

EDITOR'S  
**CHOICE**

## IL MULINO NEW YORK OPENS IN TRIBECA

FOR OVER 30 YEARS, THE NAME IL MULINO HAS COME TO MEAN superb Italian food coupled with exceptional service in beautiful surroundings – a dining experience that can transport you to the best cafe in Florence, the main trattoria in Rome or the seaside in Sicily. As the brand looked to open a fifth restaurant in Manhattan, Tribeca was chosen as a neighborhood synonymous with fine dining.

Il Mulino New York will open early this year in this beloved and storied neighborhood at 361 Greenwich Street. Elegant, upscale and consistently delicious, diners should expect all this and more from the new Il Mulino experience, a modern day, classic Italian menu featuring handmade pastas, bright seafood and regional Italian dishes using only the finest ingredients.

A pinnacle of the new Il Mulino location is its crudo bar, which features a variety of raw and lightly prepared fish dishes. A rotating selection of raw oysters, little neck clams, langoustines and sea urchin join fresh, composed crudo plates, which include tuna, branzino, gambero rosso and a daily catch special. A touch of turf sneaks onto the crudo menu with a beef carpaccio served with Bagna Cauda sauce and a classic, perfectly prepared Vitello Tonnato (veal with tuna sauce).

The new lunch menu features lighter options, such as salads, sandwiches and vegetarian pastas, alongside Il Mulino favorites. Not to be missed are the seasonal fruit and vegetable salad or the Farro e Lenticchie, an earthy combination of farro and lentils with a delicate, herbal pesto oil. The sandwiches range from chicken milanese to the robust meatball ciabatta. Sure to be a bar staple, the Italian American classic, Chicken Parmesan, is presented in the form of mini sliders.

Hand-crafted, traditional pastas are what diners have sought at Il Mulino for years, and the Tribeca location is no exception. Vialone Nano rice gives the risotto a rounder texture – one that holds its shape throughout the cooking process. The simple but rich new cacio and pepe risotto is featured alongside Il Mulino mainstay Risotti Porcini, which is punctuated with a touch of black truffle. Spaghettini alle Vongole, Capellini all'Arrabbiata, Bucatini all'Amatriciana and Rigatoni alla Bolognese,



among others, are all perfectly Italian, perfectly prepared, craveable pasta dishes that will keep diners coming back for more.

Not to be overlooked are the Il Mulino classics – Langostino, Ravioli ai Porcini with champagne truffle sauce, English Dover Sole, whole Branzino baked in salt and the show-stopping Costoletta alla Salvia (grilled double veal chop).

The beverage program is firmly centered in Italy, drawing inspiration from the food. With selections from Italian craft beers to Negronis, Italian sodas alongside an expansive Amaro program and a revolving list of cocktails, the restaurant is also home to a dynamic collection of wines.

Made in-house, the herbed focaccia, marinated olives and perfectly thin and crisp carta musica are beautiful complements to the bar program. Il Mulino has used the same, family-run bakery over the course of their years in business, which has developed the perfect breads for the new Tribeca menu, including the ciabatta for the meatball sandwich.

An intermix of warm light, lime-washed bricks, industrial chrome, mirrors and grey leather create the perfect nod to the area's industrial past and refined present, tying the space and the community together. The airy dining room features a wall of black and white photography pulling famous Tribeca scenes, notorious New Yorkers and iconic images of this beloved area of downtown. As you enter the restaurant, you are welcomed by the crudo bar, featuring an alluring display case spilling over with shellfish. The space also boasts a private dining space seating up to 26 and an outdoor patio opening in early 2018.

Il Mulino New York in Tribeca is destined to become an instant classic in its new location. It will be open seven days a week for lunch and dinner, as well as weekend brunch. ●



*A rendering of Il Mulino Tribeca at 361 Greenwich Street (above); a dish from the crudo bar (top)*