

New Year's Eve 2026

*Celebrate the New Year in style at Mulino's.
Enjoy food from our exciting New Year's Eve menu
and then dance the night away
to our resident DJ.*

*Let the bubbles flow at midnight to bring in
the New Year, our bar is open
until 2am to carry on the celebrations!*

Reservation and Menu Information 2026

For all booking enquiries please request to speak to
a member of our reservations team.

Bookings Policy

Deposits: A £10 per person redeemable deposit will be required for all tables
of 7 or more people (children under the age of 12 years of age are exempt)

Please note deposits need to be paid when making your booking.

Christmas Party Menu

Available from Friday 1st December – Saturday 23rd December

Sunday - Thursday - £22.95 per person for 3 courses

Friday & Saturday - £25.95 per person for 3 courses

A redeemable deposit of £10 per head will be required upon booking.

Christmas Day

£95.00 per adult £45.00 per child under the age of 12yrs

(Children up to 12 years of age are eligible for the Christmas childrens menu)

Booking is essential & must be made in advance to avoid disappointment

A redeemable deposit of £40 per head will be required upon booking.

New Year's Eve

£75.00 per adult

Booking is essential and must be made in advance to avoid disappointment.

A redeemable deposit of £40 per head will be required upon booking.

PRIMROSE AVENUE, URMSTON, MANCHESTER M41 0TY T. 0161 286 7819

www.mulinomanchester.com

Mulino

BAR - CICCCHETTI - PIZZERIA

Festive Menu 2026

CHRISTMAS PARTY MENU

Available 1st - 23rd December 2026
Sunday - Thursday £22.95 or Friday - Saturday £25.95
£10 deposit per person will be required

STARTERS

- Antipasto Mulino
Selection of cheeses and mixed salumeria
- Costolette di Maiale
Barbecue spare ribs made to our very own special recipe
- Chicken Liver Pâté
With port reduction, onion marmalade & toasted bread
- Arancini Al Tartufo (V)
Rice balls filled with truffle paste, mushrooms & mozzarella
- Broccoli & Stilton Soup
Creamy broccoli and Stilton cheese seved with garlic bread croutons
- Bufala
Bufala mozzarella served on cherry tomatoes and sourdough bread
- Bruschetta Pomodoro (V)
Toasted sourdough bread with stracciatella, chopped tomatoes, garlic, fresh basil and extra virgin olive oil

MAINS

- Tacchino di Natale
English Rose roast turkey served with all the trimmings
 - Bistecca al Peppe Verde
8oz sirloin steak (aged 21 days), served medium, cooked with brandy, green peppercorns, and cream
 - Pizza Triple Pepperoni
San Marzano, Fior de latte base, topped with three types of pepperoni salami
 - Pollo Al Cacciatora
Grilled chicken breast with mushrooms, peppers and olives in a Italian herb and tomato sauce.
 - Cod cartuchio
Fresh cod steamed with roast potatoes, cherry tomatoes, fresh dill, garlic, white wine and olive oil.
 - Casarece Pasta
Salami & grilled chicken in a tomato sauce with a touch of cream Casarece
 - Vegetarian Bolognese (V)
Rigatoni pasta with veggie ragu, Slow cooked lentils, garlic, white wine juice, basil and tomato sauce
- (All mains are served with vegetables and roast potatoes)

DOLCI

- Profiteroles
Choux pastry balls filled with cream drizzled with chocolate sauce
- Pana Cotta
Traditional Christmas Pudding
- Tiramisu

CHRISTMAS DAY

25th December 2026 - £95.00 per person - Children £45.00

(Children up to 12 years old will be eligible for the Christmas childrens menu)

Garlic bread half cheese, half tomato.

