

# Mulberry STREET

of Babylon Village

## STARTERS

### CALAMARI

**CALAMARI ARRABBIATA** golden fried, with cherry peppers and hot peppers, in a spicy marinara sauce \$13

**THAI CALAMARI** lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli \$14

**CALAMARI CALABRESE** golden fried, with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese \$17

### APPETIZERS

**MOZZARELLA STICKS** \$8

**JUMBO BAKED CLAMS** chopped clams with seasoning and bread crumbs stuffed in a cherrystone shell \$9

**CLAMS OREGANATA** whole, covered in toasted bread crumbs \$11

**COCONUT SHRIMP** golden fried, flaked with coconuts, with a thai sauce \$14

**STUFFED MUSHROOMS** crabmeat filling \$12

**ITALIAN STYLE FRIES** scallions, crispy prosciutto, mozzarella \$9

**MEAT ROLLS** minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an egg roll fried \$9

### FOR THE TABLE

**EGGPLANT STACK** breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze \$14

**HOT ANTIPASTO "MULBERRY STREET"** manicotti, eggplant rollatini, baked clams, shrimp and broccoli \$19

**CLASSIC SAMPLER** baked clams, stuffed mushrooms, fried calamari, mozzarella sticks, with marinara sauce \$19

**FRITTO MISTO** a mix of zucchini, mozzarella sticks, calamari and mini rice balls \$19

**COLD ANTIPASTO** Boar's Head meats rolled together served with imported provolone, fresh mozzarella and roasted red peppers, topped with pecorino romano and spices \$18

# SIGNATURE PASTA

**STUFFED RIGATONI BOLOGNESE** rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella \$20

**SICILIAN STYLE SPIRALS** sautéed cubed eggplant, onions, mushrooms and peas in a plum tomato sauce tossed with fresh spiral shaped pasta with melted mozzarella and toasted breadcrumbs \$18

**CHICKEN MEATBALL MALFADA** chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta \$21

**RIGATONI MULBERRY** crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe, in garlic & olive oil \$19

## BAKED CLASSICS

\$15		RAVIOLI BAKED ZITI topped with meat sauce	\$16		EGGPLANT ROLLATINI EGGPLANT PARMIGIANA
		MANICOTTI LASAGNA			\$19

## OLD TIME SAUSAGE

**BROCCOLI RABE & SAUSAGE**  
broccoli rabe and sweet sausage sautéed with olive oil and fresh garlic, over pasta \$20

**SAUSAGE, PEPPERS & POTATOES**  
sweet sausage sautéed with potatoes, peppers and onions in a marinara sauce \$18

## Kids Corner

INCLUDES 12OZ BEVERAGE & MINI ICE CREAM  
12 & UNDER

TWIN SLICES \$8

PENNE PASTA \$8

RAVIOLI \$8

SPAGHETTI & MEATBALL \$9

BAKED ZITI \$9  
topped with meat sauce

PENNE ALLA VODKA \$9

LINGUINE ALFREDO \$9

CHICKEN CUTLET  
PARMIGIANA \$10

CHICKEN FINGERS \$10  
with french fries

## LAND

**CHICKEN GORGONZOLA** chicken breast encrusted with gorgonzola bread crumbs, with pesto country style mashed potatoes and grilled asparagus \$23

**CHICKEN SCARPIELLO** sautéed sweet Italian sausages, hot cherry peppers and bell peppers in a white wine sauce with roasted potatoes (bone in, 1/2 roasted chicken available by request) \$21

**GRILLED CHICKEN PRIMAVERA** marinated grilled breast of chicken served over sautéed vegetables \$20

**CHICKEN OR VEAL FRANCESE** breast of chicken or veal dipped in egg, sautéed in butter and white wine, in its own special sauce \$19/\$25

**CHICKEN OR VEAL MARSALA** tender medallions sautéed with mushroom in a sweet marsala wine sauce \$19/\$25

**VEAL SALTIMBOCCA OVER SPINACH** sautéed with prosciutto & mushrooms, topped with mozzarella, in a sage marsala sauce \$27

**PORK CHOP** center cut pork chop breaded in Italian seasoned panko bread crumbs and parmesan cheese, with mashed potatoes \$27

