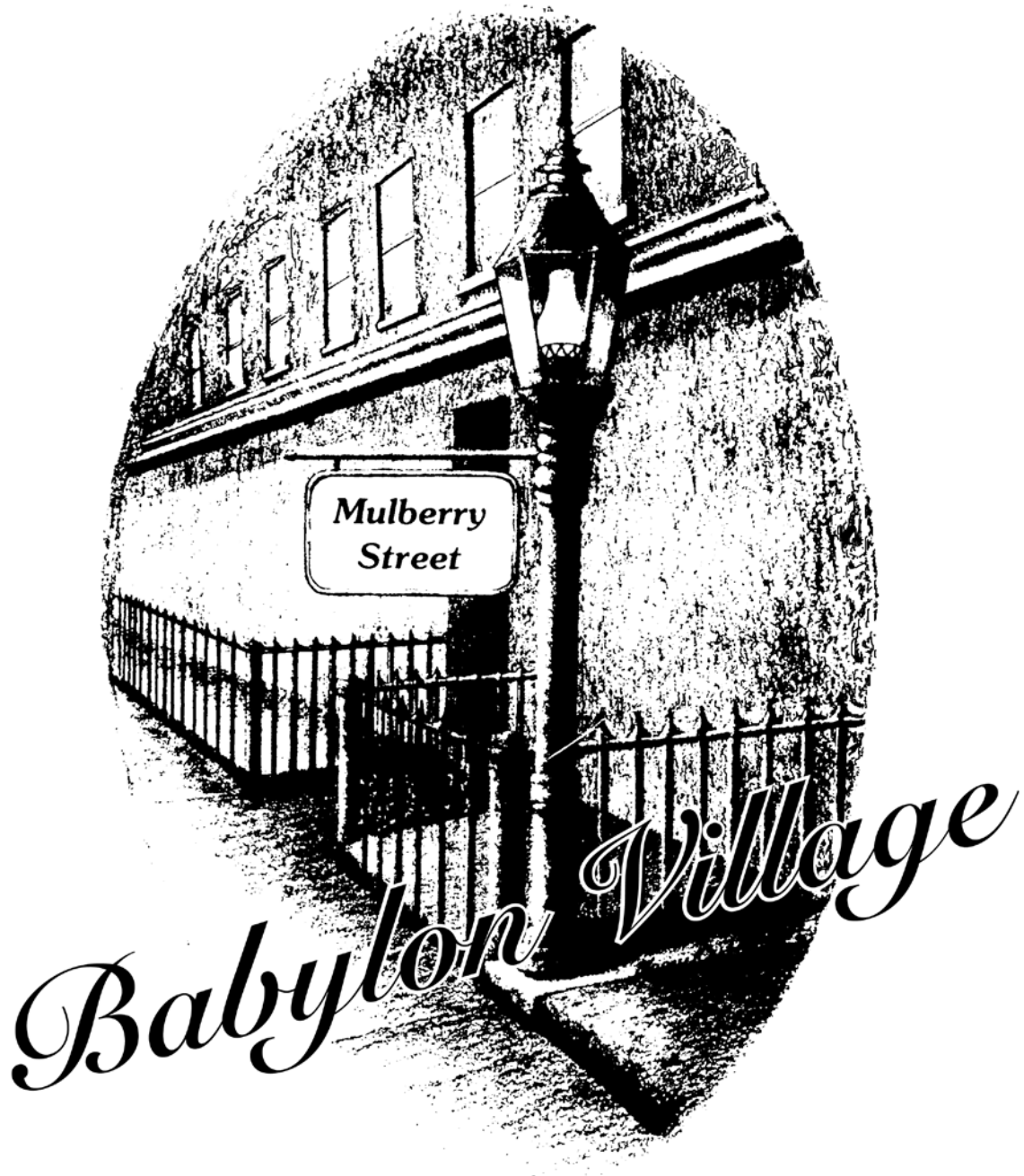


Mulberry Street



Lunch

appetizers

Cold Antipasto	9.25	Mussels Marinara or Fra Diavolo	6.95
Clams Oreganata 6 on the 1/2 shell.	7.95	Fried Calamari	8.50
Mozzarella Sticks	7.50	Buffalo Wings (tangy or hot)	7.25
Baked Clams (3)	6.95	Chicken Fingers	7.95
Broccoli Rabe	6.95	Grilled Portobello Portobello Mushrooms, Fresh Mozzarella, Roasted Red Peppers.	8.95
Fresh Mozzarella & Red Roasted Peppers	8.95	Stuffed Mushrooms	8.50
Caprese Salad Fresh Mozzarella and Sliced Tomatoes	8.95	Classic Sampler Platter Baked Clams, Stuffed Mushrooms, Fried Calamari & Mozzarella Sticks.	13.95
Hot Antipasto "Mulberry Street" (for two) Manicotti, Eggplant Rollatini, Baked Clams, Shrimp & Broccoli	12.95		

soup

Pasta Fagioli, Minestrone or Soup of the Day (Bowl)	4.50
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old time favorites

