

Mulberry STREET of Babylon Village

STARTERS

CALAMARI

CALAMARI ARRABBIATA golden fried, with cherry peppers and hot peppers, in a spicy marinara sauce \$23

THAI CALAMARI lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli \$24.25

CALAMARI CALABRESE golden fried, with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese \$26.50

APPETIZERS

MOZZARELLA STICKS \$13

JUMBO BAKED CLAMS chopped clams with seasoning and bread crumbs stuffed in a cherrystone shell \$14

CLAMS OREGANATA whole, covered in toasted bread crumbs \$15

COCONUT SHRIMP golden fried, flaked with coconuts, served with a thai sauce and pineapple salsa \$19

STUFFED MUSHROOMS crabmeat filling \$17

MEAT ROLLS minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an egg roll fried \$14

FOR THE TABLE

EGGPLANT STACK breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze \$20

CLASSIC SAMPLER baked clams, stuffed mushrooms, fried calamari, mozzarella sticks, with marinara sauce \$27.50

FRITTO MISTO a mix of zucchini, mozzarella sticks, calamari and mini rice balls \$27.50

COLD ANTIPASTO Boar's Head meats rolled together served with imported provolone, fresh mozzarella and roasted red peppers, topped with pecorino romano and spices \$25.50

SOUP & SALAD

\$8.50 PASTA FAGIOLI · MINISTRONE
SOUP OF THE DAY (BOWL)

MIXED GARDEN SALAD SM \$6.50 LG \$12.50

CLASSIC CAESAR SALAD romaine lettuce with croutons, aged parmigiana cheese and caesar dressing SM \$7.50 LG \$14

GORGONZOLA mixed mesculin greens with fresh tomatoes, onions, walnuts and crumbled gorgonzola SM \$8.50 LG \$16

ROASTED BEET SALAD freshly prepared, topped with toasted walnuts and gorgonzola cheese, light olive oil dressing \$16

SUMMER SALAD* arugula topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette \$17

GREEK SALAD tossed garden salad with cucumbers, green peppers, tomatoes, kalamata olives, feta cheese and grape leaves \$16

*available seasonally

TOASTED WALNUT GOAT CHEESE arugula with toasted walnuts, cranberries, fresh tomatoes and encrusted goat cheese, creamy garlic dressing \$17

AVOCADO & BEAN SALAD romaine lettuce topped with sliced avocado, garbanzo beans, diced tomatoes, cucumbers, pine nuts and pickled red onions \$15

WARM SPINACH AND CHICKEN fresh spinach with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette \$23.50

MANGO ARUGULA* topped with red onions and caramelized pecans, light lime vinaigrette \$15

BLACKENED CHICKEN SALAD blackened chicken over spring mix with red peppers, cucumbers, freshly squeezed lemon and olive oil \$22

Add: **CHICKEN \$8.50** **SKIRT STEAK (9OZ) \$23**
SALMON (9OZ) \$21 **SHRIMP \$9.50**

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 \$28.50/\$35

CHICKEN GORGONZOLA chicken breast encrusted with gorgonzola bread crumbs, with pesto country style mashed potatoes and grilled asparagus \$32.50

CHICKEN CAPRINO chicken breast, panko breaded, layered with goat cheese in a mushroom and asparagus garlic cream sauce, with country style potatoes \$32.50

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) \$30.50

GRILLED CHICKEN PRIMAVERA marinated grilled breast of chicken served over sautéed vegetables \$29.50

CHICKEN OR VEAL MARSALA tender medallions sautéed with mushroom in a sweet marsala wine sauce \$28.50/\$35

CHICKEN OR VEAL CAPRESE tender breaded chicken or veal, layered with fresh mozzarella, vine riped tomatoes, fresh basil, drizzled with olive oil \$29.50/\$36

VEAL SALTIMBOCCA OVER SPINACH sautéed with prosciutto & mushrooms, topped with mozzarella, in a sage marsala sauce \$37

PORK CHOP 12oz center cut pork chop breaded in Italian seasoned panko bread crumbs and parmesan cheese, with mashed potatoes \$33.50

SKIRT STEAK* grilled 12oz skirt steak, topped with crispy onions, with roasted potatoes and a vegetable trio \$41

BRAISED SHORT RIBS in a country style sauce with homemade mashed potatoes \$38

 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 \$40

GRILLED SALMON fresh salmon grilled with zucchini, squash and roasted potatoes \$32.50

SPICY SEABASS SAN MARZANO over broccoli rabe, topped with a cherry pepper plum tomato sauce \$42

