

# Mulberry STREET of Babylon Village

## STARTERS

### CALAMARI

**CALAMARI ARRABBIATA** golden fried, with cherry peppers and hot peppers, in a spicy marinara sauce \$17

**THAI CALAMARI** lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli \$18

**CALAMARI CALABRESE** golden fried, with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese \$22

### APPETIZERS

**MOZZARELLA STICKS** \$12

**JUMBO BAKED CLAMS** chopped clams with seasoning and bread crumbs stuffed in a cherrystone shell \$13

**CLAMS OREGANATA** whole, covered in toasted bread crumbs \$14

**COCONUT SHRIMP** golden fried, flaked with coconuts, served with a thai sauce \$18

**STUFFED MUSHROOMS** crabmeat filling \$16

**MEAT ROLLS** minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an egg roll fried \$13

### FOR THE TABLE

**EGGPLANT STACK** breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze \$18

**HOT ANTIPASTO "MULBERRY STREET"** manicotti, eggplant rollatini, baked clams, shrimp and broccoli \$24

**CLASSIC SAMPLER** baked clams, stuffed mushrooms, fried calamari, mozzarella sticks, with marinara sauce \$24

**FRITTO MISTO** a mix of zucchini, mozzarella sticks, calamari and mini rice balls \$24

**COLD ANTIPASTO** Boar's Head meats rolled together served with imported provolone, fresh mozzarella and roasted red peppers, topped with pecorino romano and spices \$23

## SOUP & SALAD

**\$8 PASTA FAGIOLI · MINISTRONE**  
**SOUP OF THE DAY (BOWL)**

**MIXED GARDEN SALAD** SM \$6.25 LG \$11.50

**CLASSIC CAESAR SALAD** romaine lettuce with croutons, aged parmigiana cheese and caesar dressing SM \$7 LG \$13

**GORGONZOLA** mixed mesculin greens with fresh tomatoes, onions, walnuts and crumbled gorgonzola SM \$8 LG \$15

**ROASTED BEET SALAD** freshly prepared, topped with toasted walnuts and gorgonzola cheese, light olive oil dressing \$15

**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 \$15

\*available seasonally

**TOASTED WALNUT GOAT CHEESE** arugula with toasted walnuts, cranberries, fresh tomatoes and encrusted goat cheese, creamy garlic dressing \$16

**AVOCADO & BEAN SALAD** romaine lettuce topped with sliced avocado, garbanzo beans, diced tomatoes, cucumbers, pine nuts and pickled red onions \$14

**WARM SPINACH AND CHICKEN** fresh spinach with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette \$21

**MANGO ARUGULA\*** topped with red onions and caramelized pecans, light lime vinaigrette \$14

**BLACKENED CHICKEN SALAD** blackened chicken over spring mix with red peppers, cucumbers, freshly squeezed lemon and olive oil \$20

Add: **CHICKEN \$7** **SKIRT STEAK (9oz) \$21**  
**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 \$27/\$33

**CHICKEN GORGONZOLA** chicken breast encrusted with gorgonzola bread crumbs, with pesto country style mashed potatoes and grilled asparagus \$31

**CHICKEN CAPRINO** chicken breast, panko breaded, layered with goat cheese in a mushroom and asparagus garlic cream sauce, with country style potatoes \$31

**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) \$29

**GRILLED CHICKEN PRIMAVERA** marinated grilled breast of chicken served over sautéed vegetables \$28

**CHICKEN OR VEAL MARSALA** tender medallions sautéed with mushroom in a sweet marsala wine sauce \$27/\$33

**CHICKEN OR VEAL CAPRESE** tender breaded chicken or veal, layered with fresh mozzarella, vine riped tomatoes, fresh basil, drizzled with olive oil \$28/\$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 \$32

**SKIRT STEAK\*** grilled 12oz skirt steak, topped with crispy onions, with roasted potatoes and a vegetable trio \$39

**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 \$38

**GRILLED SALMON** fresh salmon grilled with zucchini, squash and roasted potatoes \$31

**SPICY SEABASS SAN MARZANO** over broccoli rabe, topped with a cherry pepper plum tomato sauce \$39

**SEAFOOD COMBO WITH LOBSTER** shrimp, calamari, mussels, clams and 1/2 lobster tail prepared with a spicy Italian plum tomato marinara sauce, over linguine \$41

