

Mulberry STREET of Babylon Village

STARTERS

CALAMARI

CALAMARI ARRABBIATA golden fried, with cherry peppers and hot peppers, in a spicy marinara sauce \$15

THAI CALAMARI lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli \$16

CALAMARI CALABRESE golden fried, with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese \$19

APPETIZERS

MOZZARELLA STICKS \$10

JUMBO BAKED CLAMS chopped clams with seasoning and bread crumbs stuffed in a cherrystone shell \$11

CLAMS OREGANATA whole, covered in toasted bread crumbs \$12

COCONUT SHRIMP golden fried, flaked with coconuts, served with a thai sauce \$16

STUFFED MUSHROOMS crabmeat filling \$14

MEAT ROLLS minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an egg roll fried \$11

FOR THE TABLE

EGGPLANT STACK breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze \$16

HOT ANTIPASTO "MULBERRY STREET" manicotti, eggplant rollatini, baked clams, shrimp and broccoli \$21

CLASSIC SAMPLER baked clams, stuffed mushrooms, fried calamari, mozzarella sticks, with marinara sauce \$21

FRITTO MISTO a mix of zucchini, mozzarella sticks, calamari and mini rice balls \$21

COLD ANTIPASTO Boar's Head meats rolled together served with imported provolone, fresh mozzarella and roasted red peppers, topped with pecorino romano and spices \$20

SOUP & SALAD

PASTA FAGIOLI · MINISTRONE
SOUP OF THE DAY (BOWL)

MIXED GARDEN SALAD SM \$6 LG \$11

CLASSIC CAESAR SALAD romaine lettuce with croutons, aged parmigiana cheese and caesar dressing SM \$7 LG \$12

GORGONZOLA mixed mesculin greens with fresh tomatoes, onions, walnuts and crumbled gorgonzola SM \$8 LG \$14

ROASTED BEET SALAD freshly prepared, topped with toasted walnuts and gorgonzola cheese, light olive oil dressing \$13

TOASTED WALNUT GOAT CHEESE arugula with toasted walnuts, cranberries, fresh tomatoes and encrusted goat cheese, creamy garlic dressing \$14

*available seasonally

SUMMER SALAD* arugula topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette \$15

GREEK SALAD tossed garden salad with cucumbers, green peppers, tomatoes, kalamata olives, feta cheese and grape leaves \$14

WARM SPINACH AND CHICKEN fresh spinach with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette \$18

MANGO ARUGULA* topped with red onions and caramelized pecans, light lime vinaigrette \$13

BLACKENED CHICKEN SALAD blackened chicken over spring mix with red peppers, cucumbers, freshly squeezed lemon and olive oil \$18

Add: **CHICKEN \$6** **SKIRT STEAK (9OZ) \$12**
SALMON \$9 **SHRIMP \$8**

Entrees

LAND

CHICKEN OR VEAL FRANCESE breast of chicken or veal dipped in egg, sautéed in butter and white wine, in its own special sauce \$24/\$30

CHICKEN GORGONZOLA chicken breast encrusted with gorgonzola bread crumbs, with pesto country style mashed potatoes and grilled asparagus \$28

CHICKEN CAPRINO chicken breast, panko breaded, layered with goat cheese in a mushroom and asparagus garlic cream sauce, with country style potatoes \$28

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) \$26

GRILLED CHICKEN PRIMAVERA marinated grilled breast of chicken served over sautéed vegetables \$25

CHICKEN OR VEAL MARSALA tender medallions sautéed with mushroom in a sweet marsala wine sauce \$24/\$30

CHICKEN OR VEAL CAPRESE tender breaded chicken or veal, layered with fresh mozzarella, vine riped tomatoes, fresh basil, drizzled with olive oil \$25/\$31

VEAL SALTIMBOCCA OVER SPINACH sautéed with prosciutto & mushrooms, topped with mozzarella, in a sage marsala sauce \$32

PORK CHOP center cut pork chop breaded in Italian seasoned panko bread crumbs and parmesan cheese, with mashed potatoes \$32

SKIRT STEAK* grilled 12oz skirt steak, topped with crispy onions, with roasted potatoes and a vegetable trio \$31

BRAISED SHORT RIBS in a country style sauce with homemade mashed potatoes \$32

 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 \$34

GRILLED SALMON fresh salmon grilled with zucchini, squash and roasted potatoes \$27

SPICY SEABASS SAN MARZANO over broccoli rabe, topped with a cherry pepper plum tomato sauce \$35

SEAFOOD COMBO WITH LOBSTER shrimp, calamari, mussels, clams and 1/2 lobster tail prepared with a spicy Italian plum tomato marinara sauce, over linguine \$36