All Entrées served with Fresh Garden Salad or Soup and Bread

Ravioli Jumbo Rounds baked in Tomato Sauce, topped with Mozzarella Cheese.	9.50
Spaghetti and Meatballs The Old Time Favorite served with Homemade Meatballs.	9.95
Baked Ziti A blend of Ricotta, Mozzarella and Meat Sauce	9.95
Manicotti Homemade Pasta Shells, stuffed with Ricotta Cheese, topped with Mozzarella	9.95
Lasagna Pasta layered with Ricotta, Meat and Sausage baked with Tomato Sauce.	10.50
Eggplant Parmigiana Thin breaded Eggplant baked in Tomato Sauce, topped with Mozzarella Cheese, served with Pasta	11.50
Eggplant and Baked Ziti Baked Ziti with Ricotta, topped with Eggplant, baked together.	11.50
Eggplant Rollatine Breaded Eggplant, stuffed with Ricotta Cheese, baked in Tomato Sauce, topped with Mozzarella, with Pasta	12.50
Sausage, Peppers and Potatoes Sweet Sausage sautéed with Peppers, Potatoes & Onions in a Marinara Sauce, with Pasta	12.50

chicken

All Entrées served with Fresh Garden Salad or Soup and Bread

Chicken Parmigiana Breast of Chicken breaded and baked with Mozzarella, topped with Tomato Sauce, served with Pasta.	13.95
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	14.95
Chicken Mulberry Tender Breast of Chicken topped with Broccoli, Tomatoes and Mozzarella, broiled with Garlic, Oil and Lemon, served with Pasta	14.95
Chicken Rollatine Marsala Breast of Chicken rolled with Prosciutto, Mozzarella, and Asparagus, seasoned with Italian Bread Crumbs in a Marsala Sauce served with Country Style Mashed Potatoes	14.95
Chicken Basilico Egg Battered Chicken layered with Roasted Red Peppers and Mozzarella in a Garlic Lemon White Wine sauce, served with Pasta	14.95
Chicken di Pomodoro Boneless Breast of Chicken simmered with Italian Plum Tomatoes, Onions, Prosciutto and Fresh Basil topped with Mozzarella, served with Pasta	14.95
Chicken with Artichokes Breast of Chicken sautéed in Butter and White Wine with Artichoke Hearts and Mushrooms, Pasta	14.95
Chicken Francese Breast of Chicken, dipped in Egg, sautéed in Butter and White Wine, in it's Own Special Sauce, Pasta	14.95
Grilled Chicken Primavera Marinated Grilled Breast of Chicken served over sautéed Vegetables	14.95
Chicken Marsala Breast of Chicken sautéed in Butter, Mushrooms and Sweet Marsala Wine, served with Pasta	14.95
Chicken Ala Panna Chicken Breast encrusted in Light Bread Crumbs sautéed with Mushrooms in a Brandy Cream Sauce, served with sautéed Vegetables	14.95
Chicken Gorgonzola Breast of Chicken encrusted with Gorgonzola Bread Crumbs, served with Pesto Country Style Mashed Potatoes and Grilled Asparagus.	14.95

veal

All Entrées served with Fresh Garden Salad or Soup and Bread

Veal Parmigiana Tender Veal, breaded and baked with Mozzarella, topped with Tomato Sauce, served with Pasta	16.50
Veal Caprese Tender Breaded Veal, layered with Fresh Mozzarella, Vine Ripped Tomatoes, Fresh Basil, drizzled with Olive Oil	17.50
Veal Sorrentino Tender Veal, layered with Eggplant, Prosciutto in a brown sauce topped with Mozzarella, served with roasted Potatoes	17.50
Veal Marsala Tender Scallops of Veal, sautéed in Butter, Mushrooms and Sweet Marsala Wine, served with Pasta	17.50
Veal Francese Tender Scallops of Veal, dipped in Egg, sautéed in Butter and White Wine in a Special Sauce, served with Pasta.	17.50

