

# Mulberry STREET of Babylon Village

## STARTERS

### CALAMARI

**CALAMARI ARRABBIATA** golden fried, with cherry peppers and hot peppers, in a spicy marinara sauce \$22

**THAI CALAMARI** lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli \$23

**CALAMARI CALABRESE** golden fried, with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese \$25

### 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 and pineapple salsa \$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 \$19

**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 \$26

**FRITTO MISTO** a mix of zucchini, mozzarella sticks, calamari and mini rice balls \$26

**COLD ANTIPASTO** Boar's Head meats rolled together served with imported provolone, fresh mozzarella and roasted red peppers, topped with pecorino romano and spices \$24

## SOUP & SALAD

**\$8.25** 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 \$22

**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 \$21

Add: **CHICKEN \$8** **SKIRT STEAK (9OZ) \$23**  
**SALMON (9OZ) \$20** **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 chops 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 \$36

 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 \$40

**SEAFOOD COMBO WITH LOBSTER** shrimp, calamari, mussels, clams and 1/2 lobster tail prepared with a spicy Italian plum tomato marinara sauce, over linguine \$45

**WHITE COMBO** shrimp, scallops, mussels and little neck clams steamed in a garlic, oil and clam sauce, over linguine \$37

**FRUTTA DE MAR** shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$39

**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 \$37

\*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. Before placing your order, please inform you server if a person in your party has a food allergy.

# 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

- |   |                             |
|---|-----------------------------|
| <b>\$5</b><br>CHICKEN PIECES<br>CHICKEN SAUSAGE<br>PORK SAUSAGE | <b>\$9</b><br>SHRIMP        |
| <b>\$8</b><br>GRILLED CHICKEN                                   | <b>\$12</b><br>DICED SALMON |

# 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 \$25/13
- CHICKEN** chicken cubes, balsamic roasted cipollini onions and bacon \$29/15
- SEAFOOD** calamari, shrimp and crabmeat with roasted red peppers and asparagus spears \$39/20

# SIDES

- ASPARAGUS with sliced almonds and balsamic \$10  
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 \$31

# BAKED CLASSICS

- |   |   |
|---|---|
| <b>\$22</b>   RAVIOLI<br>BAKED ZITI<br>topped with meat sauce<br>MANICOTTI<br>LASAGNA | <b>\$24</b>   EGGPLANT<br>ROLLATINI<br>EGGPLANT<br>PARMIGIANA |
| <b>\$27</b>   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

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