

# Mulberry STREET of Babylon Village

## STARTERS

### CALAMARI

**CALAMARI ARRABBIATA** golden fried, with cherry peppers and hot peppers, in a spicy marinara sauce \$16

**THAI CALAMARI** lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli \$17

**CALAMARI CALABRESE** golden fried, with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese \$21

### APPETIZERS

**MOZZARELLA STICKS** \$11

**JUMBO BAKED CLAMS** chopped clams with seasoning and bread crumbs stuffed in a cherrystone shell \$12

**CLAMS OREGANATA** whole, covered in toasted bread crumbs \$13

**COCONUT SHRIMP** golden fried, flaked with coconuts, served with a thai sauce \$17

**STUFFED MUSHROOMS** crabmeat filling \$15

**MEAT ROLLS** minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an egg roll fried \$12

### FOR THE TABLE

**EGGPLANT STACK** breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze \$17

**HOT ANTIPASTO "MULBERRY STREET"** manicotti, eggplant rollatini, baked clams, shrimp and broccoli \$23

**CLASSIC SAMPLER** baked clams, stuffed mushrooms, fried calamari, mozzarella sticks, with marinara sauce \$23

**FRITTO MISTO** a mix of zucchini, mozzarella sticks, calamari and mini rice balls \$23

**COLD ANTIPASTO** Boar's Head meats rolled together served with imported provolone, fresh mozzarella and roasted red peppers, topped with pecorino romano and spices \$22

## SOUP & SALAD

**\$8 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 \$14

**TOASTED WALNUT GOAT CHEESE** arugula with toasted walnuts, cranberries, fresh tomatoes and encrusted goat cheese, creamy garlic dressing \$15

\*available seasonally

**SUMMER SALAD\*** arugula topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette \$16

**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 \$20

**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 \$19

**Add:** CHICKEN \$7 SKIRT STEAK (9OZ) \$13  
SALMON \$10 SHRIMP \$9

## 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 \$26/\$32

**CHICKEN GORGONZOLA** chicken breast encrusted with gorgonzola bread crumbs, with pesto country style mashed potatoes and grilled asparagus \$30

**CHICKEN CAPRINO** chicken breast, panko breaded, layered with goat cheese in a mushroom and asparagus garlic cream sauce, with country style potatoes \$30

**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) \$28

**GRILLED CHICKEN PRIMAVERA** marinated grilled breast of chicken served over sautéed vegetables \$27

**CHICKEN OR VEAL MARSALA** tender medallions sautéed with mushroom in a sweet marsala wine sauce \$26/\$33

**CHICKEN OR VEAL CAPRESE** tender breaded chicken or veal, layered with fresh mozzarella, vine riped tomatoes, fresh basil, drizzled with olive oil \$27/\$34

**VEAL SALTIMBOCCA OVER SPINACH** sautéed with prosciutto & mushrooms, topped with mozzarella, in a sage marsala sauce \$35

**PORK CHOP** center cut pork chop breaded in Italian seasoned panko bread crumbs and parmesan cheese, with mashed potatoes \$35

**SKIRT STEAK\*** grilled 12oz skirt steak, topped with crispy onions, with roasted potatoes and a vegetable trio \$34

**BRAISED SHORT RIBS** in a country style sauce with homemade mashed potatoes \$35

 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 \$37

**GRILLED SALMON** fresh salmon grilled with zucchini, squash and roasted potatoes \$29

**SPICY SEABASS SAN MARZANO** over broccoli rabe, topped with a cherry pepper plum tomato sauce \$38

**SEAFOOD COMBO WITH LOBSTER** shrimp, calamari, mussels, clams and 1/2 lobster tail prepared with a spicy Italian plum tomato marinara sauce, over linguine \$39

**WHITE COMBO** shrimp, scallops, mussels and little neck clams steamed in a garlic, oil and clam sauce, over linguine \$35

**FRUTTA DE MAR** shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$37

**GRILLED SHRIMP & VEGETABLES** jumbo shrimp and fresh grilled vegetables over linguine in a light rosemary white wine sauce \$33

**SHRIMP SCAMPI** broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$32

**SCALLOPS OREGANATA** scallops and broccoli sautéed in butter in a garlic and sherry wine sauce with fresh oregano \$35

# PASTA CLASSICS

## PREPERATIONS

- \$21** | MARINARA · TOMATO · BUTTER  
GARLIC & OIL
- \$24** | 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

- |   |                            |
|---|----------------------------|
| <b>\$5</b><br>CHICKEN PIECES<br>CHICKEN SAUSAGE<br>PORK SAUSAGE | <b>\$9</b><br>SHRIMP       |
| <b>\$7</b><br>GRILLED CHICKEN                                   | <b>\$9</b><br>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 \$27

STUFFED RIGATONI BOLOGNESE rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella \$27

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 \$26

CHICKEN MEATBALL MAFALDA chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta \$28

RIGATONI MULBERRY crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe, in garlic & olive oil \$26

BUCATINI CARBONARA long tube pasta sautéed with bacon, peas and onions in a cream sauce \$27

## Risotto

ENTRÉE OR SIDE

VEGETABLE asparagus, mushrooms, peas, sliced onions in a creamy risotto \$24/12

CHICKEN chicken cubes, balsamic roasted cipollini onions and bacon \$28/14

SEAFOOD calamari, shrimp and crabmeat with roasted red peppers and asparagus spears \$37/19

## 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 \$9  
BROCCOLI RABE \$12

# SEA CLASSICS

MUSSELS MARINARA prepared in an italian plum tomato sauce, served over linguine \$27

WHITE CLAMS SAUCE little neck and chopped fresh clams in a white clam sauce, served with linguine \$30

CALAMARI FRA DIAVOLO prepared in a spicy italian plum tomato sauce, served over linguine \$27

# BAKED CLASSICS

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|---|---|
| <b>\$22</b>   RAVIOLI<br>BAKED ZITI<br>topped with meat sauce<br>MANICOTTI<br>LASAGNA | <b>\$23</b>   EGGPLANT<br>ROLLATINI<br>EGGPLANT<br>PARMIGIANA |
|---|---|

**\$26** | CHICKEN PARMIGIANA

## OLD TIME SAUSAGE

BROCCOLI RABE & SAUSAGE broccoli rabe and sweet sausage sautéed with olive oil and fresh garlic, over pasta \$27

SAUSAGE, PEPPERS & POTATOES sweet sausage sautéed with potatoes, peppers and onions in a marinara sauce, with spaghetti \$25

## 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 \$13

FIorentINE a crispy round pie topped with ricotta, spinach, black olives, mozzarella with an herb plum tomato sauce \$14

12" SQUARE (6 SLICES)

SICILIAN thick crust pan pizza with mozzarella & tomato sauce \$18

CAPRESE crispy round pie with marinara sauce topped with fresh mozzarella, sliced tomatoes and basil \$14

SPICY ITALIAN crispy thin round pie with hot Italian sausage, cherry peppers and ham capicola in a tomato sauce with fresh mozzarella \$15

GRANDMA thin crusted pan pizza with italian plum tomatoes, basil, garlic and mozzarella \$18