

## CALAMARI CORNER

	FULL	HALF
FRIED CALAMARI marinara sauce.....	95	50
CALAMARI ARRABBIATA golden fried served with cherry peppers & hot pepper in a spicy marinara sauce.....	95	50
THAI CALAMARI golden fried tossed with cilantro & fresh mangos, drizzled with a creamy sweet sauce.....	105	55
CALAMARI CALABRESE golden fried tossed with sautéed broccoli rabe & cherry peppers, topped with gorgonzola cheese.....	105	55
SICILIAN CALAMARI golden fried with cherry peppers & capers in a tomato wine sauce topped with baby arugula.....	105	55
BUFFALO CALAMARI golden fried tossed with a mild hot sauce and crumbled gorgonzola cheese.....	105	55

## BAKED + CLASSICS

	FULL	HALF
LASAGNA.....	75	40
EGGPLANT ROLLATINE.....	95	50
BAKED ZITI.....	75	40
EGGPLANT & BAKED ZITI.....	85	45
EGGPLANT PARMIGIANA.....	85	45
SAUSAGE & PEPPERS.....	90	45
MEATBALLS beef or chicken.....	80	40
SAUSAGE.....	80	40
EGGPLANT SPINACH ROLLATINE.....	95	50
RAVIOLI.....	75	40
MANICOTTI.....	75	40
SEAFOOD LASAGNA shrimp, scallops & calamari in a marinara sauce, with ricotta, melted mozzarella & mafalda pasta.....	145	75
CHICKEN MEATBALL MALFADA chicken meatballs & spinach in a pink sauce with melted mozzarella & malfada pasta.....	95	50
VEGETABLE LASAGNA an assortment of fresh vegetables, with ricotta cheese and mozzarella in a pink sauce with malfada pasta.....	75	40

## RISOTTO

	FULL	HALF
CHICKEN RISOTTO chicken cubes, balsamic roasted cipolini onions and bacon.....	95	50
VEGETABLE RISOTTO asparagus, mushrooms, peas and sliced onions.....	85	45
SHRIMP RISOTTO fresh asparagus, roasted red peppers, onions and garlic topped with fresh herbs and shrimp.....	135	70
SCALLOPS RISOTTO pan seared marinated scallops served with asparagus and wild mushrooms.....	145	75
SEAFOOD RISOTTO calamari, shrimp and crabmeat with roasted red peppers and asparagus spears.....	155	80

## SIDE ORDER

	FULL	HALF
SAUTÉED ASPARAGUS.....	65	35
SAUTÉED BROCCOLI.....	55	30
SAUTÉED SPINACH.....	55	30
BROCCOLI RABE.....	85	45
MASHED POTATOES.....	65	35
FRENCH FRIES.....	55	30
RISOTTO CAKE vegetable, shrimp or crabmeat.....	65	35
RICE PILAF rice pilaf with carrot, peas & mushrooms.....	45	25
SAUTÉED GARDEN VEGETABLES fresh broccoli, zucchini, squash, carrots & mushrooms sautéed in a garlic & oil sauce.....	65	35
OVEN ROASTED RED BLISS POTATOES oven roasted potatoes with garlic spices & olive oil.....	75	40
ESCAROLE & BEANS.....	55	30
GRILLED VEGETABLES zucchini, squash, red & green peppers, onions, eggplant & carrots.....	75	40

## DESSERTS

MINI CANNOLIS.....	\$2 per piece
FRUIT PLATTERS.....	sm \$45 lg \$70
INDIVIDUAL CAKE serves two.....	1 for \$7..... 6 for \$35..... 12 for \$70
fudge crunch, death by chocolate, red velvet, rainbow cookie, rocky road, igloo, mocha, 7 layer, oreo	
OCCASION CAKE sizes range from 8"round to full sheet cake	

8% Gratuity on delivered catering orders over \$150. Includes setup of all food. Stands, racks, pans and sternos available by request. \$5.00 deposit for each rack.

