

Molino's

RISTORANTE ITALIANO

Wine by the Glass

White Wines

| | |
|--------------------------------------|-------|
| White Zinfandel | 8.00 |
| House Chardonnay | 9.00 |
| Domino Pinot Grigio | 9.00 |
| Coastal Ridge Riesling | 9.00 |
| Proseco Split | 11.00 |
| Frontera Sauvignon Blanc | 11.00 |
| Columbia Crest, Chardonnay | 12.00 |
| Placido Pinot Grigio | 12.00 |
| Moscato | 13.00 |

Red Wines

| | |
|-------------------------------|-------|
| Domino Merlot | 9.00 |
| Domino Cabernet | 9.00 |
| Frontera, Merlot | 10.00 |
| Jacobs Creek Shiraz | 10.00 |
| Frontera Cabernet | 10.00 |
| Bolla Chianti | 11.00 |
| Placido- Chianti | 12.00 |
| Frontera Pinot Noir | 12.00 |
| Toscany, Italy | 12.00 |

Antipasti

| | |
|---|----------------|
| Clams Oreganato. | \$8.50 |
| <i>Baked clams with garlic herb breading in campì sauce</i> | |
| Spiedini di Romano. | \$8.50 |
| <i>Breaded mozzarella in lemon anchovies and white wine sauce</i> | |
| Insalata Caesare. | \$9.50 |
| <i>Romaine with Caesar dressing and croutons</i> | |
| Zucchini Fritti. | \$10.50 |
| <i>Fried Zucchini</i> | |
| Insalata tri Colore. | \$10.50 |
| <i>Arugula, endive, radicchio, tomato, and shaved parmigiana cheese</i> | |
| Zuppa di Cozze alla Santa Lucia | \$11.50 |
| <i>Mussels in a white wine sauce</i> | |
| Calamari Fritti. | \$12.50 |
| <i>Fried Squid</i> | |

| | |
|---|----------------|
| Insalata di Molinos. | \$13.50 |
| <i>Shrimps, bacon, onions, lettuce, tomatoes, and blue cheese</i> | |
| Insalata di Mozzarella e Pomodoro | \$13.50 |
| <i>Buffalo mozzarella with sliced tomato</i> | |
| Trippa e Parmigiano | \$14.50 |
| <i>Honey comb Tripe</i> | |
| Coctail Di Gamberi. | \$14.50 |
| <i>Shrimp Cocktail</i> | |
| Salmon Affumicato | \$14.50 |
| <i>Smoked Salmon with Capers, Red Onions and Goat Cheese</i> | |
| Insalata di Frutti di Mare. | \$16.50 |
| <i>Marinated seafood Salad</i> | |
| Antipasto All Italiano. | \$16.50 |
| <i>Assorted Cold Cuts, and Cheese</i> | |

Pasta

| | |
|---|----------------|
| Fettuccini Alfredo | \$13.50 |
| <i>Ravioli in a creamy tomato sauce</i> | |
| Mezzelune alla Bella Napoli | \$17.50 |
| <i>Ravioli in a creamy tomato sauce</i> | |
| Gnocchi Sorrentino | \$17.50 |
| <i>With, Mozzarella Tomatoes sauce</i> | |
| Rigatoni Bolognese | \$19.50 |
| <i>Pasta with Meat sauce</i> | |
| Penne Vodka con Pollo | \$19.50 |
| <i>Zitti with vodka sauce and Chicken</i> | |
| Farfalle Boscaiola | \$19.50 |
| <i>Bowtie pasta with mushrooms, peas, prosciutto, in a pink sauce</i> | |
| Capellini all' Molinos | \$19.50 |
| <i>Angel Hair with Mozzarella and arugula in a Spicy Tomato sauce</i> | |

| | |
|---|----------------|
| Spaghetti con Polpette e Sausage | \$19.50 |
| <i>Spaghetti with Meat balls and Sausage</i> | |
| Linguine alla Vongole | \$20.50 |
| <i>Linguine In a white fresh clam sauce</i> | |
| Ravioli Ripieni di Aragosta | \$20.50 |
| <i>Lobster filled ravioli topped with cognac pink sauce</i> | |
| Fettuccine Mare Monte | \$22.50 |
| <i>With Broccoli rabe and Clams in Garlic & Oil</i> | |
| Perciatelli dell Contadina | \$22.50 |
| <i>Pasta with Sausage, Calamari in a red sauce</i> | |
| Linguine Integralle | \$23.50 |
| <i>Whole Wheat Linguine with sausage, eggplant, mushrooms</i> | |

Specials

Antipasti

| | |
|--|----------------|
| Asparagus con Parmigano | \$11.50 |
| <i>Asparagus with Grated Parmigano chesse</i> | |
| Insalata Monte Rosa | \$13.50 |
| <i>Marinated Grilled Vegetable with Fresh Mozzarella</i> | |
| Tonno Griglia | \$15.50 |
| <i>Sashimi, Saku Tuna with Citrus Glaze</i> | |
| Pulpo Ai Ferri | \$17.50 |
| <i>Grilled Octopus with lemon and red wine sauce</i> | |

