

## ∞ ANTIPASTI ∞

### CALAMARI FRITTI 14.99

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

### ZUPPA DI MUSSELS 13.99

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 18.99

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 12.99

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

### HOT ANTIPASTO for two 18.99

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

### RICE BALLS 13.99

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

### CLAMS BIANCO 16.99

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

### International CHEESE BOARD 14.99

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

## ∞ INSALATE ∞

### MULBERRY'S FAMOUS NEW YORK CITY CHOPPED SALAD 15.99

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 \$14*

### INSALATA DI CASA 9.99

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

*As Entrée : \$12.99*

*Add chicken for \$6.00, shrimp for \$10.00, salmon for \$14*

### INSALATA CAESAR 10.99

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 \$6.00, shrimp for \$10.00, salmon for \$14*

### INSALATA TRE COLORE 11.99

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 \$14*

### INSALATA CAPRESE 12.99

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

#### Creamy Pesto

A blend of our homemade pesto sauce and cream

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

## ☞ CHEF PAUL'S FAVORITES ☜

**LOBSTER RAVIOLI** 22.99  
Squid ink striped ravioli in a white wine tomato herb brodo tossed with fresh mozzarella and diced tomatoes.

**RIGATONI BOLOGNESE** 21.99  
Our homemade meat sauce made with braised veal, pork, and beef tossed with rigatoni.

**CHICKEN & SHRIMP RIGATONI** 23.99  
Sautéed chicken and shrimp with broccoli, onions and diced tomatoes in a brandy cream demi-glace, tossed with rigatoni.

**CHICKEN RIPIENO** 22.99  
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** 21.99  
Sautéed chicken and mushrooms in a sherry shallot demi-glace tossed with penne and topped with melted mozzarella.

**BAKED BOLOGNESE LASAGNA** 23.99  
Our homemade Bolognese sauce layered with pasta, ricotta, fresh mozzarella and Italian herbs topped with marinara and melted mozzarella cheese.

**SEAFOOD RISOTTO** 25.99  
Sautéed shrimp, calamari and crab meat in a tri-color pepper risotto with a balsamic glaze drizzle.

**PARMIGIANO CRUSTED CHICKEN** 21.99  
Parmesan cheese crusted chicken breast served under creamy pesto rigatoni with chopped tomatoes.

## ☞ ITALIANO CLASSICO ☜

**POLLO PARMIGIANO** 19.99  
Breaded chicken cutlet topped with marinara sauce and melted mozzarella cheese served over linguini.

**POLLO FRANCESE** 19.99  
Lightly battered and sautéed chicken with a lemon butter white wine sauce served with roasted potatoes and sautéed vegetables.

**VITELLO SORRENTINO** 24.99  
Sautéed milk fed veal, layered with Prosciutto di Parma, eggplant, and smoked mozzarella topped with a Marsala sauce served over linguini.

**POLLO MARSALA** 19.99  
Sautéed chicken breast and mushrooms in a marsala wine sauce served over linguini.

**EGGPLANT PARMIGIANO** 17.99  
Lightly battered eggplant topped with marinara sauce and mozzarella cheese served over linguini.

**VITELLO PARMIGIANO** 23.99  
Breaded veal cutlet topped with marinara sauce and melted mozzarella cheese served over linguini.

**SALTIMBOCCA A LA ROMANA** 24.99  
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** 22.99  
Lightly egg battered snapper sautéed in a lemon white wine sauce served with roasted potatoes and sautéed vegetables.

**LINGUINI & CLAMS** 22.99  
Fresh whole and chopped clams in a white wine sauce or traditional marinara sauce served over linguini.

**SHRIMP SCAMPI VERDI** 23.99  
Sautéed shrimp with broccoli and diced tomatoes in a garlic lemon white wine sauce served over linguini.

**ZUPPA DI PESCE** 28.99  
Shrimp, clams, mussels and calamari in a white wine sauce or traditional marinara sauce served over linguini.

**STUFFED FILET OF SOLE** 26.99  
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** 32.99  
Grilled 16-oz French cut pork chop glazed with our maple bourbon sauce and served with roasted potatoes and sautéed vegetables.

*Mulberry* **FILET MIGNON** 36.99  
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.

\*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

\$8 HOT SAUSAGE	\$11 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 1.00 each  
Chicken, sausage, meatballs, pepperoni, anchovies 2.00 each; Shrimp 8.00

**MULBERRY ORIGINAL** 11.99  
Mozzarella and marinara.

**CACCIATORE** 14.99  
Chicken, peppers, onions, mushrooms, and mozzarella.

**POSITANO** 13.99  
Fresh plum tomatoes and fresh mozzarella, oregano, and basil.

**BIANCO** 12.99  
Ricotta, mozzarella, mascarpone and asiago. (No sauce!)

**ARRABIATA** 13.99  
Hot sausage, mozzarella, roasted peppers, and red cherry peppers.

**SHRIMP FRA DIAVOLO** 17.99  
Spicy shrimp with red sauce and mozzarella.

**PEPERONATA** 13.99  
Pepperoni, diced tomatoes, and smoked mozzarella.

**SUPREMO** 13.99  
Sausage, peppers, onions, and mozzarella.

ASK ABOUT OUR GLUTEN FREE MENU



## ☞ MUL-BABES ☞

(12 and under)

**PASTA** in red or butter sauce. 7.99

**PASTA & MEATBALLS** 10.99

**CHEESE RAVIOLI** 8.99

**CHICKEN FINGERS** 8.99  
Served with fries.

**CHICKEN PARMIGIANO** 8.99  
Served with pasta.

## ☞ SODAS ☞

Pepsi  
Diet Pepsi  
Sierra Mist 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+*