

TRATTORIA
IL MULINO
NASHVILLE

GROUP DINING PACKAGES
2025

Trattoria Il Mulino, the acclaimed casual chic restaurant concept from iconic Il 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 Il Mulino restaurant menu by New York's Executive Chef Michele Mazza, Trattoria Il 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 Il Mulino in the heart of downtown Nashville. Located across the street from the Bridgestone Arena, Music City Center, and Nashville's famous Broadway.

Trattoria Il 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, parmigiano 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)

BRUSCHETTA (v)

tomato, red onion, aged balsamic, garlic, basil

RICOTTA MEATBALLS

tomato basil sauce

INSALATA (GUEST CHOICE)

CAESAR SALAD

house-made dressing, crouton

ARUGULA SALAD (v) (gf)

olive oil, parmigiano reggiano

SECONDI (GUEST CHOICE)

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)

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

maitre d herb butter

FETTUCINE with CHICKEN

house-made noodle, parmigiano 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)

FETTUCINE WITH GRILLED CHICKEN

house-made noodle, parmigiano 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

muenster, 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) 6.50 EA
muniere

TUNA TARTARE 6.00 EA
avocado, mixed green

RICOTTA MEATBALL 5.00 EA
tomato basil sauce

GRILLED OCTOPUS 8.00 EA
olive, caper, jewel box tomato, fingerling

ANTIPASTO SKEWER 5.00 EA
chef's selection, changes daily

BRUSCHETTA (v) 4.50 EA
chef's selection, changes daily

CRAB CAKE 15.00 EA
jumbo lump crab

JUMBO PRAWN (gf) 9.00 EA
pancetta wrapped

BEEF TARTARE 10.00 EA
mustard aioli, parmigiano reggiano, crisp caper

ARANCINI 6.50 EA
mushroom - truffle cream sauce

LAMB LOLLIPOP (gf) 15.00 EA
blackberry gastrique

CAPRESE (v) 8.00 EA
tomato, fresh mozzarella, basil, balsamic

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.









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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.