Pasta

| | |
|---|----------------|
| Pappardelle con Coniglio | \$24.50 |
| <i>Pasta with Rabbit Ragu sauce</i> | |
| Rigatoni Cartoccio | \$24.50 |
| <i>With Prosciutto, Shrimp in a cognac pink sauce baked in Foil</i> | |
| Fettuccine Salmone | \$24.50 |
| <i>Pasta With fresh Salmon and cognac pink sauce</i> | |

Secondi Piatti

| | |
|---|----------------|
| Pollo Madiera | \$25.50 |
| <i>Breast of Chicken with Peas, Prosciutto in Madera Wine Sauce</i> | |
| Gamberi Saporiti | \$27.50 |
| <i>Shrimp Baked with Asparagus and Zucchini</i> | |
| Anatra alla Bersagliere | \$28.50 |
| <i>Roasted Duck with Sundried Figs and Grappa</i> | |
| Misto Di Carne alla Contadina | \$29.50 |
| <i>Steak, Chicken, Sausage Sautéed with Potato and Hot Cherry Peppers</i> | |
| Cernia alla Nuova Cucina | \$32.50 |
| <i>Florida Grouper with Mushroom, Asparagus in Champagne Cream Sauce</i> | |
| Ippoglosso e Lusitania | \$32.50 |
| <i>Mustard rubbed Halibut with Walnut, herb crust with Spinach</i> | |
| Osso Buco | \$34.50 |
| <i>Veal Shank with Saffron Risotto</i> | |

Secondi Piatti

| | |
|---|----------------|
| Rollatine Melanzane | \$21.50 |
| <i>Rolled eggplant with ricotta cheese topped with tomato sauce</i> | |
| Pollo Picatta | \$21.50 |
| <i>Breast Chicken with Artichoke, Capers and white wine sauce</i> | |
| Pollo Sorrentino | \$21.50 |
| <i>Breast of Chicken With Mozzarella, Eggplant, Prosciutto</i> | |
| Pollo Portabello | \$22.50 |
| <i>Breast of Chicken in a Champagne, Wild Mushroom cream Sauce</i> | |
| Vitello alla Francese | \$24.50 |
| <i>Veal with Lemon and White Wine</i> | |
| Vitello alla Parmigano. | \$24.50 |
| <i>Breaded Veal topped with tomato sauce and mozzarella</i> | |
| Vitello alla Saltimboca. | \$24.50 |
| <i>Veal Topped with Prosciutto on Bed of Spinach</i> | |
| Vitello alla Marsala | \$25.50 |
| <i>Veal with marsala wine and mushrooms</i> | |
| Costollete di Agnello | \$32.50 |
| <i>Rack of Lamb with Hot cherry Peppers and Mushrooms</i> | |
| Lambata di Vitello alla Griglia | \$32.50 |
| <i>Grilled Veal Chop with Hot Cherry peppers and mushrooms</i> | |
| Medaglioni di Manzo alla Porto | \$34.50 |
| <i>Filet Mignon, portabella mushroom & Port wine S.</i> | |
| Costoletta di Vitello alla Capricciosa | \$36.50 |
| <i>Breaded Veal Chop topped with mixed greens Salad</i> | |

Pesce

| | |
|---|-----------------|
| Sogliola Meuniere | \$ 21.50 |
| <i>Flounder, Braised in white wine sauce</i> | |
| Bassa Oreganate. | \$ 22.50 |
| <i>White fish grilled with toasted bread crumbs & white wine</i> | |
| Tonno alla Isolana | \$ 24.50 |
| <i>Grilled tuna steak topped with plum tomatoes & capers</i> | |
| Salmone Onde e Terra. | \$ 25.50 |
| <i>Salmon peas, prosciutto, and mushrooms in a cognac sauce</i> | |
| Dentice alla Molinos | \$ 27.50 |
| <i>Red Snapper with Clams, Mussels in red sauce</i> | |
| Zuppa di Pesce Lagunare | \$ 29.50 |
| <i>Italian style bouillabaisse over linguine</i> | |
| Pesce da Taglio alla Sultanina | \$34.50 |
| <i>Chilean Sea Bass w/sundried tomatoes, artichoke hearts, lemon and wine sauce</i> | |
| Dover Sole | \$44.50 |
| <i>Served with capers in a lemon and white wine Sauce</i> | |



#Consuming raw under cooked meat, eggs, shell fish poultry, may increase risk off food borne illness

American White Wines

| | |
|------------|---|
| Bin Bottle | |
| 010 | Meiomi, Chardonnay 40 |
| 011 | Clos du Bois, Reserve, Chardonnay 44 |
| 012 | Rombauer, Vineyards Chardonnay 78 |
| 013 | Silverado, Napa 76 |
| 014 | Sonoma-Cutrer Russian River 54 |
| 015 | Simi, Chardonnay Sonoma 42 |
| 016 | Kendall-Jackson Chardonnay 38 |
| 017 | Cakebread, Savignon Blanc 68 |
| 019 | Groth Sauvignon Blanc, Napa Valley 54 |
| 020 | Stags Leap Chardonnay Napa 60 |
| 021 | Flowers, Chardonnay. 85 |