## PLATTERS

SMALL 12-15  
CHOICE OF 3  
**\$65**

LARGE 20-25  
CHOICE OF 5  
**\$110**

### WRAPS

*whole wheat or mediterranean*

<b>BLACKENED CHICKEN</b> cucumbers, red roasted peppers, red onions, mesclun greens, lemon & olive oil	<b>CALIFORNIA</b> grilled chicken, lettuce, tomato, roasted red peppers, russian dressing
<b>CAJUN SALMON</b> plum tomatoes, red onions, mesclun greens, creamy garlic dressing	<b>PORTOBELLO</b> portobello mushrooms, red roasted peppers, fresh mozzarella, mesclun greens, raspberry vinaigrette
<b>BUFFALO CHICKEN</b> buffalo style chicken, celery, carrots, lettuce, bleu cheese dressing	<b>VEGETABLE</b> grilled zucchini, squash, artichokes, onions & roasted tomatoes with arugula, lite lime vinaigrette
<b>GREEK CHICKEN</b> grilled chicken, cucumbers, peppers, feta cheese, lettuce, house dressing	

### PANINIS

*grilled flatbread*

<b>GRILLED CHICKEN</b> broccoli rabe, fresh mozzarella	<b>GRILLED VEGETABLE</b> zucchini, artichokes, squash, onions, roasted tomatoes, fresh mozzarella
<b>BLACKENED CHICKEN</b> red roasted peppers, fresh mozzarella	<b>GRILLED PORTOBELLO</b> red roasted peppers, fresh mozzarella
<b>GRILLED EGGPLANT</b> red roasted peppers, smoked mozzarella	<b>GRILLED CHICKEN</b> red roasted peppers, fresh mozzarella

### FOCCACIA SANDWICHES

<b>SLICED GRILLED STEAK</b> with crispy onions & melted mozzarella	<b>CHICKEN GORGONZOLA</b> gorgonzola cheese, fresh tomatoes & caramelized onions, topped with mozzarella
<b>JUMBO SHRIMP MARECHIARA</b> with a tomato, garlic & wine sauce, topped with fresh mozzarella	<b>CHICKEN OR BEEF MEATBALL PARMIGIANA</b> topped with our homemade tomato sauce & melted mozzarella
<b>GRILLED EGGPLANT</b> topped with red roasted peppers, fresh mozzarella, basil and sun-dried tomato pesto	<b>GRILLED PORTOBELLO</b> grilled & topped with fresh mozzarella & basil pesto

## PARTY HEROS

PER FT.

*Boar's Head deli meats*

ITALIAN.....	15
AMERICAN.....	16
EGGPLANT PARMIGIANA.....	16
CHICKEN PARMIGIANA.....	17
GRILLED CHICKEN & RED ROASTED PEPPERS & FRESH MOZZARELLA.....	18
BLACKEND CHICKEN, RED ROASTED PEPPERS, RED ONIONS, MESCLUN.....	18
GRILLED CHICKEN, BROCCOLI RABE & FRESH MOZZARELLA.....	19

## PIZZA ROLL UPS

SMALL... \$50

LARGE... \$75

<b>CHICKEN ROLLS</b> pizza dough rolled with tender strips of fresh chicken cutlet, tomato and mozzarella cheese	<b>PEPPERONI ROLLS</b> thin crusted pizza dough rolled with pepperoni and mozzarella cheese
<b>BUFFALO CHICKEN ROLLS</b> pizza dough rolled with fried chicken, buffalo sauce, mozzarella and blue cheese	<b>BROCCOLI RABE ROLLS</b> thin crusted pizza dough rolled with broccoli rabe and mozzarella cheese

## ON-PREMISE CATERING

	WEEKEND/EVENINGS	WEEKDAY LUNCH
<b>PASTA COURSE</b>	3 pp	2 pp
• CAN SUBSTITUTE FOR ANY ENTRÉE		
• PASTA PREPARATION OPTIONS		
» Marinara, Tomato, Vodka, Alfredo, Bolognese, Pesto		

<b>SILVER PACKAGE</b>	30 pp	20 pp
• INDIVIDUAL MIXED BABY GREENS SALAD served with our house vinaigrette		
• A CHOICE OF THREE ENTREES		
» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers		
» Chicken Entrée		
» Shrimp or Pork Shank Entrée		
• SODA, COFFEE & TEA		
• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER		

<b>GOLD PACKAGE</b>	35 pp	25 pp
• INDIVIDUAL MIXED BABY GREENS SALAD served with our house vinaigrette		
• FAMILY STYLE APPETIZERS including fried calamari, mozzarella sticks, baked clams & fresh mozzarella with roasted red peppers		
• A CHOICE OF THREE ENTREES		
» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers		
» Chicken Entrée		
» Shrimp or Pork Shank Entrée		
» Salmon or Mahi Mahi		
• SODA, COFFEE & TEA		
• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER		

