

## ☞ ANTIPASTI ☞

### CALAMARI FRITTI 16.99

Crispy, golden brown fried squid served with marinara, or tossed in a spicy white wine or balsamico sauce.

### ZUPPA DI MUSSELS 16.99

Prince Edward Island mussels sautéed in a creamy thyme garlic white wine sauce with diced tomatoes or in a spicy marinara.

### COLD ANTIPASTO for two 21.99

Soppressata, prosciutto di Parma, mortadella, roasted peppers, tomatoes, kalamata olives, artichokes, marinated mushrooms, Asiago, and fresh mozzarella served over a bed of crisp romaine lettuce finished with extra virgin olive oil.

### SHRIMP COCKTAIL 14.99

Fresh cooked and chilled Tiger shrimp served with traditional cocktail sauce and fresh lemon.

### HOT ANTIPASTO for two 23.99

Rice balls, Calamari Fritto, and Zuppa di Mussels tossed in a creamy thyme garlic white wine sauce, served with marinara.

### RICE BALLS 14.99

Golden fried, crispy rice balls stuffed with sweet sausage, fresh mozzarella and peas, served with marinara sauce.

### CLAMS BIANCO 18.99

Little Neck clams in a garlic and oregano white wine sauce.

### International CHEESE BOARD 16.99

Chef Paul's daily selection of artisanal cheeses with assorted nuts and honey.

## ☞ INSALATE ☞

### MULBERRY'S FAMOUS NEW YORK CITY CHOPPED SALAD 16.99

Finely chopped romaine, tomatoes, onions, black olives, artichokes, roasted peppers, prosciutto di Parma, and soppressata dressed in oil and red wine vinegar, topped with imported Asiago cheese and finished with a balsamic reduction.

*Add chicken for \$6.00, shrimp for \$10.00, salmon for \$13*

### INSALATA DI CASA 10.99

Mixed baby field greens with tomatoes, onions and black olives tossed in our house oil and red wine vinaigrette.

As Entrée : \$14.99

*Add chicken for \$6.00, shrimp for \$10.00, salmon for \$13*

### INSALATA BURATTA 17.99

Creamy burrata mozzarella with florets of prosciutto di Parma and cherry tomatoes, drizzled with pesto and balsamic reduction.

### INSALATA CAESAR 11.99

Romaine lettuce chopped and tossed with our homemade Caesar dressing & Parmesan cheese, topped with imported Asiago cheese and croutons. Anchovies optional.

As Entrée : \$15.99

*Add chicken for \$6.00, shrimp for \$10.00, salmon for \$13*

### INSALATA TRE COLORE 12.99

Mixed baby field greens tossed with tomatoes, onions, Kalamata olives, fresh mozzarella, and marinated mushrooms, tossed in our house balsamic dressing finished with a balsamic reduction.

*Add chicken for \$6.00, shrimp for \$10.00, salmon for \$13*

### INSALATA CAPRESE 14.99

Fresh tomatoes, homemade mozzarella and kalamata olives lightly drizzled in extra virgin olive oil garnished with chiffonade basil.

### INSALATA SPINACI 12.99

Fresh baby spinach tossed with red onions, bacon & cherry tomatoes in a honey mustard vinaigrette finished with toasted almonds.

## ☞ PASTA ☞

### CHOOSE YOUR PASTA 16.99

Penne      Rigatoni      Linguini      Cappellini      Fettuccini      Whole Wheat +\$3.00

### CHOOSE YOUR SAUCE

#### Marinara

Homemade traditional Italian sauce

#### Alfredo

Parmesan cheese blended into a rich cream sauce with green peas

#### Arrabiata

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 tomatoes, onion and basil sauce

#### Brandy Cream

A blend of brandy and fresh cream demi-glace

#### Vodka Sauce

A blend of our homemade marinara sauce and cream

#### Creamy Pesto

A blend of our homemade pesto sauce and cream

### ADDITIONS

Chicken \$6    Shrimp \$10    Hot or Sweet Sausage \$6    Meatballs \$8

## ☞ CHEF PAUL'S FAVORITES ☞

<b>LOBSTER RAVIOLI</b>	22.99	<b>CHICKEN CASANOVA</b>	22.99
Squid ink striped ravioli in a white wine tomato herb brodo tossed with fresh mozzarella and diced tomatoes.		Sautéed chicken and mushrooms in a sherry shallot demi-glace tossed with penne and topped with melted mozzarella.	
<b>RIGATONI BOLOGNESE</b>	22.99	<b>BAKED BOLOGNESE LASAGNA</b>	25.99
Our homemade meat sauce made with braised veal, pork, and beef tossed with rigatoni.		Our homemade Bolognese sauce layered with pasta, ricotta, fresh mozzarella and Italian herbs topped with marinara and melted mozzarella cheese.	
<b>CHICKEN &amp; SHRIMP RIGATONI</b>	24.99	<b>SEAFOOD RISOTTO</b>	28.99
Sautéed chicken and shrimp with broccoli, onions and diced tomatoes in a brandy cream demi-glace, tossed with rigatoni.		Sautéed shrimp, calamari and crab meat in a tri-color pepper risotto with a balsamic glaze drizzle.	
<b>CHICKEN RIPIENO</b>	24.99	<b>PARMIGIANO CRUSTED CHICKEN</b>	23.99
Chicken stuffed with ricotta cheese, prosciutto di Parma, spinach, roasted peppers, and mozzarella in a Marsala demiglace served with roasted potatoes and sautéed vegetables.		Parmesan cheese crusted chicken breast served under creamy pesto rigatoni with chopped tomatoes.	
<b>MULBERRY BURGER</b>	19.99	<b>SHRIMP SAGGIO</b>	26.99
Mulberry's famous meat blend grilled and topped with smoked gouda and caramelized onions, served with lettuce and tomato and a side of French fries.		Fresh, jumbo Tiger shrimp in a sage-butter sauce with a touch of cream, tossed with fettuccini and topped with shaved Asiago cheese and a drizzle of truffled oil.	