pasta specialties

All Entrées served with Fresh Garden Salad or Soup and Bread

Capellini Primavera	Assorted Fresh Vegetables sautéed in a light Marinara Sauce	11.95
Fettuccine Alfredo	Pasta prepared in a light Cream and Cheese Sauce	11.95
Rigatoni Bolognese	Rigatoni in a Vegetable Meat Sauce, with a dash of Cream	11.95
Rigatoni Alla Vodka	Rigatoni with a Pink Vodka Sauce	11.95
Escarole and Beans	Cannellini Beans, Escarole and Plum Italian Tomatoes sautéed with Fresh Garlic and Olive Oil, over Pasta	11.95
Penne Casalinga	Broccoli and Sundried Tomatoes in a Garlic Cream Sauce	11.95
Penne with Chicken and Spinach	Chicken pieces and Fresh Spinach prepared in a Plum Tomato Cream Sauce.	13.50
Bowtie Pasta and Grilled Chicken	Grilled Chicken seasoned and marinated in Balsamic Vinegar, tossed with Artichokes, Broccoli and Asparagus in a Garlic and Oil Sauce served over Bowtie Pasta	13.50
Broccoli Rabe with Sausage	Fresh Broccoli Rabe and Sweet Sausage sautéed with Olive Oil and Fresh Garlic, served over Pasta	13.50
Gnocchi Pesto	Potato Gnocchi tossed in our homemade Pesto "di basilico" sauce made with Pignoli Nuts and Parmesan cheese.	13.50
Stuffed Rigatoni	With Ricotta, sautéed Mushrooms and Peas in a Bolognese Sauce with melted Mozzarella	13.50
Cavatelli Sardenia	Crumbled Italian Sausage and scallions in a Pink Sauce, tossed with Fresh Cavatelli Pasta and Grated Cheese	13.50

seafood specialties

All Entrées served with Fresh Garden Salad or Soup and Bread

Mussels Marinara or Fra Diavolo	Fresh Mussels, prepared with Italian Plum Tomatoes, served over Pasta	12.50
Calamari Marinara or Fra Diavolo	Fresh Calamari prepared with Italian Plum Tomatoes, served over Pasta	13.50
White Clam Sauce	Fresh Clams, prepared in a Garlic and Oil based Sauce, served over Pasta	13.50
Fresh Orecchietta and Salmon	Fresh Orecchietta pasta tossed with Peas and Diced Salmon pieces, in a Seafood Cream Sauce	15.50
Shrimp Parmigiana	Breaded Jumbo Shrimp baked in Marinara Sauce, topped with Mozzarella, served with Pasta	16.50
Shrimp and Spinach	Jumbo Shrimp and Fresh Spinach sautéed with Garlic and Olive Oil, served over Pasta.	16.50
Shrimp Marinara or Fra Diavolo	Fresh Shrimp, prepared with Italian Plum Tomatoes, served over Pasta	16.50
Blackened Shrimp and Scallops	Over sautéed Fresh Spinach and Roasted Peppers in a Light Cream Sauce with choice of Pasta	16.95
Grilled Shrimp and Vegetables	Jumbo Shrimp and Fresh grilled Vegetables over Linguini in a Light Rosemary White Wine Sauce	16.95
Shrimp Scampi	Fresh Shrimp, broiled in Garlic and Butter, laced with Bread Crumbs, served over Risotto	16.95
Shrimp and Chicken Oreganata	Tender Breast of Chicken with Fresh Shrimp, pan fried Oreganata Style with a touch of Bread Crumbs, served with Broccoli	17.50
White Clam Combo	Shrimp, Scallops, Mussels and Little Neck Clams steamed in a Garlic, Oil and Clam Sauce, served over Linguine	17.50
Seafood Combo Fra Diavolo	Shrimp, Calamari, Mussels and Clams prepared with Italian Plum Tomatoes, served over Pasta	17.50
Capellini Frutta de Mare	Shrimp, Mussels, Clams and Crabmeat in a Pink Seafood Sauce, served over Angel Hair Pasta.	19.50

fish

All Entrées served with Fresh Garden Salad or Soup and Bread

Grilled Salmon*	Fresh Salmon grilled, served with Grilled Zucchini and Roasted Potatoes.	15.50
Salmon DeCarlo	Salmon sautéed with Onions, Mushrooms, Red Roasted Peppers Fresh Basil in a light White Wine Cream Sauce topped with Romano Cheese, served with Pasta	15.50
Stuffed Filet of Sole	Filet of Sole, stuffed with Fresh Broccoli and Asparagus spears, broiled Scampi Style, laced with Bread Crumbs, served with Pasta.	15.95
Filet Tuscano	Broiled Filet sautéed with Fresh Tomatoes, Artichokes and Fresh Asparagus in a light Garlic Wine Sauce, Pasta	15.95
Pan Seared Mahi Mahi*	Pan Seared Marinated Mahi Mahi served with Asparagus over a Mushroom Risotto	16.50

steak

All Entrées served with Fresh Garden Salad or Soup and Bread

Steak Pizziola*	Pan Seared Sirloin sautéed with Mushrooms, Onions and Crushed Plum Tomatoes with a touch of White Wine, served over Risotto.	15.50
New York Sirloin*	Grilled 14 oz. Top Sirloin Steak served with Roasted Potatoes and grilled Zucchini	17.50
Filet Mignon*	Grilled 8 oz. Center Cut Filet Mignon served with Roasted Potatoes and grilled Zucchini	22.50

Whole Grain Pasta . . . \$1.00

Sharing Charge (includes salad) . . . \$3.95

*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.