**WHITE COMBO** shrimp, scallops, mussels and little neck clams steamed in a garlic, oil and clam sauce, over linguine \$36

**FRUTTA DE MAR** shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$38

**GRILLED SHRIMP & VEGETABLES** jumbo shrimp and fresh grilled vegetables over linguine in a light rosemary white wine sauce \$34

**SHRIMP SCAMPI** broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$33

**SCALLOPS OREGANATA** scallops and broccoli sautéed in butter in a garlic and sherry wine sauce with fresh oregano \$36

# PASTA CLASSICS

## PREPERATIONS

**\$22** | MARINARA · TOMATO · BUTTER  
GARLIC & OIL

**\$25** | 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

**\$5**  
CHICKEN PIECES  
CHICKEN SAUSAGE  
PORK SAUSAGE

**\$9**  
SHRIMP

**\$9**  
DICED SALMON

**\$7**  
GRILLED CHICKEN

## Kids Corner

INCLUDES 12OZ BEVERAGE & MINI ICE CREAM

12 & UNDER

TWIN SLICES \$9

PENNE PASTA \$9

RAVIOLI \$9

SPAGHETTI AND MEATBALL \$10

BAKED ZITI topped with meat sauce \$10

PENNE ALLA VODKA \$10

LINGUINE ALFREDO \$10

CHICKEN CUTLET PARMIGIANA \$11

CHICKEN FINGERS with french fries \$11

# SIGNATURE PASTA

CAVATELLI SARDINIA crumbled Italian sausage and scallions in a pink sauce, tossed with fresh cavatelli and shaved parmesan \$28

STUFFED RIGATONI BOLOGNESE rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella \$28

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 \$27

CHICKEN MEATBALL MAFALDA chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta \$29

RIGATONI MULBERRY crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe, in garlic & olive oil \$27

BUCATINI CARBONARA long tube pasta sautéed with bacon, peas and onions in a cream sauce \$28

## Risotto

ENTRÉE OR SIDE

VEGETABLE asparagus, mushrooms, peas, sliced onions in a creamy risotto \$25/12

CHICKEN chicken cubes, balsamic roasted cipollini onions and bacon \$29/14

SEAFOOD calamari, shrimp and crabmeat with roasted red peppers and asparagus spears \$38/19

## SIDES

ASPARAGUS with sliced almonds and balsamic \$9

COUNTRY MASHED POTATOES with pesto sauce \$10

ESCAROLE & BEANS \$10

STRING BEANS \$9

ROASTED RED BLISS POTATOES \$9

BROCCOLI RABE \$12

# SEA CLASSICS

MUSSELS MARINARA prepared in an italian plum tomato sauce, served over linguine \$28

WHITE CLAMS SAUCE little neck and chopped fresh clams in a white clam sauce, served with linguine \$31

CALAMARI FRA DIAVOLO prepared in a spicy italian plum tomato sauce, served over linguine \$28

# BAKED CLASSICS

**\$23** | RAVIOLI  
BAKED ZITI  
topped with meat sauce  
MANICOTTI  
LASAGNA

**\$24** | EGGPLANT  
ROLLATINI  
EGGPLANT  
PARMIGIANA

**\$27** | CHICKEN PARMIGIANA

## OLD TIME SAUSAGE

BROCCOLI RABE & SAUSAGE broccoli rabe and sweet sausage sautéed with olive oil and fresh garlic, over pasta \$28

SAUSAGE, PEPPERS & POTATOES sweet sausage sautéed with potatoes, peppers and onions in a marinara sauce, with spaghetti \$26

## 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 \$14

FIorentINE a crispy round pie topped with ricotta, spinach, black olives, mozzarella with an herb plum tomato sauce \$15

12" SQUARE (6 SLICES)

SICILIAN thick crust pan pizza with mozzarella & tomato sauce \$19

CAPRESE crispy round pie with marinara sauce topped with fresh mozzarella, sliced tomatoes and basil \$15

SPICY ITALIAN crispy thin round pie with hot Italian sausage, cherry peppers and ham capicola in a tomato sauce with fresh mozzarella \$16

GRANDMA thin crusted pan pizza with italian plum tomatoes, basil, garlic and mozzarella \$19