STARTERS

- Ribolitta Soup
Classic Tuscan soup with mixed seasonal veg, cannelloni beans served with bread & parmesan cheese (V/Vegan)
- Capesante
Seared scallops, minted garden pea risotto, pea shoots
- Pâté
Smooth duck liver pate in whipped butter, cranberry & port wine marmalade, toasted ciabatta
- Torre di Salmone
Smoked salmon& crab meat avocado tower with Marie Rose sauce
- Ravioli Lobster
Lobster filled ravioli pasta in pink sauce (white wine garlic, light tomato sauce and a touch of cream)
- Prosciutto san Danielle
Two Bruschetta, one with pomodorini and basil and the other with stracciatella and Italian sausage
- Due Bruschetta
Two Bruschetta, one with pomodorini and basil and the other with roasted peppers and garlic

MAINS

- Main courses are served with vegetables and potatoes
- Tacchino Arrosto
Herb roasted turkey ballotine, braised turkey thigh meatball, chipolata wrapped in pancetta, cranberry & Marsala wine gravy
- Filetto Rossini
Prime 8oz fillet steak, served on a bed of bread with red wine barolo jus topped with rich pâté and fresh truffle
- Ravioli Di Zucco (Vegan)
Ravioli filled with a butternut squash, in a creamy butternut squash sauce topped with fried sage
- Halibut alla Siciliana
Baked in a salmon breadcrumb, with a light chilli, garlic and cherry tomato sauce
- Involentino San Danielle
Stuffed chicken breast with ham and halloumi cheese, covered in San Danielle Parma ham and served with a pancetta infused cream
- Pizza Tronchetto di Natale
A meat feast pizza with meatballs, pepperoni, chicken, pancetta and Italian sausage

DOLCI

- Tris di Dolci
Trio of assorted desserts
- Budino Di Natale Inglese
Matured traditional Christmas pudding with brandy sauce
- Sticky Toffee Pudding
Served with a scoop of vanilla ice cream
- Profiteroles
Choux pastry balls filled with cream drizzled with chocolate sauce

NEW YEAR’S EVE

31st December 2026 - £75.00 per person

£40 deposit per person will be required

A glass of prosecco on arrival

STARTERS

- Calamari Fritti
Deep fried calamari served with fresh lemon and agliolio
- Carpaccio di Manzo
A very fine beef fillet served on a bed of rocket and parmesan shavings with a mustard dressing
- Bruscheta Toscana
Tuscan sausage and friarieli broccoli topped with melted taleggio cheese
- Lentil Soup (V/Vegan)
Italian tradition symbolising wealth, prosperity and luck
- Tortina di Caprino
Crispy goats cheese & tapenade parcel with candied beetroot & spicy tomato salsa
- Cod Croquettes
Cod and dill potato croquettes with pepper agliolio
- Caspesante con Black Pudding
Pan-fried scallops and black pudding with a chilli garlic sauce

MIDDLE COURSE

Home made lemon Sorbet

MAIN

- Anatra all'Arancio
Breast of duck in an orange and Grand Marnier sauce with a touch of Demi-glace served with roast potatoes
- Bistecca Diana
Sirloin steak cooked with mushrooms, onion, brandy, french mustard and cream
- Paccheri Pasta Al Aragosta
Paccheri with half a lobster, in a lobster bisc and cherry tomato sauce
- Cannelloni (Vegan)
Tube shaped pasta filled with vegan ricotta and spinach
- Vitello Al Limone
Veal in a lemon butter, white wine and thyme sauce
- Mix Sexy Fish
Sea bass, scallop, king prawn, salmon, crevettes and mussels served with a white wine lemon and garlic sauce
- Pizza Mortadella
San Marzano, fior Di latte base with mortadella, stracciatella and topped with crushed pistachios

DOLCI

- Panna Cotta
Classic Italian dessert with delicate vanilla and fresh strawberry
- Tiramisu
Savoiardi biscuit, marsala liqueur, coffee and white egg
- Mille Feuille
Thousand layer pastry sheets with vanilla custard
- Italian Cheese Board
Served with fig chutney, grapes & biscuits