

ANTIPASTI

CALAMARI FRITTO 10.99	HOT ANTIPASTO for two 17.99
Crispy golden brown squid, served with marinara. Or spicy white wine or Balsamico.	Mozzarella en carrozza, calamari, and mussels, served with marinara.
ZUPPA DI MUSSELS 11.99	MOZZARELLA EN CARROZZA 8.99
Prince Edward Island mussels sautéed in a thyme garlic white wine cream sauce with diced tomatoes or in spicy marinara.	Egg-battered mozzarella and bread, cooked to a golden brown served with marinara.
COLD ANTIPASTO for two 17.99	RICE BALLS 12.99
Soppresata, prosciutto, mortadella, roasted peppers, tomatoes, kalamata olives, artichokes, asiago, and fresh mozzarella, served over a bed of crisp romaine lettuce, finished with extra virgin olive oil.	Golden fried, crispy rice balls stuffed with sweet sausage, fresh mozzarella and peas; served with fresh herbs, parmesan cheese, and marinara sauce.
INSALATA CAPRESE 9.99	CRAB CAKES 15.99
Fresh homemade mozzarella, tomatoes, and kalamata olives lightly drizzled in extra virgin olive oil, garnished with chiffonade basil.	Crispy pan-sautéed crab cake served over a bed of mixed greens and garnished with parmesan cheese and fresh herbs, finished with a sweet balsamic reduction.
SHRIMP COCKTAIL 10.99	CLAMS POMODORO 12.99
Fresh cooked and chilled Tiger shrimp served with traditional cocktail sauce and fresh lemon.	Little neck clams in a roma tomato, onion basil sauce.
	SOUP DI GIORNO 6.00

INSALATA

MULBERRY'S FAMOUS NEW YORK CITY CHOPPED SALAD 12.99	INSALATA CAESAR 7.99
Finely chopped romaine, tomatoes, onions, black olives, artichokes, roasted peppers, prosciutto, and soppresatta, dressed in oil and red wine vinegar.	Romaine, chopped and tossed with our Caesar dressing, topped with grana, anchovies, and croutons. <i>Add chicken for \$4.00, shrimp for \$5.00</i>
INSALATA AUTUNNO 9.99	INSALATA TRE COLORE 8.99
Mixed greens, red onions, fresh tomatoes, and sliced apples tossed in a raspberry balsamic vinaigrette and topped with crumbled goat cheese.	Mixed baby field greens tossed with tomatoes, onions, kalamata olives, fresh mozzarella, and marinated mushrooms, tossed in our house dressing.
	INSALATA DI CASA 6.99
	Mixed baby field greens with tomatoes, onions and black olives, tossed in our house dressing.

PASTA

CHOOSE YOUR PASTA 12.99

Penne Rigatoni Linguini Cappellini Whole Wheat

CHOOSE YOUR SAUCE

Marinara

Homemade traditional Italian sauce

Alfredo

Parmesan cheese blended into a rich cream sauce with green peas and sun dried tomatoes

Arrabbiata

Portabella mushrooms, scallions, hot peppers, and chopped tomatoes in a creamy marinara sauce

Pugliese

Broccoli rabe sautéed with garlic and oil

Fra Diavolo

Spicy homemade marinara sauce

Pomodoro

Roma tomato, onion basil sauce

Brandy Cream

A blend of brandy and fresh cream demi-glace

Vodka Sauce

A blend of our homemade marinara sauce and cream

ADDITIONS

Chicken \$3 Shrimp \$5 Hot or Sweet Sausage \$3 Meatballs \$4

☞ CHEF PAUL'S FAVORITES ☜

LOBSTER RAVIOLI 19.99

In a white wine tomato herb brodo, tossed with fresh mozzarella and diced tomato.

RIGATONI BOLOGNESE 19.99

Our homemade meat sauce made with braised veal, pork, and beef, tossed with rigatoni.

CHICKEN & SHRIMP RIGATONI 18.99

Sautéed chicken and shrimp with broccoli, sun dried tomatoes, and red onions in a brandy cream demi-glaze, tossed with rigatoni.

PARMIGIANO CRUSTED CHICKEN 16.99

Parmesan cheese crusted chicken breast served over creamy pesto rigatoni.

CHICKEN CASANOVA 18.99

Sautéed chicken and mushrooms in a sherry shallot demi glaze, tossed with penne and topped with melted mozzarella.

BAKED BOLOGNESE LASAGNA 19.99

Our homemade Bolognese sauce layered with pasta, ricotta, fresh mozzarella and Italian herbs topped with marinara and melted mozzarella cheese.

RISOTTO PORTABELLA 17.99

Sauteed mushrooms, garlic, fresh herbs, in a creamy parmesan mushroom brodo.

CHICKEN RIPIENO 19.99

Chicken stuffed with ricotta cheese, prosciutto, spinach, roasted peppers, and mozzarella with a marsala demi-glaze sauce, served with potatoes and vegetables.

☞ ITALIANO CLASSICO ☜

POLLO PARMIGIANO 17.99

Topped with marinara and mozzarella cheese with linguini.