Italian White Wines

| | |
|-----|--|
| 040 | Pinot Grigio, San Angelo, Banfi 48 |
| 041 | Gavi Pio Cesare 45 |
| 042 | Jermann, Pinot- Bianco, Venezia 78 |
| 043 | Verdicchio, Capestrano 38 |
| 044 | Pinot Grigio, Santa Margarita 50 |
| 045 | Feudo, Zitari Inzolia, Sicilia 38 |
| 046 | Pinot Grigio Pighin Colio 48 |
| 047 | Orvieto Salviano 40 |
| 048 | Vermentino Banfi italy 44 |
| 049 | Gavi, Black Label, La Scolca 90 |

Cabernet

| | |
|-----|--|
| 100 | Cade, Napa Howell Mountain 168 |
| 101 | Silverado Solo Stags Leap District Napa Valley 195 |
| 102 | Caymus, Napa Valley 165 |
| 103 | Clos du Bois Reserva 54 |
| 104 | Stags Leap Winery, Napa Valley 98 |
| 105 | Joseph Phelps, Cabernet 120 |
| 106 | Caymus, Special Selection 295 |
| 107 | Silver Oak Napa 225 |
| 108 | Silverado, Napa Valley. 98 |
| 109 | Ironstone Reserve 78 |
| 110 | Jordan, Sonoma 115 |
| 111 | Insignia, Joseph Phelps Napa Valley 360 |

Merlot

| | |
|-----|---|
| 200 | Clos du Bois 45 |
| 201 | Chateau St Jean Sonoma 54 |
| 202 | Silverado, Napa Valley 72 |
| 203 | Stags Leap Winery, Napa Valley 70 |
| 204 | Twomey Napa 108 |
| 205 | Francis Coppola 42 |
| 206 | Benziger Sonoma 44 |
| 207 | Duckhorn, Napa 98 |
| 208 | Rutherford, Hill Napa, Valley 50 |
| 209 | Plum Jack, Napa Valley 110 |

Other Red Wines

| | |
|-----|---|
| 300 | Malbac Pascual Jose. 40 |
| 301 | Coppola, Pinot Noir Diamond Series Napa Valley 52 |
| 302 | Stags Leap Winery, Petite Syrah Napa Valley 75 |
| 303 | Flowers, Pinot Noir 98 |
| 304 | Pinot Noir Emeritus, Russian River 85 |
| 305 | Mark West, Pinot Noir 38 |
| 306 | Francis Coppola Zinfandel 42 |
| 307 | Cloes De l Oratoire CDP 98 |
| 308 | Alta Vista Terroir Sselect Mendoza, Malbec 55 |
| 309 | Joel Gott Zifendel 54 |
| 310 | Meiomi, Pinot Noir 50 |

Italian Red Wines

| | |
|-----|---|
| 400 | Scopetani Chianti 36 |
| 401 | Nero D'Avola Sicili 40 |
| 402 | Rufino Ducale Chianti 55 |
| 403 | Villa Banfi, Chianti 50 |
| 404 | Chianti Nozzole Reserva 48 |
| 405 | Scopetani, Chianti Reserva 44 |
| 406 | Chianti Riserva Rufino Gold 88 |
| 407 | Barbera Pelissero Piani 60 |
| 408 | Villa Antinori Toscana 56 |
| 409 | Pio Cesare Barbera D'Alba 65 |
| 410 | Montepulciano D'Abruzzo 37 |
| 411 | Amarone Monte Faustino 120 |
| 412 | Banfi Summus 142 |
| 413 | Tignanello Antinori Toscana 198 |
| 414 | Barolo Cucco Tenuta 112 |
| 415 | Sassicaia Tenutta San Guido 368 |
| 416 | Villa Banfi, Brunello di Montalcino 135 |
| 417 | Maestro Di Antici Castelli Brunelo di Montalcino 88 |
| 418 | Gaja Promis Tosacana 95 |
| 419 | Luigi Righetti, Amarone 75 |
| 420 | Ripasso, Speri-Valpolicella 60 |
| 421 | Masi Amarone 110 |
| 422 | Aurum, Amarone Valpolicella 82 |
| 423 | Travaglini, Gattinara 68 |
| 424 | Valpolicella Bolla la Poiane 52 |
| 425 | Gaja, Babaresco 05 360 |
| 426 | Barolo Pio Cesare 138 |
| 427 | Sant Angelus Amarone. 72 |
| 428 | Sangiovese, Villa San Giovanni 39 |
| 429 | Flaccianello Della Pieve 245 |

Champagne

| |
|---------------------------------------|
| Prosecco 44 |
| Moet Chandon Imperial 95 |
| Piper Hiedsieck Brut 92 |
| Tattinger Brut Francaise 98 |
| Cristal Roderder 385 |