

TRATTORIA  
IL MULINO  
NASHVILLE

GROUP DINING PACKAGES  
2025

Trattoria II Mulino, the acclaimed casual chic restaurant concept from iconic II Mulino New York, debuts its fourth trattoria location in downtown Nashville. We bring an energizing Abruzzese-Inspired Italian fine-dining experience to Nashville's budding restaurant scene, whether you're hosting an intimate party of 12 guests in our private dining room or a lively gathering of up to 300.

Modeled off the original II Mulino restaurant menu by New York's Executive Chef Michele Mazza, Trattoria II Mulino's Executive Chef, Konstantin Rubis, draws upon his experience and adds local flair. The result? An exceptional and delectable experience unique to Nashville.

The restaurant centerpiece is the signature hand crafted glass paneled wine cabinet, the largest climate controlled cellar in Nashville, currently with over 1500 bottles,

featuring a curated selection of 350 wines from around the world - Wine Spectator Award of Excellence 2016, 2017, 2018, 2019, 2020 and 2021. The dining areas are a fusion of modern and old world styling. Fresh handcrafted cocktails and local craft beers are featured in two bars and lounge areas, al fresco patio dining, semi-private and private dining rooms.



We invite you to hold your next luncheon, cocktail party or dinner event at Trattoria II Mulino in the heart of downtown Nashville. Located across the street from the Bridgestone Arena, Music City Center, and Nashville's famous Broadway.

Trattoria II Mulino is the perfect venue to make long lasting memories.

Our personally tailored group dining packages will ensure your event exceeds all expectations.



# 85 PER PERSON MENU

## INSALATA (GUEST CHOICE)

### CAESAR SALAD

*house-made dressing, crouton*

### ARUGULA SALAD (v) (gf)

*olive oil, parmesan reggiano*

## SECONDI (GUEST CHOICE)

### SPAGHETTINI

*tomato basil sauce, meatball*

### SALMON OREGANATA

*oreganata, bread crust, lemon butter, julienne vegetable*

### RIGATONI TARTUFO (v)

*truffle cream sauce*

### PORK CHOP

*mushroom, onion, cherry pepper, fingerling potato*

## DOLCI (FAMILY STYLE)

### CHEF'S SELECTION



# 95 PER PERSON MENU

## PRIMI (FAMILY STYLE)

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### BRUSCHETTA (v)

*tomato, red onion, aged balsamic, garlic, basil*

### RICOTTA MEATBALLS

*tomato basil sauce*

## INSALATA (GUEST CHOICE)

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### CAESAR SALAD

*house-made dressing, crouton*

### ARUGULA SALAD (v) (gf)

*olive oil, parmesan reggiano*

## SECONDI (GUEST CHOICE)

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### RIGATONI PRIMAVERA (v)

