

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 · MINESTRONE
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 mesclun 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 FRANCÉSE 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 ripened 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

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	\$9.50 SHRIMP
CHICKEN SAUSAGE	
PORK SAUSAGE	
\$8.50 GRILLED CHICKEN	\$12.50 DICED SALMON

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**

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

\$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**

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**