

As you wish

An Event Planning Company

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Il Mulino

1150 North Dearborn Parkway
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For more than twenty years, Il Mulino New York has delighted guests and gourmands from around the world with the vibrant flavors of Italian cuisine and an absolute devotion to exemplary service. Now, the Il Mulino tradition of rustic Italian food and wine being served with infectious enthusiasm can be enjoyed here in Chicago! Il Mulino, located in the historic Biggs Mansion, is home to one of the prettiest patios for al fresco dining in the City of Chicago.

The patio beckons... it is a cool respite for appetizers and cocktails as you finish your day of shopping or a lovely setting for dinner when you are done with a long day at the office. All dinner meals, whether served indoors or outdoors, start with complimentary Il Mulino antipasti and it is one of their signature items. It includes marinated spicy zucchini, homemade cacciatore salami and chunks of imported Parmigiano Reggiano. Then, bruschetta arrives topped with sweet tomatoes, capers, red onions and aged balsamic vinegar... and that's all gratis before you order dinner!

To begin, we recommend the beef carpaccio. Paper thin slices of fresh beef tenderloin are drizzled with extra virgin olive oil and garnished with peppery arugula, this version is outstanding. Adding another appetizer to round out your late day snack, order the Insalata di Tonno, a seared ahi tuna with mixed greens, haricot verts, baby tomatoes, red onions, string beans, olives, red bell peppers and Italian potatoes. This dish will satisfy your taste for the savory!

For dinner, we would suggest any of the veal entrees. In particular, the Veal Scaloppine Capriccio is a stand out. Tender veal medallions, sautéed in white wine, with prosciutto and mushrooms and topped with fontina cheese is wonderful! Penne in the classic tomato vodka sauce will cure your craving for pasta.

Desserts and after dinner drinks are amazing. The Tiramisu di Casa is made fresh daily and is super light. The Pere al Vino a Tavola is prepared tableside with pears poached in white wine with zabaglione, whipped cream and seasonal berries. If you cannot decide between the ten scrumptious desserts (which we couldn't), try the Dolci Assortiti which includes cheesecake, flourless chocolate cake and tiramisu.

And don't forget to sample the homemade grappa in a variety of flavors including pear, strawberry, blueberry, raspberry or fig - just to mention a few.



During the month of July 2007, mention AS YOU WISH with your reservation or bring this flyer and each guest will receive a complimentary dessert and coffee with purchase of an entree.



Attentive service, great food and Il Mulino's beautiful patio is a great way to wrap up your day!

Enjoy!

Claudia & Jane

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from the small details... to the big picture

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The Mulino
CHICAGO



Hours

Lunch: 11:30 a.m. - 2:30 p.m. Monday - Friday
11:30 a.m. - 2:30 p.m. Sat - Sun - *Outdoors Only*

Dinner: 5:00 p.m. - 10:00 p.m. Sunday - Wednesday
5:00 p.m. - 11:00 p.m. Thursday - Saturday

Outdoor Patio: 11:30 a.m. - 11:00 p.m. daily

Contact

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**Private and semi-private dining rooms
available for social and corporate events**

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