## ☞ ITALIANO CLASSICO ☞

<b>POLLO PARMIGIANO</b>	21.99	<b>POLLO MARSALA</b>	21.99
Breaded chicken cutlet topped with marinara sauce and melted mozzarella cheese served over linguini.		Sautéed chicken breast and mushrooms in a marsala wine sauce served over linguini.	
<b>POLLO FRANCESE</b>	21.99	<b>EGGPLANT PARMIGIANO</b>	18.99
Lightly battered and sautéed chicken with a lemon butter white wine sauce served with roasted potatoes and sautéed vegetables.		Lightly battered eggplant topped with marinara sauce and mozzarella cheese served over linguini.	
<b>VITELLO SORRENTINO</b>	26.99	<b>VITELLO PARMIGIANO</b>	25.99
Sautéed milk fed veal, layered with Prosciutto di Parma, eggplant, and smoked mozzarella topped with a Marsala sauce served over linguini.		Breaded veal cutlet topped with marinara sauce and melted mozzarella cheese served over linguini.	
		<b>SALTIMBOCCA A LA ROMANA</b>	26.99
		Pan seared veal medallions layered with prosciutto di Parma, baby spinach and melted mozzarella in a Marsala demi-glace served over linguini.	

## ☞ IL PESCE ☞

<b>GRILLED SALMON</b>	28.99	<b>SHRIMP SCAMPI VERDI</b>	26.99
Served in a garlic white wine lemon sauce over roasted potatoes and spinach sautéed with mushrooms.		Sautéed shrimp with broccoli and diced tomatoes in a garlic lemon white wine sauce served over linguini.	
<b>RED SNAPPER FRANCESE</b>	24.99	<b>ZUPPA DI PESCE</b>	29.99
Lightly egg battered snapper sautéed in a lemon white wine sauce served with roasted potatoes and sautéed vegetables.		Shrimp, clams, mussels and calamari in a white wine sauce or traditional marinara sauce served over linguini.	
<b>LINGUINI &amp; CLAMS</b>	24.99	<b>STUFFED FILET OF SOLE</b>	28.99
Fresh whole and chopped clams in a white wine sauce or traditional marinara sauce served over linguini.		Filet of sole with a crabmeat and parmesan cheese stuffing, served with roasted potatoes and sautéed vegetables finished with a garlic lemon white wine reduction.	

## ☞ CARNE ☞

**PORK CHOP** 36.99  
Grilled 16-oz French cut pork chop glazed with our maple bourbon sauce and served with roasted potatoes and sautéed vegetables.

*Mulberry* **FILET MIGNON** 38.99  
Center cut 10oz filet mignon served over a portabella mushroom cap finished with a cabernet demi-glace served with roasted potatoes and sautéed vegetables.

**OSSO BUCCO** 36.99  
Pork shank braised in our homemade red wine tomato ragù served over linguini.

**BRAISED SHORT RIBS** 36.99  
Chianti wine slow braised USDA prime Angus short ribs served over parmesan polenta and sauteed vegetables.

\*Note that our carne dishes are made to order and therefore may take additional cook time, with a minimum of 30 mins.

## ☞ ADDITIONAL SIDES ☞

All sides served a la carte

\$10 <b>HOT SAUSAGE</b>	\$12 <b>MEATBALLS</b>	\$9 <b>BROCCOLI</b>
\$10 <b>SWEET SAUSAGE</b>	\$9 <b>SPINACH</b>	\$11 <b>BROCCOLI RABE</b>
\$9 <b>VEGETABLES DIGIORNO</b>	\$7 <b>ROASTED POTATOES</b>	\$7 <b>FRENCH FRIES</b>
\$10 <b>SAUTEED PORTABELLA MUSHROOMS</b>		

## ☞ 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 1.00 each  
Chicken, sausage, meatballs, pepperoni, anchovies 2.00 each; Shrimp 8.00

**MULBERRY ORIGINAL** 12.99  
Mozzarella and marinara.

**CACCIATORE** 15.99  
Chicken, peppers, onions, mushrooms, and mozzarella.

**POSITANO** 14.99  
Fresh plum tomatoes and fresh mozzarella, oregano, and basil.

**BIANCO** 14.99  
Ricotta, mozzarella, mascarpone and asiago. (No sauce!)

**ARRABIATA** 14.99  
Hot sausage, mozzarella, roasted peppers, and red cherry peppers.

**SHRIMP FRA DIAVOLO** 19.99  
Spicy shrimp with red sauce and mozzarella.

**PEPERONATA** 14.99  
Pepperoni, diced tomatoes, and smoked mozzarella.

**SUPREMO** 14.99  
Sausage, peppers, onions, and mozzarella.

ASK ABOUT OUR GLUTEN FREE MENU



## ☞ MUL-BABES ☞

(12 and under)

PASTA in red or butter sauce. 9.99	CHICKEN FINGERS 12.99 Served with fries.
PASTA & MEATBALLS 12.99	CHICKEN PARMIGIANO 12.99 Served with pasta.
CHEESE RAVIOLI 10.99	

## ☞ BEVERAGES ☞

Pepsi  
Diet Pepsi  
Sierra Mist Twist (Lemon Lime)  
Lemonade

Mug Root Beer  
Schweppes Ginger Ale  
Lipton Un-sweetened Iced Tea  
Flat Panna or Sparkling Pellegrino

*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+*