

Mulberry STREET

of Babylon Village

SIGNATURE PASTA

Stuffed Rigatoni Bolognese

rigatoni stuffed with ricotta, sautéed with mushrooms and peas in a bolognese sauce with melted mozzarella 30.50

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 29.00

Chicken Meatball Mafalda

chicken meatballs and spinach in a pink sauce baked with ruffled sheets of fresh pasta, melted mozzarella 31.00

Cavatelli Sardinia

crumbled Italian sausage and scallions in a pink sauce, tossed with fresh cavatelli and shaved parmesan 30.00

Rigatoni Mulberry

crumbled chicken sausage, diced tomatoes, cannellini beans and broccoli rabe in garlic & olive oil 29.00

Bucatini Carbonara

long tube pasta sautéed with bacon, peas and onions in a cream sauce 30.00

BUILD YOUR OWN PASTA

marinara . tomato . butter
garlic & oil 23.50

vodka . pesto . alfredo . bolognese
meat sauce . pink sauce . garlic cream
gorgonzola cream . primavera
puttanesca . goat cream 27.00

meatballs . chicken meatballs 28.00

PASTA CHOICES

fettuccine . rigatoni . linguine . penne
spaghetti . cappellini . ravioli
cheese tortellini

FRESH PASTA

spirals . cavatelli . bucatini
potato gnocchi
gluten free + 3.00

ADD-ONS

chicken pieces . chicken sausage
pork sausage 5.25 each

grilled chicken (10 oz) 8.75 shrimp (5) 10.00
diced salmon (5oz) 13.50

RISOTTO (ENTREE OR SIDE)

Vegetable

asparagus, mushrooms, peas,
sliced onions in a creamy risotto
27.00 / 14.00

Chicken

cubes of chicken, balsamic roasted
cipollini onions and bacon
31.00 / 16.00

Seafood

calamari, shrimp, crabmeat, roasted
red peppers and asparagus spears
43.00 / 21.50

BAKED CLASSICS

Baked Ziti

topped with meat sauce 23.50

Lasagna 23.50

Eggplant Rollatini

served with pasta 25.50

Eggplant Parmigiana

served with pasta 25.50

Chicken Parmigiana

served with pasta 29.00

Ravioli 23.50

SAUSAGE

Broccoli Rabe & Sausage

broccoli rabe, sweet sausage
sautéed with olive oil,
fresh garlic over pasta 30.00

Sausage, Peppers & Potatoes

sweet sausage sautéed with potatoes,
peppers, onions in a marinara sauce,
served with spaghetti 27.00

KIDS CORNER (12 & UNDER)

includes 12oz beverage & mini ice cream

Twin Slices 10.00

Penne Pasta 10.00

Ravioli 10.00

Spaghetti & Meatball 11.00

Baked Ziti Topped With

Meat Sauce 11.00

Penne Alla Vodka 11.00

Linguine Alfredo 11.00

Chicken Cutlet Parmigiana 12.00

Chicken Fingers

With French Fries 12.00

PIZZA CORNER

12" ROUND (6 SLICES)

(All other pizza available upon request)

Neapolitan

thin crust pizza with mozzarella cheese
and tomato sauce 15

Florentine

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

Burrata

crispy round pie, arugula, roasted
tomatoes, buratta, balsamic drizzle 17.50

Spicy Italian

crispy thin round pie with hot Italian
sausage, cherry peppers, ham capicola,
fresh mozzarella, tomato sauce 17.50

Gluten Free

thin 12" rice flour crust topped with
fresh mozzarella, herb plum tomato,
basil 21

12" SQUARE (6 SLICES)

Sicilian

thick crust pan pizza with mozzarella
cheese and tomato sauce 20.50

Grandma

thin-crust pan pizza with Italian plum
tomatoes, basil, garlic, mozzarella 20.50

SIDES

Asparagus

with sliced almonds
and balsamic 11.00

Country Mashed Potatoes

with pesto sauce 10.50

Escarole & Beans 10.50

String Beans

with prosciutto 10.00

Roasted Red Bliss Potatoes 10.00

Broccoli Rabe 13.00

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

*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.

STARTERS

CALAMARI

Calamari Arrabbiata

golden fried with cherry peppers and hot pepper in marinara sauce 23.50

Thai Calamari

lightly fried, tossed with cilantro and fresh mangos, drizzled with a sweet chili aioli 25

Calamari Calabrese

golden fried with broccoli rabe, cherry peppers, roasted garlic and oil sauce, topped with gorgonzola cheese 27

APPETIZERS

Mozzarella Sticks 13.50

Jumbo Baked Clams

chopped clams, seasoned breadcrumbs stuffed in a cherrystone shell 14.50

Clams Oreganata

whole, covered in toasted breadcrumbs 15.50

Coconut Shrimp

golden fried, flaked with coconut, with a thai chili sauce and pineapple salsa 17

Stuffed Mushrooms

crabmeat filling 18

Meat Rolls

minced pepperoni, meatballs, sausage and mozzarella cheese seasoned and wrapped in an fried egg roll 14.50