<b>PLATINUM PACKAGE</b>	40 pp	30 pp
• INDIVIDUAL MIXED BABY GREENS SALAD served with our house vinaigrette or CAESAR SALAD		
• FAMILY STYLE APPETIZERS including clams oreganata, mozzarella sticks, coconut shrimp, stuffed mushrooms & cold antipasto		
• A CHOICE OF FOUR ENTREES		
» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers		
» Chicken Entrée		
» Shrimp or Pork Shank Entree		
» Salmon / Mahi Mahi / Sea Bass (+\$2) / Flounder (+\$2)		
» Skirt Steak or Veal Entrée		
• SODA, COFFEE, TEA & CAPPUCCINO		
• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER		

All Entrées served with Potato and Vegetable (sit down)

## CHILDREN'S MENU

	WEEKEND EVENINGS	LUNCHEON
<b>12 YEARS &amp; UNDER</b>	15pp	10pp
INCLUDES A CHOICE OF:		
Chicken Fingers & French Fries • Baked Ziti • Pizza • Ravioli • Penne Pasta		

## LIQUOR PACKAGES

<b>CHAMPAGNE PUNCH BOWL</b> .....	\$3 Per Adult
(served until completion of main course)	
<b>CHAMPAGNE TOAST</b> .....	\$2 Per Adult
<b>HOUSE RED AND WHITE WINE AND BEER</b> .....	\$10 Per Adult
<b>CARAFE OF RED OR WHITE WINE</b> .....	\$16 Per Carafe
<b>HOUSE WINE, BEER AND TOP SHELF LIQUOR</b> ..	\$15 Per Adult

We can accommodate parties of various sizes ranging from 35 to 60 people. Please call with any questions and our staff will be happy to assist you

Non-refundable deposit taken at time of booking. 20% gratuity, sales tax not included

*Mulberry*  
STREET  
of Babylon Village

## CATERING MENU



DINE IN • TAKE OUT • DELIVERY



631.321.5980 • 631.321.5981

30-32 East Main Street  
Babylon, New York 11702

www.mulberrystreetbabylon.com

LIKE US ON



# APPETIZER

	ROUND	
	18"	16"
<b>GRILLED PORTOBELLO</b> fresh mozzarella, red roasted peppers . . . .	<b>75</b>	<b>50</b>
<b>SHRIMP COCKTAIL</b> . . . . .	<b>120</b>	<b>80</b>
<b>FRESH MOZZARELLA &amp; RED ROASTED PEPPERS</b> homemade fresh mozzarella & marinated red roasted peppers served on a bed of lettuce . . . .	<b>75</b>	<b>50</b>
<b>BRUSCHETTA</b> chopped tomatoes, red onions, fresh basil & garlic over rosemary bread . . . . .	<b>45</b>	<b>30</b>
<b>EGGPLANT STACK</b> breaded eggplant, fresh mozzarella, red roasted peppers, arugula, sliced tomato, balsamic drizzle . . . .	<b>75</b>	<b>50</b>
<b>BROCCOLI RABE BRUSCHETTA</b> broccoli rabe, roasted peppers & fresh mozzarella over garlic rounds . . . . .	<b>60</b>	<b>40</b>
<b>SHRIMP BRUSCHETTA</b> jumbo shrimp with fresh diced tomatoes & asparagus, over garlic rounds, drizzled with a gorgonzola cream sauce . . . . .	<b>90</b>	<b>60</b>
<b>MEATBALL SLIDERS</b> chicken or beef, topped with tomato sauce, served on focaccia squares . . . . .	<b>75</b>	<b>50</b>
<b>PULLED PORK SLIDERS</b> . . . . .	<b>75</b>	<b>50</b>
<b>COLD ANTIPASTO</b> . . . . .	<b>90</b>	<b>60</b>

