

## **INSALATE**

- THE MULHOLLAND SALAD** 9.95  
Iceberg lettuce with bleu cheese, walnuts, tomatoes, and Italian dressing.
- CLASSIC CAESAR SALAD** 8.95  
Crispy romaine lettuce tossed with Caesar dressing and served with garlic potato croutons (anchovies upon request).
- INSALATA BELLA** 8.95  
Baby rugola, green pears, roasted pine nuts, goat cheese, and sun dried tomatoes tossed in a balsamic vinaigrette dressing and topped with parmesan cheese.
- MUSHROOM SALAD** 8.95  
Thinly sliced red radicchio and Belgian endive topped with grilled oyster mushroom, diced tomatoes and aged balsamic vinaigrette
- BURRATA** 12.95  
Creamy Mozzarella with yellow and red baby tomatoes, basil and aged balsamic
- INSALATA FIAMMINGA** 11.95  
Belgian endive, balsamic vinaigrette, candied pecans, gorgonzola, and granny smith apples.
- FANTASIA MEDITERRANEA** 8.95  
Layers of red beets, tomatoes, buffalo mozzarella, steamed potatoes, red and yellow bell peppers. Garnished with thin carrots, Maui onion and radish dressed with balsamic infusion.
- ANTIPASTI**
- EGGPLANT PARMIGGIANA** 8.95  
A delightful revised version. Thin sliced eggplant hearts, light parmesan cheese, basil, marinara sauce, cooked to crispy perfection.
- CAPELANTE DEL SOLE** 12.95  
Jumbo diver scallops grilled over sautéed rugola, and bacon bits in a lemon orange dressing.
- CRAB CAKE** 12.95  
Jumbo crab meat with green peppercorn sauce and mescaline.
- CARPACCIO DI TONNO** 11.95  
Thinly sliced Albacore with ponzu and Jalapeno.
- MIGHTY DUCK** 10.95  
Grilled polenta, oven roasted sliced duck, porcini mushrooms and tiny crispy carrots. Dressed with a light glaze.
- CARPACCIO DI MANZO** 12.95  
Thinly sliced prime tenderloin with rugola, capers and Parmigiano Reggiano.
- AFFETTATI MISTI** 11.95  
Prosciutto San Daniele, Salami, roasted bell peppers, stuffed olives, Tuscan crostini and Parmesan chips

## **PASTE E RISOTTI**

- LINGUINE ALLA BOLOGNESE** 15.95  
(Best in town) Made with beef only and skimmed, skimmed and skimmed resulting in no oil and no fat.
- GNOCCHI** 13.95  
Potato dumpling. Home made daily with your choice of sauce. Pesto, Alfredo, Marinara, Arrabiata and Ortolana.
- SPAGHETTI ALLO SCOGLIO** 18.95  
Spaghetti with clams, tiger shrimp, rock shrimp, scallops, and diced tomatoes stirred with white wine and marinara sauce.
- LINGUINE WITH CLAMS** 15.95  
Linguini with Manila clams, garlic and extra virgin olive oil in a white wine sauce.
- MOSTACCIOLI ALLA MATRICIANA** 13.95  
With pancetta, Maui onions, fresh tomatoes, and white wine in a light marinara sauce.
- SPAGHETTI ALLA BOTTARGA** 18.95  
Spaghetti al dente, with garlic, extra virgin olive oil and parsley, topped with grated Bottarga (Aged and dried Ahi tuna eggs). Scented with white truffle oil.
- PENNE DEL BRIGANTE** 13.95  
Penne with chicken sausages, garlic, plum tomatoes and herbs in a white wine and marinara sauce.
- FARFALLE PORTOFINO** 18.95  
Bow tie pasta, smoked Scottish salmon and scallions in a light pink sauce.
- RIGATONI CON PINOT NERO** 17.95  
Homemade rigatoni cooked in Pinot Noir, tossed with chicken breast and asparagus with diced Roma tomatoes.
- RAVIOLI DI POLLO** 16.95  
Homemade pasta filled with chicken breast and ricotta cheese in a spicy tomato sauce.
- RISOTTO ALLA PESCATORA** 18.95  
Shrimp, scallops, and clams sautéed with garlic, white wine, parsley and tomatoes served over arborio rice.
- RISOTTO BELLA ITALIA** 16.95  
Diced chicken breast, asparagus, herbs and parmesan cheese sautéed with arborio rice.
- RISOTTO AI FUNGHI** 17.95  
Superfino arborio rice stirred with porcini mushrooms, parmesan cheese, tomato puree and veal glaze.
- RISOTTO AL NERO DI SEPIA** 15.95  
Fresh squid ink, shrimp, calamari, and tear drop tomatoes.