**SKIRT STEAK\*** grilled 9oz skirt steak, topped with crispy onions, with roasted potatoes and a vegetable trio \$26



OUR CHICKEN IS ANTIBIOTIC & HORMONE FREE

## SEA

**STUFFED FLOUNDER WITH CRABMEAT** broiled filet loaded with a crabmeat stuffing prepared scampi style laced with Italian seasoned bread crumbs, served with vegetable trio \$29

**GRILLED SALMON** fresh salmon grilled with zucchini, squash and roasted potatoes \$22

**SPICY SEA BASS SAN MARZANO** over broccoli rabe, topped with a cherry pepper plum tomato sauce \$30

**SEAFOOD COMBO** shrimp, calamari, mussels, clams and 1/2 lobster tail prepared with a spicy Italian plum tomato marinara sauce, over linguine \$33

**FRUTTA DE MAR** shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$29

**SHRIMP SCAMPI** broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$24

**MUSSELS MARINARA** prepared in an italian plum tomato sauce, served over linguine \$20

**WHITE CLAMS SAUCE** little neck and chopped fresh clams in a white clam sauce, served with linguine \$23

## Pizza Corner

GLUTEN FREE AVAILABLE  
ALL OTHER PIZZA AVAILABLE UPON REQUEST

### 12" ROUND (6 SLICES)

**NEOPOLITAN** thin crust pizza with mozzarella cheese and tomato sauce \$11

**FIorentINE** a crispy round pie topped with ricotta, spinach, black olives, mozzarella, herb plum tomato sauce \$12

**MARGHERITA** traditional neopolitan pizza with mozzarella, fresh diced tomato, basil sauce & a touch of virgin olive oil \$12

### 12" SQUARE (6 SLICES)

**SICILIAN** thick crust pan pizza with mozzarella cheese and tomato sauce \$16

**CAPRESE** crispy round pie with marinara sauce, fresh mozzarella, sliced tomatoes and basil \$12

**SPICY ITALIAN** crispy thin round pie with hot Italian sausage, cherry peppers, ham capicola, fresh mozzarella, tomato sauce \$13

**SPINACH & BROCCOLI** thin crusted round pizza with spinach, broccoli, ricotta and mozzarella \$12

**GRANDMA** thin crusted pan pizza with italian plum tomatoes, basil, garlic and mozzarella \$16

## \$15 PASTA

**PENNE WITH SPINACH** fresh spinach in a plum tomato cream sauce

**PENNE CAPRESE** penne tossed with fresh tomatoes prepared in a garlic and oil sauce topped with fresh mozzarella

**PENNE WITH ESCAROLE AND BEANS** cannellini beans, escarole and Italian plum tomatoes sautéed with fresh garlic and olive oil

**PENNE CARMELLATO** penne tossed with sautéed prosciutto and cippolini onions and roasted tomatoes in a light butter and fresh oregano sauce

**PENNE CAPRINO** wild mushrooms and fresh spinach tossed with penne in a roasted garlic goat cheese sauce

**RAVIOLI WITH FRESH SPINACH ALFREDO STYLE** ravioli sautéed with fresh spinach prepared in a light cream and cheese sauce

**MUSHROOMS PEAS AND ASPARAGUS** sautéed fresh mushrooms, peas & asparagus in a cream sauce, served over penne

**PENNE CASALINGA** penne pasta tossed with sun dried tomatoes and broccoli prepared in a garlic cream sauce

**PENNE GORGONZOLA** tossed with gorgonzola cheese and fresh spinach in a sharp cream sauce

**SPAGHETTI MEDLEY** broccoli florets, fresh spinach and diced tomatoes sautéed in olive oil and garlic tossed with pasta and parmesan cheese

**CAPELLINI FIORITE** broccoli florets, sun dried tomatoes, artichoke hearts and roasted peppers in a garlic and oil sauce over capellini pasta

## SALADS

INCLUDES BREAD, SERVED WITH SOUP

**\$13 SPINACH ARTICHOKE SALAD** baby spinach topped with artichokes and shredded parmesan, house vinaigrette

**GORGONZOLA SALAD** mixed mesclun greens topped with fresh tomatoes, onions, walnuts and crumbled gorgonzola cheese, balsamic vinaigrette

**GREEK SALAD** tossed garden salad topped with fresh tomatoes, kalamata olives, feta cheese, grape leaf, green peppers, cucumbers, red onions, house vinaigrette

**TOASTED WALNUT & GOAT CHEESE SALAD** arugula topped with toasted walnuts, cranberries, fresh tomatoes and encrusted goat cheese, creamy garlic dressing