	FULL	HALF
<b>STUFFED MUSHROOMS</b> . . . . .	<b>75</b>	<b>40</b>
<b>MOZZARELLA STICKS</b> . . . . .	<b>75</b>	<b>40</b>
<b>CHICKEN FINGERS</b> . . . . .	<b>85</b>	<b>45</b>
<b>BUFFALO WINGS</b> hot or tangy . . . . .	<b>65</b>	<b>35</b>
<b>MUSSELS BRUSCHETTA</b> . . . . .	<b>85</b>	<b>45</b>
<b>COCONUT SHRIMP</b> . . . . .	<b>145</b>	<b>75</b>
<b>BAKED CLAMS</b> . . . . .	<b>85</b>	<b>45</b>
<b>CLAMS OREGANATA</b> . . . . .	<b>105</b>	<b>55</b>
<b>FRIED ARTICHOKEs</b> . . . . .	<b>65</b>	<b>35</b>
<b>ZUCCHINI STICKS</b> . . . . .	<b>65</b>	<b>35</b>
<b>ZUPPA DE PESCE</b> sautéed shrimp, calamari, clams & mussels in a tomato garlic white wine sauce. . . . .	<b>145</b>	<b>75</b>
<b>SHRIMP LIMONCELLO</b> . . . . .	<b>155</b>	<b>80</b>
<b>MUSSELS ROCKAFELLER</b> . . . . .	<b>85</b>	<b>45</b>
<b>MEAT ROLLS</b> . . . . .	<b>75</b>	<b>40</b>
<b>RICE BALLS</b> . . . . .	<b>75</b>	<b>40</b>

# SALAD

	ROUND	
	18"	16"
<b>TOSSED GARDEN SALAD</b> . . . . .	<b>45</b>	<b>30</b>
<b>COUNTRY SALAD</b> mixed greens, endives, radicchio, arugula, tomatoes, red onions, olives & pignoli nuts, house dressing . . . . .	<b>60</b>	<b>40</b>
<b>CAESAR SALAD</b> . . . . .	<b>45</b>	<b>30</b>
<b>SEAFOOD SALAD</b> mussels, calamari, shrimp, scallops. . . . .	<b>105</b>	<b>70</b>
<b>GORGONZOLA SALAD</b> . . . . .	<b>60</b>	<b>40</b>
<b>PENNE, DICED FRESH MOZZARELLA &amp; SUNDRIED TOMATOES.</b> . . . .	<b>75</b>	<b>50</b>
<b>CAPRESE SALAD.</b> . . . . .	<b>75</b>	<b>50</b>
<b>GREEK SALAD</b> . . . . .	<b>60</b>	<b>40</b>
<b>BUFFALO CHICKEN SALAD.</b> . . . . .	<b>90</b>	<b>60</b>
<b>BLACKENED CHICKEN SALAD</b> . . . . .	<b>90</b>	<b>60</b>
<b>SPINACH &amp; ARTICHOKE SALAD.</b> . . . . .	<b>45</b>	<b>30</b>
<b>CRANAPPLE SALAD</b> mesclun greens topped with cranraisins, fresh apples & caramelized walnuts, raspberry vinaigrette. . . . .	<b>60</b>	<b>40</b>
<b>SPINACH PECAN SALAD</b> baby spinach, tomatoes, topped with bleu cheese & caramelized pecans . . . . .	<b>60</b>	<b>40</b>
<b>TOASTED WALNUT &amp; GOAT CHEESE</b> arugula topped with toasted walnuts, cranberries, fresh tomatoes & encrusted goat cheese, creamy garlic dressing . . . . .	<b>60</b>	<b>40</b>
<b>WARM CHICKEN &amp; SPINACH</b> fresh spinach topped with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette . . . . .	<b>90</b>	<b>60</b>
<b>SUMMER SALAD</b> arugula greens topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette. . . .	<b>60</b>	<b>40</b>
<b>MANGO ARUGULA</b> topped with red onions and caramelized pecans, light lime vinaigrette . . . . .	<b>60</b>	<b>40</b>
<b>ROASTED BEET SALAD</b> freshly prepared topped with toasted walnuts and gorgonzola cheese in a light olive oil dressing . . . . .	<b>60</b>	<b>40</b>

**ADD:**

<b>CHICKEN.</b> . . . . .	(1 ópc)	<b>35</b>	(8pc)	<b>20</b>
<b>SHRIMP</b> . . . . .	(5ópc)	<b>75</b>	(28pc)	<b>40</b>