WHITE COMBO shrimp, scallops, mussels and little neck clams steamed in a garlic, oil and clam sauce, over linguine \$32

FRUTTA DE MAR shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$34

GRILLED SHRIMP & VEGETABLES jumbo shrimp and fresh grilled vegetables over linguine in a light rosemary white wine sauce \$30

SHRIMP SCAMPI broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$29

SCALLOPS OREGANATA scallops and broccoli sautéed in butter in a garlic and sherry wine sauce with fresh oregano \$32

PASTA CLASSICS

PREPERATIONS

- \$19** | MARINARA · TOMATO · BUTTER
GARLIC & OIL
- \$22** | VODKA · PESTO · ALFREDO
PINK SAUCE · GORGONZOLA CREAM
GARLIC CREAM · BOLOGNESE
MEAT SAUCE · PRIMAVERA · MEATBALLS
CHICKEN MEATBALLS · PUTTANESCA
GOAT CREAM

Pasta Choices:

- FETTUCCINE · RIGATONI · LINGUINE
PENNE · SPAGHETTI · CAPPELLINI
CHEESE TORTELLINI · RAVIOLI

Fresh Pasta +\$3

- SPIRALS · CAVATELLI
BUCATINI · POTATO GNOCCHI

ADD-ONS

- | | |
|---|----------------------------|
| \$4
CHICKEN PIECES
CHICKEN SAUSAGE
PORK SAUSAGE | \$8
SHRIMP |
| \$6
GRILLED CHICKEN | \$8
DICED SALMON |

Kids Corner

INCLUDES 12OZ BEVERAGE & MINI ICE CREAM

12 & UNDER

- TWIN SLICES \$8
PENNE PASTA \$8
RAVIOLI \$8
SPAGHETTI AND MEATBALL \$9
BAKED ZITI topped with meat sauce \$9
PENNE ALLA VODKA \$9
LINGUINE ALFREDO \$9
CHICKEN CUTLET PARMIGIANA \$10
CHICKEN FINGERS with french fries \$10

SIGNATURE PASTA

CAVATELLI SARDINIA crumbled Italian sausage and scallions in a pink sauce, tossed with fresh cavatelli and shaved parmesan \$25

STUFFED RIGATONI BOLOGNESE rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella \$25

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 \$23

CHICKEN MEATBALL MAFALDA chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta \$26

RIGATONI MULBERRY crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe, in garlic & olive oil \$24

BUCATINI CARBONARA long tube pasta sautéed with bacon, peas and onions in a cream sauce \$25

Risotto

ENTRÉE OR SIDE

VEGETABLE asparagus, mushrooms, peas, sliced onions in a creamy risotto \$22/11

CHICKEN chicken cubes, balsamic roasted cipollini onions and bacon \$26/13

SEAFOOD calamari, shrimp and crabmeat with roasted red peppers and asparagus spears \$34/17

SIDES

- ASPARAGUS with sliced almonds and balsamic \$9
COUNTRY MASHED POTATOES with pesto sauce \$10
ESCAROLE & BEANS \$9
STRING BEANS \$8
ROASTED RED BLISS POTATOES \$8
BROCCOLI RABE \$11

SEA CLASSICS

MUSSELS MARINARA prepared in an italian plum tomato sauce, served over linguine \$25

WHITE CLAMS SAUCE little neck and chopped fresh clams in a white clam sauce, served with linguine \$28

CALAMARI FRA DIAVOLO prepared in a spicy italian plum tomato sauce, served over linguine \$25

BAKED CLASSICS

- | | |
|---|---|
| \$20 RAVIOLI
BAKED ZITI
topped with meat sauce
MANICOTTI
LASAGNA | \$21 EGGPLANT
ROLLATINI
EGGPLANT
PARMIGIANA |
|---|---|

\$24 | CHICKEN PARMIGIANA

OLD TIME SAUSAGE

BROCCOLI RABE & SAUSAGE broccoli rabe and sweet sausage sautéed with olive oil and fresh garlic, over pasta \$25

SAUSAGE, PEPPERS & POTATOES sweet sausage sautéed with potatoes, peppers and onions in a marinara sauce, with spaghetti \$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 \$12

FIorentINE a crispy round pie topped with ricotta, spinach, black olives, mozzarella with an herb plum tomato sauce \$13

12" SQUARE (6 SLICES)

SICILIAN thick crust pan pizza with mozzarella & tomato sauce \$17

CAPRESE crispy round pie with marinara sauce topped with fresh mozzarella, sliced tomatoes and basil \$13

SPICY ITALIAN crispy thin round pie with hot Italian sausage, cherry peppers and ham capicola in a tomato sauce with fresh mozzarella \$14

GRANDMA thin crusted pan pizza with italian plum tomatoes, basil, garlic and mozzarella \$17