

# MULINO

BAR - CICCETTI - PIZZERIA

CHOOSE ANY 3 STARRED DISHES  
FROM THE MENU FOR £19.95 PER PERSON  
MONDAY & TUESDAY ONLY (T&Cs APPLY)

🌟 <b>GARLIC BREAD</b> ✓	
Cheese £7.90 Tomato £6.50 Plain £6.00	
<b>SOUP OF THE DAY</b>	£8.95
Served with a slice of sourdough toasted bread	
<b>BREAD &amp; OLIVES</b> ✓	£6.85
A selection of homemade breads & olives	
<b>ANTIPASTO for 2</b> - add buffalo extra £3.00	£16.85
Mixed Salumeria & cheese served with toasted bread	
<b>TORTINA DI CAPRINO</b> ✓	£9.85
Crispy goats' cheese & tapenade parcel with candied beetroot & spicy tomato salsa	
🌟 <b>PATATAS BRAVAS</b> ✓	£7.35
Aglioliyo spicy smoked paprika, fresh chilli & tomato sauce	

**CICCETTI** Our dishes are cooked when your order arrives in the kitchen, this means your food is served as soon as its ready. We suggest 2-3 dishes per person. You can always order more later. Extra topping £2 each (excluding seafood dishes)

🌟 <b>GRILLED TENDERSTEM BROCCOLI</b> ✓	£8.85	🌟 <b>GRILLED ASPARAGUS</b>	£9.30
With pine nuts, lemon, honey & whole grain mustard topped with pecorino shavings		Served with walnuts parmesan shaving & ricotta & parmigiano dip	
🌟 <b>FRIARELI PEPPERS</b>	£7.85	<b>FRITTO MISTO</b>	£12.35
Sauted Friarieli peppers with Chorizo		Frittura di pesce served with lemon Aglioliyo	
<b>BRUSCHETTA DI POMODORINI</b> ✓	£8.30	🌟 <b>VERDURE DI LUCA</b> ✓	£8.30
Homemade toasted bread with chopped tomatoes, garlic & fresh basil & extra virgin olive oil		Deep fried pizza dough balls topped with grilled vegetables marinated with garlic & Thyme	
<b>POTATO CROQUETTES</b>	£8.30	🌟 <b>POLPETTE AL SUGO</b>	£9.85
Chicken, Chorizo & potato croquettes with Parmesan cheese, fresh basil & pepper Aglioliyo		Classic Italian meatballs, chilli & tomato sauce	
<b>MULINO DI MONTAGNA</b>	£11.30	<b>CAMBERONI AMALFI</b>	£14.95
Deep fried pizza dough balls topped with buffalo mozzarella, Parma ham, basil, olives & extra virgin olive oil		Grilled prawns served with lemon chilli sauce with toasted bread	
🌟 <b>ARANCINI</b>	£8.30	<b>INSALATA CAPRESE</b>	£9.85
Rice balls filled with meat, peas & mozzarella		Classic tomato and bufala mozzarella served with fresh basil, oregano & EVO	
<b>VEGETARIAN ANTIPASTO for 2</b> ✓ add buffalo extra £3.00	£13.85	<b>COSTOLETTE DI MAIALE</b>	£10.85
A mix of Mediterranean grilled veg with creamy cheese		Barbecue spare ribs made to our very own recipe	
		<b>BURRATA INVERNALE</b>	£10.85
		Burrata cheese accompanied with roast beetroot, sweet potato, dressed with pesto olive oil	

## PIZZE

Our pizzas are made from slow-rising dough. Fermented at an ambient temperature for a minimum of 48 hours before being baked at 500 Celsius in our wood burning oven fire. We only use San Marzano tomato sauce & fior di latte mozzarella.