FOR THE TABLE

Eggplant Stack

breaded eggplant layered with fresh mozzarella, roasted peppers, sliced tomatoes topped with arugula and balsamic glaze 21.00

Classic Sampler

baked clams, stuffed mushrooms, fried calamari, mozzarella sticks with marinara sauce 28.50

Fritto Misto

a mix of zucchini, mozzarella sticks, calamari, mini rice balls 28.50

Cold Antipasto

Boar's Head italian cold cuts rolled together with provolone, fresh mozzarella, roasted red peppers, house dressing 26

SOUP

Pasta Fagioli • Minestrone

Soup of the day 8.75

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SALADS

Classic Caesar Salad

romaine lettuce, croutons, shredded parmesan, caesar dressing sm 9.00 lg. 14.00

Gorgonzola Salad

mixed mesclun greens, fresh tomatoes, onions, walnuts, crumbled gorgonzola, balsamic vinaigrette sm 8.50 lg. 16.50

Greek Salad

tossed garden salad, fresh tomatoes, kalamata olives, feta, grape leaf, green peppers, cucumbers, red onions and house vinaigrette 16.50

Toasted Walnut & Goat Cheese Salad

arugula, toasted walnuts, raisins, fresh tomatoes, encrusted goat cheese, creamy garlic dressing 17.50

Warm Spinach & Chicken Salad

fresh spinach, mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette 23.50

Mixed Garden Salad

sm 7.00 lg. 12.50

Blackened Chicken Salad

spicy chicken over spring mix, red peppers, cucumbers, freshly squeezed lemon and olive oil 22.50

Summer Salad

arugula greens topped with sweet pecans, crumbled goat cheese, mouth-watering strawberries 17.50

Mango & Arugula Salad

pickled onions, caramelized pecans, light lime vinaigrette 15.50

Avocado & Bean Salad

romaine, diced tomatoes, cucumbers, pine nuts, pickled red onions 15.50

Roasted Beet Salad

topped with toasted walnuts, gorgonzola and arugula in a light olive oil dressing 16.50

ADD TO YOUR SALAD

Chicken 10oz. 8.75 - Salmon 6oz 15.25

Skirt Steak 9oz 24.00 - Shrimp (5pc) 10.00

SEA

Shrimp Scampi

broiled in a garlic butter sauce, laced with breadcrumbs over risotto 33.00

Seafood Combo

shrimp, calamari, mussels and clam prepared with a spicy italian plum tomato marinara sauce over linguine 39.50
add 4oz lobster tail +13.00

White Combo

shrimp, scallops, mussels and little neck clams steamed in a garlic, oil and clam sauce, over linguine 40.50

White Clam Sauce

fresh chopped littleneck clams in a white clam sauce served with linguine 33.50

Scallops Oreganata

scallops and broccoli sautéed in butter in a garlic and sherry wine sauce with fresh oregano 40.00

Stuffed Flounder with Crabmeat

broiled filet loaded with a crabmeat stuffing prepared scampi style laced with italian seasoned breadcrumbs, served with vegetable trio 41.50

Calamari Fra Diavolo

prepared in a spicy italian plum tomato sauce, served over linguine 33.50

Grilled Salmon

fresh salmon grilled with zucchini, squash and roasted potatoes 33.50

Frutti di Mare

shrimp, mussels, clams and lump crabmeat in a pink seafood sauce over angel hair pasta 42.50

Grilled Shrimp & Vegetables

jumbo shrimp and fresh grilled vegetables over linguine in a light rosemary white wine sauce 36.50

Mussels Marinara

prepared in an italian plum tomato sauce served over linguine 30.00

LAND

Chicken Caprino

panko breaded chicken breast, layered with goat cheese in a mushroom asparagus garlic cream sauce, country style mashed potatoes 33.50

Chicken or Veal Caprese

breaded chicken or veal, layered with fresh mozzarella, vine ripe tomatoes, basil, olive oil drizzle 30.00 / 37.00

Veal Saltimbocca

over spinach, sautéed, prosciutto & mushrooms, topped with mozzarella in a sage marsala sauce 38.00

12 oz. Pork Chop

center cut, breaded in italian seasoned panko breadcrumbs, spinach, country style mashed potatoes 35

12 oz. Skirt Steak*

grilled skirt steak topped with crispy onions with roasted potatoes and a vegetable trio 43.00

Braised Short Ribs

in a home style sauce with country style mashed potatoes 39.50

OUR CHICKEN IS

ANTIBIOTIC & HORMONE FREE

Chicken Gorgonzola

chicken breast encrusted with gorgonzola breadcrumbs with pesto country style mashed potatoes and grilled asparagus 33.50

Chicken Scarpello

sautéed sweet italian sausages, hot cherry peppers and bell peppers in a white wine sauce with roasted potatoes 31.00
(bone in, 1/2 roasted chicken)

Grilled Chicken Primavera

marinated grilled breast of chicken over sautéed vegetables 30.00

Chicken or Veal Francese

breast of chicken or veal dipped in egg, sautéed in butter and white wine in its own special sauce 29.00 / 36.00

Chicken or Veal Marsala

tender medallions sautéed with mushroom in a sweet marsala wine sauce served with pasta 29.00 / 36.00