

ANTIPASTI

CALAMARI FRITTI	11.99	HOT ANTIPASTO for two	18.99
Crispy, golden brown fried squid served with marinara, or tossed in a spicy white wine or balsamico sauce.		Rice balls, Calamari Fritto, and Zuppa di Mussels tossed in a creamy thyme garlic white wine sauce, served with marinara.	
ZUPPA DI MUSSELS	12.99	RICE BALLS	13.99
Prince Edward Island mussels sautéed in a creamy thyme garlic white wine sauce with diced tomatoes or in a spicy marinara.		Golden fried, crispy rice balls stuffed with sweet sausage, fresh mozzarella and peas, served with marinara sauce.	
COLD ANTIPASTO for two	18.99	CRAB CAKES	16.99
Soppresata, 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.		Crispy pan-sautéed crab cakes served over our insalata di casa, garnished with parmesan cheese, fresh herbs and finished with a sweet balsamic reduction.	
SHRIMP COCKTAIL	10.99	CLAMS BIANCO	14.99
Fresh cooked and chilled Tiger shrimp served with traditional cocktail sauce and fresh lemon.		Little Neck clams in a garlic and oregano white wine sauce.	
		International CHEESE BOARD	12.99
		Chef Paul's daily selection of artisanal cheeses with assorted nuts and honey.	

INSALATE

MULBERRY'S FAMOUS NEW YORK CITY CHOPPED SALAD	14.99	INSALATA CAESAR	9.99
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.		Romaine lettuce chopped and tossed with our homemade Caesar dressing & Parmesan cheese, topped with imported Asiago cheese and croutons. Anchovies optional. As Entrée : \$12.99 Add chicken for \$4.00, shrimp for \$5.00	
INSALATA DI CASA	8.99	INSALATA TRE COLORE	10.99
Mixed baby field greens with tomatoes, onions and black olives tossed in our house oil and red wine vinaigrette. As Entrée : \$10.99 Add chicken for \$4.00, shrimp for \$5.00		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 \$4.00, shrimp for \$5.00	
		INSALATA CAPRESE	11.99
		Fresh tomatoes, homemade mozzarella and kalamata olives lightly drizzled in extra virgin olive oil garnished with chiffonade basil.	

PASTA

CHOOSE YOUR PASTA 14.99

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

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

ADDITIONS

Chicken \$5 Shrimp \$6 Hot or Sweet Sausage \$4 Meatballs \$5

☞ CHEF PAUL'S FAVORITES ☜

LOBSTER RAVIOLI 20.99

Squid ink striped ravioli in a white wine tomato herb brodo tossed with fresh mozzarella and diced tomatoes.

RIGATONI BOLOGNESE 20.99

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

CHICKEN & SHRIMP RIGATONI 21.99

Sautéed chicken and shrimp with broccoli, onions and diced tomatoes in a brandy cream demi-glace, tossed with rigatoni.

CHICKEN RIPIENO 20.99

Chicken stuffed with ricotta cheese, prosciutto di Parma, spinach, roasted peppers, and mozzarella in a Marsala demiglace served with roasted potatoes and sautéed vegetables.

CHICKEN CASANOVA 19.99

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

BAKED BOLOGNESE LASAGNA 21.99

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

SEAFOOD RISOTTO 23.99

Sautéed shrimp, calamari and crab meat in a tri-color pepper risotto with a balsamic glaze drizzle.

PARMIGIANO CRUSTED CHICKEN 20.99

Parmesan cheese crusted chicken breast served under creamy pesto rigatoni with chopped tomatoes.

☞ ITALIANO CLASSICO ☜

POLLO PARMIGIANO 18.99

Breaded chicken cutlet topped with marinara sauce and melted mozzarella cheese served over linguini.

POLLO FRANCESE 18.99

Lightly battered and sautéed chicken with a lemon butter white wine sauce served with roasted potatoes and sautéed vegetables.

VITELLO SORRENTINO 22.99

Sautéed milk fed veal, layered with Prosciutto di Parma, eggplant, and smoked mozzarella topped with a Marsala sauce served over linguini.

POLLO MARSALA 18.99

Sautéed chicken breast and mushrooms in a marsala wine sauce served over linguini.

EGGPLANT PARMIGIANO 16.99

Lightly battered eggplant topped with marinara sauce and mozzarella cheese served over linguini.

VITELLO PARMIGIANO 21.99

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

SALTIMBOCCA A LA ROMANA 22.99

Pan seared veal medallions layered with prosciutto di Parma, baby spinach and melted mozzarella in a Marsala demi-glace served over linguini.

☞ IL PESCE ☜

GRILLED SALMON 24.99

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

RED SNAPPER FRANCESE 21.99

Lightly egg battered snapper sautéed in a lemon white wine sauce served with roasted potatoes and sautéed vegetables.

LINGUINI & CLAMS 21.99

Fresh whole and chopped clams in a white wine sauce or traditional marinara sauce served over linguini.

SHRIMP SCAMPI VERDI 22.99

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

ZUPPA DI PESCE 26.99

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

STUFFED FILET OF SOLE 23.99

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 29.99
Grilled 16-oz French cut pork chop glazed with our maple bourbon sauce and served with roasted potatoes and sautéed vegetables.

Mulberry **FILET MIGNON** 30.99
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 27.99
Pork shank braised in our homemade red wine tomato ragù served over linguini.

☞ ADDITIONAL SIDES ☞

All sides served a la carte

\$8 HOT SAUSAGE	\$9 MEATBALLS	\$7 BROCCOLI
\$8 SWEET SAUSAGE	\$7 SPINACH	\$8 BROCCOLI RABE
\$7 VEGETABLES DIGIORNO	\$7 ROASTED POTATOES	

☞ 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.

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

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

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

ARRABIATA 11.99
Hot sausage, mozzarella, roasted peppers, and red cherry peppers.

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

PEPERONATA 12.99
Pepperoni, diced tomatoes, and smoked 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. 8.99	CHICKEN FINGERS 8.99 Served with fries.
PASTA & MEATBALLS 8.99	CHICKEN PARMIGIANO 8.99 Served with pasta.
CHEESE RAVIOLI 8.99	

☞ SODAS ☞

Pepsi
Diet Pepsi
Sierra Mist Twist (Lemon Lime)
Lemonade

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

☞ BOTTLED WATER ☞

Flat Panna or Sparkling Pellegrino (500mL)

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+