🌟 <b>MARGHERITA</b> ✓	£9.90
Classic basil, fior di latte cheese & tomato sauce	
<b>CAMPAGNOLA</b> ✓	£11.50
San marzano tomato sauce, fior di latte, grilled zucchini, grilled aubergines, artichokes olives, oregano & roast peppers	
<b>VULCANO</b>	£13.50
Tomato sauce, fior di latte, spicy salami, Nduja sausage & fresh basil	
<b>RUSTICA</b> ✓	£12.50
Roast pepper, goats' cheese & onion	
<b>CARNIVORA</b>	£14.90
Meat feast pizza, San Marzano, tomato sauce, fior di latte mozzarella, beef meatballs, grilled chicken, pancetta, spicy salami & dry chilli flakes	
<b>PIZZA TARTUFATA</b>	£12.95
Black truffle cream, porcini mushroom, fior di latte mozzarella & Parma ham	
<b>PROSCIUTTO E FUNGHI</b>	£12.50
San Marzano tomato base, fior di latte mozzarella, ham & mushrooms	
<b>PIZZA ROMA</b>	£12.95
Fior di latte mozzarella base, porchetta (slow cooked shredded belly pork), roast potatoes and scarmoza cheese (smoked cheese), olives, San marzano tomato sauce & nduja	
<b>QUATTRO STAGIONI</b>	£13.50
Fior Di latte mozzarella, San marzano tomato sauce, artichokes, olives, salami, ham & mushrooms	
<b>ANA VEGANA</b> ✓	£13.50
San marzano tomato sauce, vegan cheese, vegan sausage, cherry tomatoes, vegan nduja, fresh chilli & fresh basil	
<b>PIZZA VALENCIAGA</b>	£12.95
San marzano tomato sauce, fior di latte, dry chorizo, semi dry chorizo, nduja, fresh basil & roquito chilli peppers	
<b>PIZZA DI BOLOGNA</b>	£13.50
Homemade tomato sauce with slow cooked ragu, crispy cured pancetta, mozzarella cheese & red peppers mayo sauce	
<b>TRIPPLE PEPPERONI</b>	£14.90
San Marzano tomato and fior Di latte base, Napoli salami, Italian pepperoni, chorizo topped with striacciatella	
<b>CRUST DIPPERS £1.50 EACH (ANY 3 FOR £4)</b>	
(*nduja *truffle *garlic herb *red pepper aglioli)	

## PASTA & RISOTTI

<b>ORECCHIETTE BOSCAIOLA</b>	£15.50
Pasta with slow cooked wild boar, ragu sauce, mushroom & pecorino cheese	
<b>TROFIE MARI E MONTE</b>	£15.95
Triofette Pasta, Bacon, smoked salmon, touch of cream, tomatoes, vodka & toasted bread crumbs & wild mushrooms	
<b>SPAGHETTI PESCATORA</b>	£17.50
Mixed Seafood cooked with cherry tomatoes, chill, garlic and a light tomato sauce.	
🌟 <b>SPAGHETTI ORTOLANA</b> ✓	£12.95
Tomato sauce, zucchini, aubergine, portobello mushrooms, fresh basil, pecorino shavings	
<b>RISOTTO MARINAIO</b>	£17.50
Arborio rice, mixed coloured cherry tomatoes, mixed seafood, fresh basil & onions	
🌟 <b>RIGATONI CON POLLO E CHORIZO</b>	£14.95
Rigatoni pasta with grilled chicken & chorizo, red onions, cherry tomatoes, white wine, touch of cream & Napoli sauce	
<b>RISOTTO AL TARTUFO</b> ✓	£14.95
Wild mushroom, peas, truffle paste risotto, topped with parmesan shavings & rocket	
<b>PACCHERI</b>	£15.50
Large pasta tubes with Tuscan pork sausage & Calabrian chilli	
<b>LASAGNA CLASSICA</b>	£15.95
Layers of pasta with Mulino's meat ragu and cheese sauce	
<b>FISHI SUNAK</b>	£16.50
Spaghetti, cherry tomatoes, garlic, touch of chilli, light tomato sauce, monk fish, mussels and parsley & white wine	
<b>CARBONARA CLASSICA</b>	£15.95
Classic Roman recipe spaghetti carbonara served with pancetta on a parmigiano wheel	
<b>RISOTTO CON GAMBERONI &amp; BROCCOLI</b>	£15.50
Risotto with prawns in a light tomato sauce, touch of cream, tender-stem broccoli, garlic & white wine	
<b>CASARECCE GRANGHIO</b>	£14.95
Pasta with hand-picked crab, San marzano tomato, chilli, E.V.O.O KING PRAWNS OPTIONAL EXTRA £4.50	
<b>PASTA ALL ARRABBIATA</b> ✓	£10.95
Homemade cherry tomato sauce, garlic, chilli & E.V.O.O	