*seasonal vegetable, spinach, jewel box tomato, olive oil, garlic*

### SALMON OREGANATA

*oreganata, bread crust, lemon butter, julienne vegetable*

### GRILLED CHICKEN MARSALA

*mushroom marsala, fingerling potato*

### PORK CHOP

*mushroom, onion, cherry pepper, fingerling potato*

## DOLCI (FAMILY STYLE)

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### CHEF'S SELECTION



# 105 PER PERSON MENU

## PRIMI (FAMILY STYLE)

### BRUSCHETTA (v)

tomato, red onion, aged balsamic, garlic, basil

### RICOTTA MEATBALLS

tomato basil sauce

## INSALATA (GUEST CHOICE)

### TRATTORIA SALAD (v) (gf)

seasonal vegetable, mixed green

### CAESAR

house-made dressing, crouton

## SECONDI (GUEST CHOICE)

### FILET MIGNON

maître d' herb butter

### FETTUCCINE with CHICKEN

house-made noodle, parmesano cream sauce

### GRILLED JUMBO SHRIMP PICCATA (gf)

white wine, lemon butter, caper

### RIGATONI PRIMAVERA (v)

seasonal vegetable, spinach, jewel box tomato, olive oil, garlic

### SALMON OREGANATA

oreganata, bread crust, lemon butter, julienne vegetable

## CONTORNI (FAMILY STYLE)

### SAUTEED GARLIC SPINACH (v) (gf)

### ROASTED FINGERLING POTATO (v)

### GARLIC and OLIVE OIL SPAGHETTI (v)

## DOLCI (GUEST CHOICE)

### LIMONCELLO TIRAMISU (v)

limoncello ladyfinger, mascarpone, candied lemon

### CHOCOLATE TORTA (gf)

flourless chocolate cake, chocolate zabaglione, italian meringue





# 125 PER PERSON MENU

## PRIMI (FAMILY STYLE)

### GRILLED OCTOPUS

*olive, caper, tomato, fingerling potato*

### SALUMI e FROMAGGI

*chef's selection*

### RICOTTA MEATBALLS

*tomato basil sauce*

## INSALATA (GUESTS CHOICE)

### PANZANELLA (v)

*tomato, olive, caper, onion, garlic, artichoke, arugula, bread*

### CAESAR

*house-made dressing, crouton*

### TRATTORIA (v) (gf)

*seasonal vegetable, mixed green*

## CONTORNI (FAMILY STYLE)

### SAUTEED GARLIC SPINACH (v) (gf)

### ROASTED FINGERLING POTATO (v)

### GARLIC and OLIVE OIL SPAGHETTI (v)



# 125 PER PERSON MENU continued

## SECONDI (GUESTS CHOICE)

### FETTUCCINE WITH GRILLED CHICKEN

house-made noodle, parmesano cream sauce

### ROASTED RACK OF LAMB

dijon rub, bread crust, red wine demi glace

### SALMON OREGANATA

oreganata, bread crust, lemon butter, julienne vegetable

### FILET MIGNON

maitre d herb butter

### CHICKEN PARMESAN

muenser, marinara

### GRILLED JUMBO SHRIMP PICATTA (gf)

white wine, lemon butter, caper

### RIGATONI

bolognese, bechamel

## DOLCI (GUESTS CHOICE)

### LIMONCELLO TIRAMISU (v)

limoncello ladyfinger, mascarpone, candied lemon

### CHOCOLATE TORTA (gf)

flourless chocolate cake, chocolate zabaglione, italian meringue







# RECEPTION MENU

## HOR D'OEUVRES OPTIONS

SHRIMP COCKTAIL (gf) muniere	6.50 EA
TUNA TARTARE avocado, mixed green	6.00 EA
RICOTTA MEATBALL tomato basil sauce	5.00 EA
GRILLED OCTOPUS olive, caper, jewel box tomato, fingerling	8.00 EA
ANTIPASTO SKEWER chef's selection, changes daily	5.00 EA
BRUSCHETTA (v) chef's selection, changes daily	4.50 EA
CRAB CAKE jumbo lump crab	15.00 EA
JUMBO PRAWN (gf) pancetta wrapped	9.00 EA
BEEF TARTARE mustard aioli, parmesan reggiano, crisp caper	10.00 EA
ARANCINI mushroom - truffle cream sauce	6.50 EA

LAMB LOLLIPOP (gf) blackberry gastrique	15.00 EA
CAPRESE (v) tomato, fresh mozzarella, basil, balsamic	8.00 EA

### ADDITIONAL MENU ITEMS AVAILABLE

Items are priced per “order”

MUSSELS GARLIC & OLIVE OIL or FRA DIAVOLO	18
SALUMI & FROMAGGI	20
STONE OVEN PIZZA	22
ARUGULA & GOAT CHEESE RAVIOLI	27
TRATTORIA or CAESAR SALAD	16
RICOTTA MEATBALLS	22

Other dinner menu items may be  
accommodated based on availability.

# BEVERAGE PACKAGES

AVAILABLE WINE PAIRING FOR ALL GROUP DINING MENUS

## BEER & WINE ONLY

### INCLUDES:

Imported and Domestic Beer Selection  
Sommelier's Wines by the Glass  
Lavazza Italian Roast Coffees  
Artisanal Teas  
Soft Drinks

30 per person/ ONE HOUR

45 per person/ TWO HOUR

## PREMIUM BAR

### INCLUDES:

Premium Brand Spirits (with some exclusions)  
Imported and Domestic Beer Selection  
Sommelier's Wines by the Glass  
Lavazza Italian Roast Coffees  
Artisanal Teas  
Soft Drinks

40 per person/ ONE HOUR

55 per person/ TWO HOUR

## CONSUMPTION BAR

Charged by consumption

\*All packages are exclusive of applicable state sales tax and service charge.







TRATTORIA  
IL MULINO

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Prices are subject to change. Price & Menu are subject to change without notice and do not include applicable State Sales Tax and 22% Service Charge. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw and undercooked.