

# 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** \$9.50

**JUMBO BAKED CLAMS** chopped clams with seasoning and bread crumbs stuffed in a cherrystone shell \$10.50

**CLAMS OREGANATA** whole, covered in toasted bread crumbs \$12.50

**COCONUT SHRIMP** golden fried, flaked with coconuts, with a thai sauce \$15.50

**STUFFED MUSHROOMS** crabmeat filling \$13.50

**ITALIAN STYLE FRIES** scallions, crispy prosciutto, mozzarella \$10.50

**MEAT ROLLS** minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an egg roll fried \$10.50

### 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

## SIGNATURE PASTA

**STUFFED RIGATONI BOLOGNESE** rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella \$22

**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 \$21

**CHICKEN MEATBALL MALFADA** chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta \$23

**RIGATONI MULBERRY** crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe, in garlic & olive oil \$21

## BAKED CLASSICS

\$17

**RAVIOLI BAKED ZITI** topped with meat sauce  
**MANICOTTI LASAGNA**

\$18

**EGGPLANT ROLLATINI**  
**EGGPLANT PARMIGIANA**

\$21

**CHICKEN PARMIGIANA**

## OLD TIME SAUSAGE

**BROCCOLI RABE & SAUSAGE** broccoli rabe and sweet sausage sautéed with olive oil and fresh garlic, over pasta \$22

**SAUSAGE, PEPPERS & POTATOES** sweet sausage sautéed with potatoes, peppers and onions in a marinara sauce \$20

## Kids Corner

INCLUDES 12OZ BEVERAGE & MINI ICE CREAM  
12 & UNDER

TWIN SLICES \$9

PENNE PASTA \$9

RAVIOLI \$9

SPAGHETTI & MEATBALL \$10

BAKED ZITI \$10  
topped with meat sauce

PENNE ALLA VODKA \$10

LINGUINE ALFREDO \$10

CHICKEN CUTLET  
PARMIGIANA \$11

CHICKEN FINGERS \$11  
with french fries

## LAND

**CHICKEN GORGONZOLA** chicken breast encrusted with gorgonzola bread crumbs, with pesto country style mashed potatoes and grilled asparagus \$25

**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) \$23

**GRILLED CHICKEN PRIMAVERA** marinated grilled breast of chicken served over sautéed vegetables \$22

**CHICKEN OR VEAL FRANCESE** breast of chicken or veal dipped in egg, sautéed in butter and white wine, in its own special sauce \$21/\$27

**CHICKEN OR VEAL MARSALA** tender medallions sautéed with mushroom in a sweet marsala wine sauce \$21/\$27

**VEAL SALTIMBOCCA OVER SPINACH** sautéed with prosciutto & mushrooms, topped with mozzarella, in a sage marsala sauce \$30

**PORK CHOP** center cut pork chop breaded in Italian seasoned panko bread crumbs and parmesan cheese, with mashed potatoes \$26

**SKIRT STEAK\*** grilled 9oz skirt steak, topped with crispy onions, with roasted potatoes and a vegetable trio \$28



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 \$33

**GRILLED SALMON** fresh salmon grilled with zucchini, squash and roasted potatoes \$25

**SPICY SEA BASS SAN MARZANO** over broccoli rabe, topped with a cherry pepper plum tomato sauce \$34

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

**FRUTTA DE MAR** shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$33

**SHRIMP SCAMPI** broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$28

**MUSSELS MARINARA** prepared in an italian plum tomato sauce, served over linguine \$22

**WHITE CLAMS SAUCE** little neck and chopped fresh clams in a white clam sauce, served with linguine \$25

\*This menu item can be cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

## 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, herb plum tomato sauce \$14

**MARGHERITA** traditional neopolitan pizza with mozzarella, fresh diced tomato, basil sauce & a touch of virgin olive oil \$14

### 12" SQUARE (6 SLICES)

**SICILIAN** thick crust pan pizza with mozzarella cheese and tomato sauce \$18

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

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

**SPINACH & BROCCOLI** thin crusted round pizza with spinach, broccoli, ricotta and mozzarella \$14

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

## \$17 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 proscuitto 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

### Pasta Preparations

\$14

- MARINARA
- TOMATO
- BUTTER
- GARLIC & OIL

\$15

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

## SALADS

INCLUDES BREAD, SERVED WITH SOUP

\$15

**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

**AVOCADO & BEAN SALAD** romaine lettuce topped with sliced avocado, garbanzo beans, diced tomatoes, cucumbers, pine nuts and pickled red onions

**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

\$18

**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 \$3.25 · SALMON \$6.5 · SKIRT STEAK \$14 · SHRIMP \$5.5

SOUP

\$6.5

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)

\$13

**GRILLED EGGPLANT** roasted red peppers, smoked mozzarella

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

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

\$15

**GRILLED CHICKEN** broccoli rabe, fresh mozzarella

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

### WRAPS

WHOLE WHEAT OR  
MEDITERRANEAN HERB

\$13

**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

\$15

**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

### FOCACCIA SANDWICHES

\$14

**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

\$15

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

\$20

**SLICED GRILLED 9OZ STEAK** crispy onions and melted mozzarella

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