## PESCE E CARNE

<b>SICILIAN PORCHETTA</b>	£15.50
Rolled belly pork with Italian mixed herbs served with pork juice and grilled sliced lemon	
<b>INVOLTINO DI POLLO ALLA FIORENTINA</b>	£16.95
Chicken breast stuffed with cheese, mushrooms and spinach, served in tomato sauce with a touch of cream	
<b>BRAISED BEEF CHEEKS</b>	£21.95
Melting tender beef cheeks, with mash potatoe, fried cavolo nero (kale), carrots & beef jus	
<b>FILETTO DI BRANZINO</b>	£18.95
Pan fried sea bass, served with roast peppers, potatoes, olives, tomato sauce & basil oil	
<b>SPIEDINI DI POLLO</b>	£16.95
Fine chicken breast pieces on skewers, with onions, peppers & courgettes	
<b>POLLO CREMA</b>	£18.50
Grilled breast of chicken in a creamy sauce with mushrooms, garlic, white wine and beef jus	
<b>SALMONE PRINCIPESA</b>	£22.95
Pan fried salmon in a creamy sauce with mussels garlic, white wine, fennel seeds & mashed potato	
<b>COTOLETTE DI ANGELLO</b>	£26.95
Grilled lamb cutlets served with baby onions, peas, potatoes, mint, pancetta in white wine sauce and beef jus	
<b>VEAL SALTIMBOCCA ALLA ROMANA</b>	£21.95
Medallions of Veal topped with parma ham, sage sautéed in butter & white wine served with roast potatoes	
<b>ANATRA ALL ARANCIO</b>	£21.95
Breast of Duck in an orange and Grand Marnier sauce with a touch of demi-glace served with roast potatoes	

## SIDES

<b>PEAS &amp; PANCETTA</b>	£5.50
<b>HOMEMADE CHIPS: PLAIN</b> £4.50 <b>GARLIC</b> £4.50 <b>CHILLI</b> £4.50 <b>TARTUFO</b> £4.50	
<b>ROCKET &amp; PARMESAN CHEESE</b>	£4.50
<b>ROAST POTATOES WITH ROSEMARY</b>	£4.50
<b>GREEN BEANS DRESSED WITH PESTO</b>	£5.50
<b>SPINACH CHILLI &amp; GARLIC</b>	£4.50
<b>DAUPHINOISE POTATOES</b>	£5.50
Very fine cut potatoes oven backed with garlic, cream & cheese	
<b>MIXED SIDE SALAD</b>	£4.50
Mixed leaf Salad, tomato, red onions & olives	
<b>TOMATO &amp; ONION SALAD</b>	£4.50

PLEASE NOTIFY THE WAITER OF ANY FOOD ALLERGIES WHEN ORDERING.  
WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.