**FRESH MOZZARELLA AND TOMATO** fresh homemade mozzarella, diced tomatoes, red onion and fresh garlic over salad greens

**COLD ANTIPASTO** tossed garden salad topped with assorted Italian cold cuts and Italian style dressing

**GRILLED PORTOBELLO** marinated portobello mushrooms with red roasted peppers and fresh mozzarella over mesclun greens, raspberry vinaigrette

**SUMMER SALAD** arugula greens topped with sweet pecans, crumbled goat cheese and mouth-watering strawberries

**CRANAPPLE SALAD** mesclun greens, topped with cranberries, fresh apples, and candied walnuts, raspberry vinaigrette

**MANGO AND ARUGULA SALAD** topped with red onions and caramelized pecans, light lime vinaigrette

**SPINACH PECAN SALAD** baby spinach topped with bleu cheese and caramelized pecans, raspberry vinaigrette

**ROASTED BEET SALAD** freshly prepared topped with toasted walnuts, gorgonzola cheese and arugula in a light olive oil dressing

**\$15 GRILLED CHICKEN GARDEN SALAD**

**GRILLED CHICKEN CAESAR SALAD** romaine lettuce topped with croutons and aged parmigiana cheese, caesar dressing

**WARM SPINACH AND CHICKEN SALAD** fresh spinach topped with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette

**BLACKENED CHICKEN SALAD** blackened chicken served over spring mix topped with red peppers and cucumbers, freshly squeezed lemon and olive oil

**BUFFALO CHICKEN SALAD** strips of chicken breast tossed in a spicy buffalo sauce over mixed greens, celery, carrots and red onions, bleu cheese dressing

Add: CHICKEN \$3 · SALMON \$6 · SKIRT STEAK \$8 · SHRIMP \$5

## SOUP

\$6 PASTA FAGIOLI · MINISTRONE  
SOUP OF THE DAY (BOWL)

# Lunch Specials

MONDAY-SATURDAY  
11AM TO 4PM

BELOW ITEMS INCLUDE FRENCH FRIES

## PANINIS

ON GRILLED FLATBREAD  
(NO BREAD SUBSTITUTIONS)

**\$11 GRILLED EGGPLANT** roasted red peppers, smoked mozzarella

**GRILLED PORTOBELLO** roasted red peppers, fresh mozzarella

**GRILLED VEGETABLE** zucchini, artichokes, squash, onions, roasted tomatoes, fresh mozzarella

**\$13 GRILLED CHICKEN** broccoli rabe, fresh mozzarella

**BLACKENED CHICKEN** roasted red peppers, fresh mozzarella. sliced tomato

## WRAPS

WHOLE WHEAT OR  
MEDITERRANEAN HERB

**\$11 PORTOBELLO** portobello mushrooms, roasted red peppers, fresh mozzarella, mesclun greens, raspberry vinaigrette

**VEGETABLE** grilled zucchini, squash, artichokes, onions, roasted tomatoes, arugula, lite lime vinaigrette

**STRAWBERRY CAPRINO** arugula greens, tossed with caramelized pecans, crumbled goat cheese, fresh strawberries, balsamic glaze

**\$13 CALIFORNIA** grilled chicken, lettuce, tomato, roasted red peppers, russian dressing

**BUFFALO CHICKEN** buffalo style chicken, celery, carrots, lettuce, blue cheese dressing

**GREEK CHICKEN** grilled chicken, cucumbers, peppers, red onions, feta cheese, lettuce, house dressing

**CHICKEN APPLE BACON** mixed mesclun greens, fried chicken, apple, crispy bacon, balsamic roasted cippolini onions, raspberry vinaigrette

## FOCACCIA SANDWICHES

**\$11 GRILLED EGGPLANT** topped with red roasted peppers, fresh mozzarella, basil and sun-dried tomato pesto

**GRILLED PORTOBELLO** grilled and topped with fresh mozzarella and basil pesto

**\$12 CHICKEN GORGONZOLA** topped with gorgonzola cheese, fresh tomatoes, cipollini onions and mozzarella

**\$15 SLICED GRILLED STEAK** crispy onions and melted mozzarella

### Pasta Preparations

\$12

- MARINARA
- TOMATO
- BUTTER
- GARLIC & OIL

\$13

- VODKA · PESTO
- ALFREDO · BOLOGNESE
- MEAT SAUCE · PINK SAUCE
- GORGONZOLA CREAM
- GARLIC CREAM