M U L H O L L A N D



SPLIT CHARGE \$3.00

## ***PESCE***

### **CIOPPINO ALLA MEDITERRANEA 22.95**

Sautéed clams, shrimp, scallops, and mixed seafood with white wine, garlic, parsley, tomato sauce and caramelized onions. Served with Italian polenta.

### **TONNO DI SICILIA 21.95**

Seared center cut, sushi grade, Ahi Tuna Cayenne and toasted sesame seeds crusted, on a bed of julienne cut mixed vegetables, topped with crispy, carrots and dressed with an orange/ponzu sauce.

### **SALMONE AI SAPORI 18.95**

Grilled Atlantic salmon scented with wild herbs and served with roasted potatoes, soft polenta and broccoli.

### **TROTA ALLA GRIGLIA 17.95**

Grilled boneless Idaho trout covered with sautéed asparagus in a light white wine and herb sauce. Served with garlic potatoes and vegetables.

### **PESCE AL CARTOCCIO 21.95**

Filet of Alaskan sole cooked in a paper bag with shellfish, wine, diced tomatoes and vegetables.

### **ARAGOSTA 19.95**

Slow cooked lobster (out of the shell) over corn meal and mixed diamond cut vegetables, turnips with red beet reduction and topped with thin potatoes.

### **GAMBERONI ALLA GRIGLIA 18.95**

Grilled jumbo shrimp brochette with Mulholland sauce, pan roasted Belgian endive and Roma tomatoes.

### **SHRIMP CASSEROLE 13.95**

Four jumbo shrimp lightly sautéed with garlic vegetables and white wine, then covered with puff pastry and baked in the wood burning pizza oven.

## ***POLLO E CARNE***

### **PICCATA DI POLLO 15.95**

Grilled, pounded, double breast of chicken sautéed with lemon and capers, served with vegetables. (No oil.) Milanese or Parmiggiana are also available.

### **OSSOBUCO ALLA MILANESE 25.95**

Oven roasted veal ossobuco in a white wine and vegetable sauce. Served with risotto Milanese.

### **FILETTO AI FUNGHI 26.95**

Prime filet mignon grilled and topped with porcini mushrooms. Served with potatoes and broccoli.

### **TAGLIATA 24.95**

Prime N.Y. steak charred rare and finished in the pizza oven then sliced and served with arrugola, Parmigiano Reggiano and balsamic sauce reduction.

### **AGNELLO ALLA TOSCANA 21.95**

Individual rack of lamb sautéed in a red wine and balsamic sauce. Served with potatoes and broccoletti.

### **BRACIOLA DI VITELLO 31.95**

Tuscan Veal chop charred and finished in the pizza oven. Served with a veal glaze and mixed vegetables. Milanese or Parmiggiana available upon request.

### **BISTECCA 29.95**

Prime bone in 16 oz. Rib Eye charbroiled and served with roasted potatoes and broccolini.

**PLEASE NOTE: We are proud to serve you with aged, corn fed, Midwestern Prime Beef. Charbroiled exactly the way you like it and served on very hot plates.**

**MULHOLLAND**