# CHICKEN

	FULL	HALF
<b>CHICKEN PARMIGIANA</b> . . . . .	<b>95</b>	<b>50</b>
<b>CHICKEN WITH ARTICHOKEs</b> in a lemon butter white wine sauce . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN FRANCESE.</b> . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN MULBERRY</b> tender breast of chicken topped with broccoli, tomatoes and mozzarella, broiled with garlic, butter and lemon sauce . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN MARSALA</b> . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN ROLLATINE DI POMODORO</b> chicken stuffed with prosciutto, mozzarella & broccoli, seasoned with Italian bread crumbs in a di pomodoro sauce . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN ROLLATINE MARINARA</b> chicken stuffed with prosciutto, mozzarella & spinach seasoned with Italian bread crumbs in a marinara sauce . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN NAPOLITANO</b> chicken sautéed with mushrooms, topped with melted mozzarella in a light tomato sauce . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN ALA BASILICO</b> egg battered chicken sautéed in a garlic & lemon sauce topped with roasted red peppers & melted mozzarella . . . .	<b>115</b>	<b>60</b>
<b>ROASTED GARLIC CHICKEN</b> chicken breast topped with prosciutto, broccoli & melted mozzarella in a roasted garlic white wine sauce . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN PALERMO</b> chicken breast sautéed with mushrooms topped with prosciutto & melted mozzarella in a marsala tomato sauce. . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN RUSTICA</b> breast of chicken with red roasted peppers, black & green olives in a shallot brandy wine sauce topped with melted mozzarella . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN ANTHOULA</b> sautéed breast of chicken with a blend of ricotta & fresh spinach topped with melted mozzarella in a mushroom marsala sauce . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN ALA PANNA</b> chicken breast encrusted in bread crumbs sautéed with mushrooms in a brandy cream sauce . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN CACCIATORE</b> breast of chicken sautéed with fresh tomatoes, mushrooms, onions and peppers . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN DI POMODORO</b> breast of chicken simmered with Italian plum tomatoes, onions, prosciutto & fresh basil, topped with fresh mozzarella. . . . .	<b>115</b>	<b>60</b>
<b>GRILLED CHICKEN PRIMAVERA</b> marinated grilled breast of chicken served over an assortment of sautéed vegetables . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN FRESCA</b> breast of chicken sautéed with asparagus, artichoke hearts and sundried tomatoes, in a garlic white wine sauce. . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN SCARPARIELLO</b> breast of chicken sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce. . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN ROLLATINI MARSALA</b> breast of chicken rolled with prosciutto, mozzarella, and asparagus, seasoned with Italian bread crumbs in a marsala sauce. . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN GORGONZOLA</b> breast of chicken encrusted with gorgonzola bread crumbs, served with grilled asparagus . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN PICCATA</b> breast of chicken sautéed with artichoke hearts & capers in a lemon butter white wine sauce . . . . .	<b>115</b>	<b>60</b>
<b>GRILLED CHICKEN FLORENTINE</b> grilled breast of chicken topped with spinach, roasted red peppers and mozzarella. . . . .	<b>115</b>	<b>60</b>
<b>GRILLED CHICKEN RAPINI</b> marinated grilled chicken breast served with broccoli rabe and fresh mozzarella . . . . .	<b>125</b>	<b>65</b>
<b>CHICKEN &amp; SAUSAGE</b> sautéed with sweet Italian sausage, mushrooms and fresh spinach in a marsala tomato sauce . . . . .	<b>115</b>	<b>60</b>
<b>CHICKEN BRUSCHETTA</b> breast of chicken panko breaded and pan fried, topped with diced plum tomatoes and cubed fresh mozzarella, drizzled with olive oil. . . . .	<b>125</b>	<b>65</b>

