

Happy New Year

Mulberry Street



Our Menu

All Entrees served this evening
are complete dinners.

Appetizer • Salad • Main Entrée

Appetizers

Baked Clams Mussels Marinara

Mozzarella Sticks

Fresh Mozzarella with Red Roasted Peppers

Old Time Favorites

Baked Ziti A blend of Ricotta, Mozzarella and Meat Sauce	19
Manicotti Homemade Pasta Shells, stuffed with Ricotta Cheese, topped with Mozzarella	19
Lasagna Pasta layered with Ricotta and Meat, baked with Tomato Sauce	19
Eggplant Rollatine Breaded Eggplant, stuffed with Ricotta Cheese, baked in Tomato Sauce, topped with Mozzarella, served with Pasta	20

Pasta

Capellini Primavera Assorted Fresh Vegetables sautéed in a light Marinara Sauce	20
Rigatoni Alla Vodka Rigatoni with a Pink Vodka Sauce	20
Gnocchi Pesto Potato Gnocchi tossed in our homemade Pesto "di basilico" sauce made with Pignoli Nuts and Parmesan cheese.	22
Stuffed Rigatoni Stuffed Rigatoni with Mushrooms and Peas in a Bolognese Sauce, topped with Mozzarella	22
Rigatoni Calabrese Rigatoni pasta in a Garlic and Oil sauce, tossed with Sweet Crumbled Sausage, Broccoli Rabe and Cannellini Beans	22
Chicken Orecchiette Orecchiette Pasta tossed with Chicken Pieces, Grape Tomatoes, Black Olives and Arugula, topped with Grated Romano Cheese in a Garlic and Oil Sauce	22

Chicken

Chicken Parmigiana Breast of Chicken breaded and baked with Mozzarella, topped with Tomato Sauce, Served with Pasta	24
Chicken Francese Breast of Chicken, dipped in Egg, sautéed in Butter and White Wine, in it's own Special Sauce, Served with Pasta	24
Chicken Rollatini Marsala Breast of Chicken rolled with Prosciutto, Mozzarella and Asparagus, seasoned with Italian Bread Crumbs in a Marsala Sauce, Served with Roasted Rosemary Potatoes	24
Chicken Mulberry Tender Breast of Chicken topped with Broccoli, Tomatoes and Mozzarella, broiled with Garlic, Oil and Lemon, Served with Pasta	24
Chicken Gorgonzola Breast of Chicken encrusted with Gorgonzola Bread Crumbs, served with Pesto Country Potatoes and Grilled Asparagus	24
Chicken Scarpariello Breast of Chicken sautéed with Sweet Italian Sausage, Hot Cherry Peppers and Bell Peppers in a White Wine sauce served with Roasted Potatoes	24

Veal

Veal Caprese Tender breaded Veal, layered with Fresh Mozzarella, Vine Riped Tomatoes, Fresh Basil, drizzled with Olive Oil	27
Veal Sorrentino Tender Veal, layered with Eggplant, Prosciutto in a brown sauce topped with Mozzarella, Served with Roasted Rosemary Potatoes	27
Veal Marsala Tender Scallops of Veal, sautéed in Butter, Mushrooms and Sweet Marsala Wine, Served with Pasta	27

Seafood

Salmon Benissimo* Broiled Salmon topped with diced Fresh Tomatoes and Basil in a Garlic White Wine Sauce, Served with Risotto	26
Shrimp Scampi Fresh Shrimp, broiled in Garlic and Butter, laced with Bread Crumbs, Served with Risotto.	27
Seafood Combo Marinara or Fra Diavolo Shrimp, Calamari, Mussels and Clams prepared with Italian Plum Tomatoes, served over Pasta.	27
Pan Seared Mahi Mahi* Pan seared Mahi Mahi served with Asparagus Spears over a Mushroom Risotto.	27
Chilean Sea Bass Broiled Chilean Sea Bass marinated in Lemon, Fresh Oregano and Olive Oil, served with a Roasted Red Pepper and Asparagus Risotto	28

Steaks and Chops

Breaded Pork Chops Center Cut Pork Chops breaded in Italian seasoned Panko Bread Crumbs and Parmesan Cheese, served with Mashed Potatoes	25
New York Sirloin* Grilled 14 oz. Top Sirloin Steak served with Roasted Potatoes and Zucchini	27
Ribeye & Jumbo Shrimp* Grilled 14 oz. Ribeye and Jumbo Shrimp with Crabmeat Stuffing	31

*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.