

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 \$11.50

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 \$29

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 \$32

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 \$33

SEAFOOD COMBO shrimp, calamari, mussels, clams and 1/2 lobster tail prepared with a spicy Italian plum tomato marinara sauce, over linguine \$35

FRUTTA DE MAR shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$32

SHRIMP SCAMPI broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$27

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

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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