# FISH

	FULL	HALF
<b>GRILLED SALMON WITH ITALIAN VEGETABLE</b> grilled salmon, julienne onions, Italian sweet peppers & San Marzano tomatoes, in a garlic & oil sauce . . . .	<b>145</b>	<b>75</b>
<b>SALMON BENISSIMO</b> broiled salmon topped with diced fresh tomatoes & basil in a garlic white wine sauce . . . . .	<b>145</b>	<b>75</b>
<b>STUFFED CRABMEAT FILET</b> filet of flounder stuffed with crabmeat in a lemon wine sauce . . . . .	<b>195</b>	<b>100</b>
<b>STUFFED VEGETABLE FILET</b> filet of flounder stuffed with fresh broccoli & asparagus spears, broiled scampi style, laced with bread crumbs. . . .	<b>195</b>	<b>100</b>
<b>FLOUNDER TUSCANO</b> broiled filet sautéed with fresh tomatoes, artichoke hearts & fresh basil asparagus in a light garlic wine sauce . . . . .	<b>195</b>	<b>100</b>
<b>SALMON DICARLO</b> sautéed with onions, mushrooms, red roasted peppers & fresh basil in a light white wine cream sauce. . . . .	<b>145</b>	<b>75</b>
<b>CHILEAN SEA BASS</b> served over broccoli rabe, topped with a cherry pepper plum tomato sauce . . . . .	<b>245</b>	<b>125</b>
<b>TUSCAN SWORDFISH</b> grilled with sliced portobello mushrooms topped with plum tomatoes and fresh mozzarella. . . . .	<b>135</b>	<b>70</b>
<b>LEMON CAPER MAHI MAHI</b> broiled mahi mahi with artichokes in a lemon caper sauce . . . . .	<b>155</b>	<b>80</b>
<b>SEABASS MARECHIARA</b> broiled seabass served in a light marinara sauce topped with mussels and little necks, served over linguini . . . . .	<b>225</b>	<b>115</b>
<b>FILET &amp; SHRIMP FRANCESE</b> . . . . .	<b>155</b>	<b>80</b>
<b>MUSSELS &amp; SALMON OREGANATA</b> broiled salmon & mussels served in an oreganata sauce . . . . .	<b>145</b>	<b>75</b>

# SEAFOOD SPECIALTIES

	FULL	HALF
<b>SHRIMP FRANCESE</b> . . . . .	<b>145</b>	<b>75</b>
<b>GRILLED SHRIMP ALA VODKA</b> . . . . .	<b>135</b>	<b>70</b>
<b>MUSSELS MARINARA OR FRA DIAVOLO</b> . . . . .	<b>85</b>	<b>45</b>
<b>CALAMARI MARINARA OR FRA DIAVOLO</b> . . . . .	<b>85</b>	<b>45</b>
<b>WHITE CLAM SAUCE</b> . . . . .	<b>115</b>	<b>60</b>
<b>SHRIMP PARMIGIANA</b> . . . . .	<b>155</b>	<b>80</b>
<b>SHRIMP SCAMPI</b> . . . . .	<b>155</b>	<b>80</b>
<b>SHRIMP MARINARA OR FRA DIAVOLO.</b> . . . . .	<b>135</b>	<b>70</b>
<b>SEAFOOD COMBO MARINARA OR FRA DIAVOLO</b> . . . . .	<b>155</b>	<b>80</b>
<b>SHRIMP GORGONZOLA</b> shrimp sautéed with broccoli & sun dried tomatoes tossed with penne in gorgonzola cream sauce . . . . .	<b>135</b>	<b>70</b>
<b>SEAFOOD OREGANATA</b> fresh mussels, little necks & scallops sautéed in an oreganata sauce, served over linguine . . . . .	<b>145</b>	<b>75</b>
<b>FRUTTA DE MARE</b> shrimp, mussels, clams & crabmeat in a pink seafood sauce . . . . .	<b>155</b>	<b>80</b>
<b>WHITE COMBO</b> shrimp, scallops, mussels & little neck clams steamed in a garlic, oil & clam sauce served over linguine . . . . .	<b>145</b>	<b>75</b>
<b>SHRIMP &amp; SPINACH</b> jumbo shrimp & fresh spinach sautéed with garlic & olive oil, served over capellini. . . . .	<b>135</b>	<b>70</b>
<b>FRIED RAVIOLI WITH SHRIMP</b> served in a pink sauce . . . . .	<b>135</b>	<b>70</b>
<b>FRESH RADIATORE &amp; SALMON</b> fresh radiatore pasta tossed with peas & diced salmon pieces in a seafood cream sauce . . . . .	<b>125</b>	<b>65</b>
<b>BLACKENED SHRIMP &amp; SCALLOPS</b> over sautéed fresh spinach & roasted peppers in a light cream sauce with fresh spirals. . . . .	<b>155</b>	<b>80</b>
<b>GRILLED SHRIMP &amp; VEGETABLEs</b> jumbo shrimp & fresh grilled vegetables over linguine in a light rosemary white wine sauce . . . . .	<b>145</b>	<b>75</b>
<b>RIGATONI ALA GRANCHIO</b> sautéed crabmeat in a pink sauce . . . .	<b>115</b>	<b>60</b>

