

Il Mulino's Abruzzo tradition



Il Mulino[®]
D O W N T O W N

Fernando Masci walking
the streets of Abruzzo, Italy

Nestled along the Adriatic coast, Abruzzo is one of Italy's most beautiful and fertile regions. The nutrient rich terrains of Abruzzo, surrounded by its lush green national parks, have been protected from centuries of foreign cuisine influences. In a land of culinary dominance, Abruzzo's rustic Italian cuisine is farm-fresh and a trove for food lovers. Abruzzese cooks are known for their exceptional ability to turn fresh ingredients into expertly prepared, judiciously seasoned feasts.

Bringing Abruzzi tradition to New York

Founding chefs of Il Mulino, Fernando and Gino Masci, set out to Manhattan with the dream of creating an excellent culinary experience paired with exemplary service. The two brothers were born and raised in L'Aquila in the capital region of Abruzzo. The regional cuisine is famous for its rustic and simple blend of the freshest possible local ingredients. The accessibility of amazing produce of lamb, fish and cured meat all prepared and presented in a delightful way was something the two brothers hoped to bring to the United States, and that was exactly what they did.

With a passion for gastronomic tradition, the brothers opened the original Il Mulino in New York's Greenwich Village in 1981. The quaint downtown restaurant soon became a premier destination for NYC's tastemakers.

Combining the trifecta of truly exceptional tastes: Exquisite meat curation, a culinary splendor of the seas and sumptuous handmade pastas, Il Mulino's Abruzzo cuisine is eclectic, drawing on pastoral, mountain, and coastal cuisine.

Il Mulino West 3rd Street – The Original, honored as the #1 Italian restaurant on the New York City Zagat Survey for an astonishing 20 years.

With four decades of culinary excellence, Il Mulino's Downtown location is committed to continuing the Masci's legacy with fresh Italian flavors and impeccable service – emphasizing authentic Abruzzese preparations. Rustic, dark and cozy, the original downtown site sets a standard for Italian fine dining. Some might say the homemade focaccia and fresh seasonal specials are transcendental. First time at the restaurant? The delicious fresh Branzino and Truffle Ravioli are required for initiation.

Il Mulino Prime – The Modern Steakhouse in Gramercy

With ultra-fresh meat and seafood playing such an important role in the cuisine of Abruzzo, this modern steakhouse and Italian restaurant features inspired cuisine and choice cuts. Nestled in the heart of Gramercy-Flatiron, Il Mulino Prime embraces the signature style and unparalleled service attributed to the success of Il Mulino New York. Renowned for its bustling and energetic atmosphere, market fresh daily specials, extensive selection of fine Italian wines, and impeccably polished wait staff, Il Mulino Prime is synonymous with quintessential fine Italian dining.

Il Mulino Tribeca – A fresh take on creativity and meticulousness that continually redefines the concept of haute cuisine.

Il Mulino's newest outpost in Tribeca feels almost faultless: a staff that knows the perfect level of attentive, but not obtrusive service, a breathtaking bar scene, and expertly crafted meals made with serious amore. A Florentine café with the contemporary cosmopolitan feel of downtown Manhattan, Il Mulino New York Tribeca offers a new fine dining experience unlike any other. The sophisticated menu includes traditional "West 3rd Favorites" as well as various delicately prepared fish dishes. These fresh seaside flavors remind one of the Mediterranean Sea.

The ultimate Fine Dining Experience

Il Mulino (ilmulino.com) offers unparalleled Italian feasts that leave everybody at the table satisfied and feeling like family.

