



Downtown Atlanta Restaurant Week Menu 2010  
\$35.00 per Person

**Appetizer Selection**

**Mussels**

Served in a white wine & garlic sauce or spicy fra diavolo sauce

**Calamari Fritti**

Lightly fried calamari with spicy marinara sauce

**Insalata Il Mulino**

Mixed greens with fennel, radicchio, endive, tomato & onion

In a light vinaigrette

**Rigatoni Bolognese**

Braised veal lamb and beef in a rich tomato sauce

**Pappardelle Tomato~Basil**

Fresh pappardelle pasta served in a tomato basil sauce with wild mushrooms & onions

**Entrée Selection**

**Pollo Asparagus**

European cut chicken breast served with asparagus and topped with melted fontina cheese in a lemon & pinot grigio sauce

**Grilled Salmon**

Served with wild mushrooms sautéed in light garlic & olive oil

**Saltimbocca**

Veal sautéed with sage & prosciutto

**Pollo Fra Diavolo**

Boneless chicken sautéed with Italian sausage, broccoli, zucchini and garlic

Served in a spicy tomato sauce

**Dessert Selection**

**Tiramisu**

**Flourless Chocolate Cake**

**Italian Cheesecake**