SEAFOOD COMBO shrimp, calamari, mussels and clams prepared with a spicy Italian plum tomato marinara sauce, over linguine \$38 add 5oz lobster tail +\$12

WHITE COMBO shrimp, scallops, mussels and little neck clams steamed in a garlic, oil and clam sauce, over linguine \$39

FRUTTA DE MAR shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta \$41

GRILLED SHRIMP & VEGETABLES jumbo shrimp and fresh grilled vegetables over linguine in a light rosemary white wine sauce \$36

SHRIMP SCAMPI broiled in a garlic butter sauce, laced with breadcrumbs over risotto \$35

SCALLOPS OREGANATA scallops and broccoli sautéed in butter in a garlic and sherry wine sauce with fresh oregano \$39

*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

PREPARATIONS

\$23 | MARINARA · TOMATO · BUTTER
GARLIC & OIL

\$26.50 | 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 +\$3.25

SPIRALS · CAVATELLI
BUCATINI · POTATO GNOCCHI

ADD-ONS

\$5.25
CHICKEN PIECES
CHICKEN SAUSAGE
PORK SAUSAGE

\$9.50
SHRIMP

\$12.50
DICED SALMON

\$8.50
GRILLED CHICKEN

Kids Corner

INCLUDES 12OZ BEVERAGE & MINI ICE CREAM

12 & UNDER

TWIN SLICES \$9.50

PENNE PASTA \$9.50

RAVIOLI \$9.50

SPAGHETTI AND MEATBALL \$10.50

BAKED ZITI topped with meat sauce \$10.50

PENNE ALLA VODKA \$10.50

LINGUINE ALFREDO \$10.50

CHICKEN CUTLET PARMIGIANA \$11.50

CHICKEN FINGERS with french fries \$11.50

SIGNATURE PASTA

CAVATELLI SARDINIA crumbled Italian sausage and scallions in a pink sauce, tossed with fresh cavatelli and shaved parmesan \$29.50

STUFFED RIGATONI BOLOGNESE rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella \$29.50

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 \$28.50

CHICKEN MEATBALL MAFALDA chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta \$30.50

RIGATONI MULBERRY crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe, in garlic & olive oil \$28.50

BUCATINI CARBONARA long tube pasta sautéed with bacon, peas and onions in a cream sauce \$29.50

Risotto

ENTRÉE OR SIDE

VEGETABLE asparagus, mushrooms, peas, sliced onions in a creamy risotto \$26.50/14

CHICKEN chicken cubes, balsamic roasted cipollini onions and bacon \$30.50/16

SEAFOOD calamari, shrimp and crabmeat with roasted red peppers and asparagus spears \$41/21

SIDES

ASPARAGUS with sliced almonds and balsamic \$10.50

COUNTRY MASHED POTATOES with pesto sauce \$10.50

ESCAROLE & BEANS \$10.50

STRING BEANS with prosciutto \$9.50

ROASTED RED BLISS POTATOES \$9.50

BROCCOLI RABE \$13

SEA CLASSICS

MUSSELS MARINARA prepared in an italian plum tomato sauce, served over linguine \$29.50

WHITE CLAMS SAUCE little neck and chopped fresh clams in a white clam sauce, served with linguine \$32.50

CALAMARI FRA DIAVOLO prepared in a spicy italian plum tomato sauce, served over linguine \$32.50

BAKED CLASSICS

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

\$25.50 | EGGPLANT
ROLLATINI
EGGPLANT
PARMIGIANA

\$28.50 | CHICKEN PARMIGIANA

OLD TIME SAUSAGE

BROCCOLI RABE & SAUSAGE broccoli rabe and sweet sausage sautéed with olive oil and fresh garlic, over pasta \$29.50

SAUSAGE, PEPPERS & POTATOES sweet sausage sautéed with potatoes, peppers and onions in a marinara sauce, with spaghetti \$27.50

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 \$15

FIorentINE a crispy round pie topped with ricotta, spinach, black olives, mozzarella with an herb plum tomato sauce \$16

12" SQUARE (6 SLICES)

SICILIAN thick crust pan pizza with mozzarella & tomato sauce \$20

CAPRESE crispy round pie with marinara sauce topped with fresh mozzarella, sliced tomatoes and basil \$16

SPICY ITALIAN crispy thin round pie with hot Italian sausage, cherry peppers and ham capicola in a tomato sauce with fresh mozzarella \$17

GRANDMA thin crusted pan pizza with italian plum tomatoes, basil, garlic and mozzarella \$20

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