# VEAL, STEAKS + CHOPS

	FULL	HALF
<b>VEAL PARMIGIANA</b> . . . . .	<b>125</b>	<b>65</b>
<b>VEAL MARSALA</b> . . . . .	<b>145</b>	<b>75</b>
<b>VEAL FRANCESE.</b> . . . . .	<b>145</b>	<b>75</b>
<b>VEAL SORRENTINO</b> tender veal, layered with eggplant & prosciutto in a brown sauce, topped with mozzarella . . . . .	<b>145</b>	<b>75</b>
<b>VEAL PICATTA</b> tender medallions of veal sautéed with artichoke hearts & capers in a lemon butter white wine sauce . . . . .	<b>145</b>	<b>75</b>
<b>VEAL SCALOPPINI</b> medallions of veal with artichoke hearts, olives, capers & fresh tomatoes sautéed in a white wine sauce . . . . .	<b>145</b>	<b>75</b>
<b>VEAL SALTIMBOCCA</b> tender medallions of veal sautéed in a delicate sage marsala wine sauce, topped with mushrooms . . . . .	<b>145</b>	<b>75</b>
<b>VEAL CAPRESE</b> tender breaded veal layered with fresh mozzarella, vine riped tomatoes & fresh basil, drizzled with olive oil . . . . .	<b>145</b>	<b>75</b>
<b>STEAK CAMPAGNOLA</b> tender grilled skirt steak topped with sausage, onions, cubanel peppers and roasted potatoes in a chianti wine sauce . . . . .	<b>165</b>	<b>85</b>
<b>GRILLED COMBO</b> marinated skirt steak, sweet Italian sausage, and grilled chicken . . . . .	<b>155</b>	<b>80</b>
<b>SKIRT STEAK RANCHERO</b> grilled skirt steak topped with gorgonzola cheese, drizzled with a balsamic glaze . . . . .	<b>165</b>	<b>85</b>
<b>SKIRT STEAK</b> with fried onions. . . . .	<b>165</b>	<b>85</b>
<b>STEAK PIZZAIOLA</b> tender skirt steak in a plum tomato sauce with peppers and onions . . . . .	<b>155</b>	<b>80</b>
<b>BRAISED SHORT RIBS</b> in a country style sauce. . . . .	<b>145</b>	<b>75</b>
<b>PORK CHOPS VALDASTANO</b> breaded pork chops topped with prosciutto and melted mozzarella, served with a Chianti wine sauce . . . . .	<b>145</b>	<b>75</b>
<b>PORK CHOPS SCARPARIELLO</b> sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce. . . . .	<b>145</b>	<b>75</b>

