

TRUMP™

TAJ MAHAL

SUNDAY SUPPER AT IL MULINO

WHAT'S FOR SUPPER?

Il Mulino is pleased to announce that our Atlantic City location will now be serving Sunday Supper, a tradition about the gathering of friends and family, relaxation, escape, celebration and, of course, eating a memorable meal.

When you look through cookbooks published before 1960, you're likely to find a section called "Sunday Suppers." They feature menus for the weekly family-style meals that are simple meals to start the week with family and friends. At Il Mulino, we want to resurrect this tradition, and ensure a style of dining that encompasses an appeal of nostalgia that is sure to bring you back to your roots.

In a world that's fast and complicated, simple is good, especially on Sunday.

Beginning March 6th each meal, which runs \$43.00 per person in Il Mulino New York, includes a four course, pre-fixe menu as follows:

1ST COURSE

Caprese	Fresh Buffalo Mozzarella, sliced Tomato & Basil
Calamari Fritti	Lightly Fried Calamari with a spicy Marinara Sauce
Vongole Oreganata	Baked Clams on the half shell with Bread Crumbs, Lemon, Garlic and a White Wine Sauce
Gnocchi Sorrento	Homemade Gnocchi, fresh Tomato & Mozzarella
Mussels	With a Garlic White Wine Sauce or Fra Diavolo
Eggplant Ricotta	Filled with Pancetta and Ricotta Cheese and topped with a light Vodka Sauce; served over Spinach
Rigatoni Bolognese	Braised Veal and Beef in a rich Tomato Sauce
Grilled Polenta with Sausage	Classic Abruzzi Polenta with Italian sausage; topped with a Barolo wine reduction
Tortellini alla Panna	Meat Tortellini in a creamy sauce with a touch of Black Truffle; finished with Sweet Peas

2ND COURSE

Lentil Soup	with Angel Hair pasta
Caesar Salad	prepared Tableside
Rugola	Baby Arugula with Olive Oil and fresh Lemon; topped with shaved Aged Parmesan Cheese

3RD COURSE

Pollo alla Scarpariello	Morsels of Chicken sautéed with Garlic, White Wine and Mushrooms
Linguine alla Vongole	Baby Clams, Olive Oil and Garlic in a Spicy Broth
Ravioli Porcini	Ravioli filled with Porcini Mushrooms and served in a Champagne Cream Sauce with Black Truffles
Pollo Fra Diavolo	Chicken sautéed with Italian Sausage, Broccoli, Zucchini and Garlic in a spicy Tomato Sauce
Grilled Salmon	Topped with Porcini Mushrooms sautéed in light Garlic & Olive Oil; served over Broccoli Rabe
Bistecca alla Pizzaiola	Sliced Steak with Red and Green Peppers, Mushrooms & Oregano in a Marinara Sauce
Pollo Parmigiana	Pounded, breaded European Chicken Breast; topped with Imported Cheeses and Marinara Sauce
Veal Milano Arugula	Pounded Veal, lightly breaded and topped with Tomato, Arugula and Red Onion
Piccata di Vitello al Limonone	Veal sautéed in a White Wine Lemon Sauce
Saltimbocca	Veal sautéed with Sage and Prosciutto
Papperdelle with Sausage	Topped with a Tomato & Basil Sauce

4TH COURSE

Dolci Assorti	Homemade tiramisu, Ricotta-Amaretto cheesecake, Chocolate flourless torte topped with whipped cream, zabaglione and fresh berries served family style
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SUNDAY SUPPERS ARE TO BE TREASURED.

Please join our family in building a new tradition, and make it yours!

For reservations, please call 609.449.6006, or visit us on Open Table.

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FOR MORE INFORMATION, CONTACT:

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