POLLO FRANCESE 17.99

Lightly battered and sautéed with lemon butter white wine sauce, served with potatoes and vegetables. Or try savory Piccata style, with capers and linguini.

POLLO MARSALA 17.99

Sautéed chicken and mushrooms in a marsala wine sauce with linguini.

POLLO FLORENTINE 17.99

Lightly battered and sautéed with shallots, garlic and spinach in a creamy white wine sauce served over linguini,

VITELLO PARMIGIANO 18.99

Breaded veal cutlet topped with marinara sauce and mozzarella cheese, served over linguini

SALTIMBOCCA ALA ROMANA 19.99

Pan seared veal medallions, prosciutto, baby spinach and melted mozzarella, in a marsala demi-glaze served over linguini

VITELLO MARSALA 18.99

Sautéed veal scaloppini in a mushroom marsala wine sauce, served over linguini.

EGGPLANT PARMIGIANO 15.99

Lightly battered eggplant with mozzarella and marinara sauce, served with linguini.

POLLO SORRENTINO 18.99

Sautéed chicken medallions layered with fresh tomatoes, prosciutto, eggplant, and smoked mozzarella, topped with Marsala sauce and served over linguini

☞ IL PESCE ☜

GRILLED SALMON 22.99

Served over sautéed spinach and mushrooms, in a garlic white wine lemon sauce, served with potatoes and sautéed spinach.

SNAPPER FRANCESE 20.99

Battered and sautéed in a lemon white wine sauce, served with potatoes and vegetables.

CON VONGOLE 20.99

Fresh clams with red or white sauce, over linguine.

SHRIMP SCAMPI VERDI 21.99

Sautéed shrimp with broccoli and diced tomatoes in a garlic lemon white wine sauce, over linguine.

ZUPPA DI PESCE 24.99

Shrimp, clams, mussels and calamari in a white wine sauce or traditional marinara over linguine.

STUFFED FILET OF SOLE 22.99

Filet of sole with a crab and parmesan cheese stuffing, served with roasted potatoes and sautéed vegetables with a garlic white wine reduction.

☞ CARNE ☜

PORK CHOP 27.99
Grilled 16oz French cut pork chop glazed with our maple bourbon sauce and served with roasted potatoes and sautéed vegetables.

Mulberry **FILET MIGNON** 28.99
Center cut 10-ounce filet mignon, served with a portabella mushroom cap in a cabernet demi-glaze, served with vegetables and roasted potatoes.

OSSO BUCCO 27.99
Pork shank braised in our homemade red wine tomato ragu served over linguini pasta.

CARNE di MARE 29.99
Our house made Louisiana style crab cake in between two petite grilled tenderloins; Topped with an herbed-Lemon compound butter with roasted potatoes and sautéed seasonal vegetables

☞ ADDITIONAL SIDES ☜

All sides served a la carte

\$7 HOT SAUSAGE
\$7 SWEET SAUSAGE
\$6 VEGETABLES DIJOUR

\$7 MEATBALLS
\$7 SPINACH
\$6 ROASTED POTATOES

\$6 BROCCOLI
\$8 BROCCOLI RABE

☞ BROOKLYN STYLE PIZZA ☜

All pizzas are 12" and served as a main course or shared as an appetizer.

Build your own pizza with our fresh toppings:

Artichokes, broccoli, broccoli rabe, hot or roasted peppers, mushrooms, olives, onions, spinach, tomatoes 1.99 each
Chicken, sausage, meatballs, pepperoni, anchovies 2.50 each; Shrimp 3.00

MULBERRY ORIGINAL 10.99
Mozzarella and marinara.

POSITANO 12.99
Fresh plum tomatoes and fresh mozzarella, oregano, and basil.

ARRABBIATA 11.99
Sausage, mozzarella, roasted peppers, and red chilies.

PEPPERONATA 12.99
Pepperoni, diced tomatoes, and smoked mozzarella.

CACCIATORE 12.99
Chicken, peppers, onions, mushrooms, and mozzarella.

BIANCO 11.99
Ricotta, mozzarella, mascarpone and asiago. (No sauce!)

SHRIMP FRA DIAVOLO 13.99
Spicy shrimp with red sauce and mozzarella.

SUPREMO 12.99
Sausage, peppers, onions, and mozzarella.

ASK ABOUT OUR GLUTEN FREE MENU



☞ MUL-BABES ☜

(12 and under)

PASTA in red or butter sauce. 6.99

PASTA & MEATBALLS 8.99

CHEESE RAVIOLI 8.99

CHICKEN FINGERS 8.99
Served with fries.

CHICKEN PARMIGIANO 8.99
Served with pasta.

☞ SODAS ☜

Pepsi
Diet Pepsi
Sierra Mist (Lemon Lime)
Lemonade

Mug Root Beer
Schweppes Ginger Ale
Lipton Un-sweetened Iced Tea

☞ BOTTLED WATER ☜

Panna or Pellegrino (1 Liter)

We accept Visa, MasterCard, Discover, and American Express. Two dollar service charge on split dishes. A 20% gratuity will be automatically added for parties of 6 or more+