# PASTA

	FULL	HALF
<b>PENNE</b> tomato or marinara . . . . .	<b>45</b>	<b>25</b>
<b>RIGATONI ALA VODKA</b> . . . . .	<b>75</b>	<b>40</b>
<b>RIGATONI BOLOGNESE</b> . . . . .	<b>85</b>	<b>45</b>
<b>FETTUCCINE ALFREDO</b> . . . . .	<b>75</b>	<b>40</b>
<b>GNOCCHI PESTO</b> . . . . .	<b>95</b>	<b>50</b>
<b>CAPELLINI PRIMAVERA</b> . . . . .	<b>75</b>	<b>40</b>
<b>FETTUCCINE WITH CHICKEN &amp; PROSCIUTTO ALFREDO STYLE</b> wide pasta noodles with chicken pieces & prosciutto in a light cheese & cream sauce . . . . .	<b>90</b>	<b>45</b>
<b>RIGATONI WITH BROCCOLI &amp; TOMATOES</b> in garlic & oil . . . . .	<b>75</b>	<b>40</b>
<b>BROCCOLI RABE WITH SAUSAGE</b> in garlic & oil . . . . .	<b>90</b>	<b>45</b>
<b>LINGUINE WITH SUNDRIED TOMATOES &amp; CHICKEN</b> in garlic & oil . . . .	<b>90</b>	<b>45</b>
<b>MUSHROOMS PEAS &amp; ASPARAGUS</b> sautéed fresh mushrooms, peas & asparagus in a cream sauce, tossed with choice of pasta . . . .	<b>75</b>	<b>40</b>
<b>SPIRALS FIORITE</b> fresh spiral pasta tossed with broccoli, sun dried tomatoes, artichoke hearts and roasted red peppers in a garlic and oil sauce. . . . .	<b>75</b>	<b>40</b>
<b>PENNE WITH CHICKEN &amp; SPINACH</b> in a plum tomato pink sauce. . . .	<b>90</b>	<b>45</b>
<b>PROSCIUTTO, MUSHROOMS, PEAS &amp; SUNDRIED TOMATOES</b> in a creamy pink sauce, tossed with penne. . . . .	<b>75</b>	<b>40</b>
<b>RIGATONI MONTANARA</b> fresh sautéed spinach, sundried tomatoes & sweet Italian sausage in a light garlic & oil sauce. . . . .	<b>85</b>	<b>45</b>
<b>RIGATONI ALA PORTOBELLO</b> sautéed with plum tomatoes, in a roasted garlic & olive oil sauce topped with melted cubes of fresh mozzarella . . . . .	<b>85</b>	<b>45</b>
<b>RAVIOLI, SPINACH &amp; SUNDRIED TOMATOES</b> cheese ravioli with sautéed fresh spinach & sundried tomatoes in a classic alfredo sauce . . . . .	<b>85</b>	<b>45</b>
<b>TORTELLINI CARBONARA</b> cheese tortellini with bacon, peas & onions in a cream sauce . . . . .	<b>95</b>	<b>50</b>
<b>SICILIAN SPIRALS</b> diced eggplant sautéed with fresh mushrooms, peas & onions in a plum tomato sauce tossed with fresh spirals, topped with melted mozzarella . . . . .	<b>95</b>	<b>50</b>
<b>PUTTANESCA</b> black and green olives, onions, capers and anchovies in a red wine marinara sauce, tossed with spaghetti . . . . .	<b>75</b>	<b>40</b>
<b>RIGATONI BOSCIALO</b> tossed with sundried tomatoes, prosciutto, onions & mushrooms, served in a marinara sauce . . . . .	<b>75</b>	<b>40</b>
<b>PENNE CASALINGA</b> broccoli & sundried tomatoes prepared with garlic cream sauce . . . . .	<b>75</b>	<b>40</b>
<b>RIGATONI MELENZANE</b> tossed with eggplant & diced tomatoes, sautéed in olive oil & fresh garlic. . . . .	<b>75</b>	<b>40</b>
<b>RADIATORE GORGONZOLA</b> asparagus, sun dried tomatoes in a gorgonzola cream sauce with fresh radiatore . . . . .	<b>85</b>	<b>45</b>
<b>LOBSTER RAVIOLI</b> in a pink sauce . . . . .	<b>175</b>	<b>90</b>
<b>RIGATONI MEDLEY</b> tossed with broccoli, sundried tomatoes & artichokes in a lemon white wine sauce, topped with mozzarella. . . .	<b>75</b>	<b>40</b>
<b>CAVATELLI SARDENIA</b> crumbled Italian sausage & scallions in a pink sauce, tossed with fresh cavatelli & shaved parmesan. . . . .	<b>95</b>	<b>50</b>
<b>STUFFED RIGATONI BOLOGNESE</b> with ricotta, sautéed mushrooms & peas in a bolognese sauce with melted mozzarella . . . . .	<b>95</b>	<b>50</b>
<b>PENNE &amp; GRILLED CHICKEN</b> grilled chicken seasoned & marinated in balsamic vinegar, tossed with artichokes, broccoli & asparagus in a garlic & oil sauce . . . . .	<b>95</b>	<b>50</b>
<b>RIGATONI MULBERRY</b> broccoli rabe, crumbled chicken sausage, fresh tomatoes & cannellini beans in garlic & olive oil. . . . .	<b>95</b>	<b>50</b>

# FREE

**IN ADDITION, IF YOU ORDER:**

**\$100 to \$200** . . . . .get **2 dz. Garlic Knots**

**\$200 to \$450** . . . . .get **Focaccia Bread**

**\$450 to \$700** . . . . .get **Focaccia Bread & 4 dz. Garlic Knots**

**\$700 to \$999** . . . . . get **half try Tossed or Caesar Salad, Foccacia Bread, & 4 dz. Garlic Knots**

**\$1000 & Up** . . . . . get **all listed above & Mini Cannoli's Platter**