## RED WINE

	125ML	175ML	BOTTLE
<b>MONTEPULCIANO</b> <b>TERRABUONA</b> Ruby red fully bodied fruity with a well balanced taste	£4.25	£6.00	£21.50
<b>MONTEPUCIANO</b> <b>D'ABRUZZO, ABRUZZO</b> A deep red colour with aromas of red berries & wild strawberries & hint of wood. Soft but well-structured with more berry fruit flavours hints of vanilla & Licorice	£4.60	£6.10	£23.45
<b>BARBERA</b> Soft but with structure & finesse. A very approachable style of Barbera with excellent ripe fruit	£6.25	£7.95	£31.50
<b>MALBEC</b> Premium selection with great intensity and concentration, ripe and fruity	£7.50	£9.50	£34.95
<b>CHIANTI CLASSICO</b> Ruby colour, medium bodied wine, with lasting flavours	£6.00	£7.50	£28.50
<b>NERO D'AVOLA</b> Slightly spicy and fruity with notes of blackberries, blueberries and mulberries. The finish is rounded and fruity with well-integrated tannins	£6.00	£7.50	£28.50
<b>PRIMITIVO</b> Deep ruby red with violet reflections, intense aroma with notes of plum & cherry, spicy with rosemary & vanilla	£8.95	£10.50	£35.00
<b>APPASSIMENTO</b> Merlot intense red in colour with purple reflections. It has an intense flavour of ripe fruits such as blackcurrant, blueberry and blackberry mixed with toasted spices.			£27.50
<b>BIFERNO</b> Deep ruby red in colour, it has an intense aroma of spices, vanilla, cinnamon and wood.			£28.00
<b>AMARONE</b> Deep red colour wine that has a full bouquet showing vanilla & sweet fruity velvety mouth feel & rich, raisin flavours			£85.00
<b>AGLIANICO DEL BENEVENTANO</b> IGT 14% Elegant, warm and full bodied. Has a good length and persistence. Unique terroir of southern Italy. Grape 100% Aglianico			£27.00

## WHITE WINE

	125ML	175ML	BOTTLE
<b>PINOT GRIGIO</b> Fruity white wine, straw yellow, dry & crisp	£5.00	£6.50	£22.50
<b>ORVIETO</b> Clean fruity, sweet white wine with a hint of aromatic herbs on the finish	£6.25	£7.50	£27.50
<b>CHARDONNAY</b> Medium bodied wine with lovely lemon & lime flavours	£6.00	£7.50	£28.50
<b>SAUVIGNON BLANC</b> Crisp & elegant with citrus flavours & gooseberry hints	£6.95	£8.50	£29.50
<b>PECORINO</b> Brilliant and strong yellow colour, this wine is intense and has complex hues of exotic fruit and soft notes of spices, It well-structured with good acidity	£6.00	£8.50	£28.95
<b>VERDICCHIO</b> Dry delicate floral aromas with tropical fruits in the background, on the palate of express fruit flavours & a long finish			£26.00
<b>FRASCATI</b> A crisp, medium bodied wine with a delicate & fruity bouquet & fresh, clean finish			£26.50
<b>GAVI DI GAVI - VILLA SPARINA</b> Elegant, soft & fruity wine with apple cream & honey character. Medium bodied, with bright citrusy acidity with, lemon skin & straw flavours			£38.95
<b>NEW ZEALAND SAUVIGNON BLANC</b> A full and crisp powerful wine with intense aromas & flavours of passion fruit, blackcurrant, underlying gooseberry & herbal tones			£32.95
<b>ALBARIÑO CORAL DO MAR</b> Mid dry Spanish wine with typical stone fruit and citrus characters. This poised wine is all held together by a crisp backbone of refreshing and zesty.			£26.95

## ROSE WINE

	125ML	175ML	BOTTLE
<b>PINOT GRIGIO BLUSH</b> Rich & well balanced mid-dry rose with fresh and fruity flavour	£5.20	£6.95	£25.95
<b>SAN GREG</b> An elegant pale-pink rosé, from Campania with delicate floral overtones layered with red berry notes. Crisp and refreshing, with lovely texture through to an uplifting finish	£6.00	£7.50	£28.50
<b>PRIMITIVO ROSE</b> San Marzano Primitivo Tramari, vineyard intense aromas of wild cherries, raspberries and mediterranean maquis, dry with a hint of sweetness	£6.00	£7.50	£28.50

## CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
<b>PROSECCO</b> Brut Mid-dry, very soft, easy drinking sparkler	£6.50	£31.50
<b>HOUSE CHAMPAGNE</b>		£45.00
<b>MOET CHANDON</b> Grapes used to produce a simple straight forward crispy and sparkling bright fruit with a light biscuity finish		£85.00
<b>LANSON</b> This fruity and vibrant champagne has a touch of added sweetness to bring out the delicate fruit flavours		£70.00
<b>BOLLINGER</b> Experience this lively combination with very fine velvety bubbles. Aromas of pear, spices and fresh walnuts		£90.00

  
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