Pizza

Neopolitan - Round 18" - (8 slices) Thin crust pizza with mozzarella cheese and tomato sauce	12.85
Small Neopolitan (6 slices)	10.30
Sicilian - Square 12" x 18" - (8 slices) Thick crust pan pizza with mozzarella cheese and tomato sauce	13.85
Mulberry Street Special A hearty combination of fresh sausage, meatballs, pepperoni, mushroom, peppers, onion, extra cheese and tomato sauce (anchovies available by request only) Neopolitan (8 slices) - 18.95 Sicilian (8 slices) - 19.95	

Specialty Pies

Grandma - (8 slices) Thin crusted pan pizza with Italian plum tomatoes, basil, garlic and mozzarella	14.95
White - (8 slices) Crispy round pie topped with mozzarella, aged romano cheese, seasoned ricotta and a dash of fresh garlic & virgin olive oil	16.25
Margherita - (8 slices) The traditional Neopolitan pizza which includes mozzarella, fresh diced tomato, basil sauce and a touch of virgin olive oil	16.25
Vegetarian - (8 slices) A combination of fresh sautéed spinach, zucchini, broccoli, mushrooms and roasted peppers with mozzarella cheese over a thin crust round pizza	19.50
Eggplant Rollatine - (8 slices) Thin crusted pan pizza topped with fresh eggplant, seasoned ricotta and tomato sauce	16.50
Spinach - (8 slices) A thin crusted pan pizza with sautéed fresh spinach and onions, a touch of cream and mozzarella	16.50
Marinara - (8 slices) Old world pan pizza topped with traditional garlic & herb plum tomato sauce, aged Romano cheese, fresh basil & a touch of virgin olive oil	13.25
Salad - (8 slices) Thin crusted round pizza with fresh mixed greens, pimentos, olives, diced tomatoes and red onions	19.95
Baked Ziti - (8 slices) Thin crusted round pizza topped with baked ziti, tomato sauce and mozzarella	17.95
Crispino - (8 slices) A thin crusted pan pizza with fresh homemade mozzarella, tomatoes, and marinated red roasted peppers (served cold)	22.95
Buffalo Chicken - (8 slices) A crispy round pie topped with spicy chicken pieces blue cheese and mozzarella	23.95
Deep Dish - (6 slices) A thin crusted pan pizza baked in a pan with tomato sauce, filled with meatballs or eggplant, topped with mozzarella	16.95
Chicken Marsala - (8 slices) Crispy round pie with sautéed chicken and mushrooms in a marsala wine sauce, topped with mozzarella	23.95
Stuffed Meat or Spinach & Broccoli - (4 or 8 slices) A thin crusted round pizza stuffed with pepperoni, sausage, meatballs & ham or spinach, broccoli & ricotta w/mozzarella	26.95
Fiorentine - (8 slices) A crispy round pie topped with ricotta, spinach, black olives, mozzarella and a touch of garlic herb plum tomatoes	18.95
Barbecue Chicken - (8 slices) Crispy round pie topped with sweet barbecue chicken pieces, red onions and mozzarella	23.95
Penne alla Vodka - (8 slices) Thin crusted round pizza topped with penne pasta in a pink vodka sauce	17.95
Lasagna - (8 slices) Thin crusted round pizza layered with pasta, ricotta, baked with meat sauce	19.95
Caprese - (8 slices) Crispy round pie topped with fresh mozzarella, sliced fresh tomatoes and basil baked with tomato sauce	22.95
Grilled Chicken Calabrese - (8 slices) A combination of broccoli rabe, roasted red peppers and grilled chicken baked in a tomato sauce topped with light mozzarella	24.95

Create Your Own Pizza

For 1/2 topping	2.00
For 1 topping	3.00
For 2 toppings	5.00
For 3 toppings	6.00

Toppings

Sausage • Peppers • Meatballs • Broccoli
Mushroom • Black Olives • Onion • Bacon
Fresh Garlic • Anchovies • Pepperoni
Extra Cheese • Ham • Fresh Tomato

Gourmet Toppings	4.50
Sun-dried Tomatoes • Eggplant • Spinach Ricotta • Artichoke Hearts • Roasted Peppers	
Fried Chicken	8.00
Grilled Chicken	9.00

Calzones & Rolls

Calzone (available with fillings) Pizza dough pocket filled with seasoned ricotta and mozzarella cheese	4.95
Chicken Roll Pizza dough rolled with tender strips of fresh chicken cutlet, seasoned tomato and mozzarella cheese	4.95
Pepperoni & Broccoli Rabe Rolls Thin crusted pizza dough rolled with pepperoni or broccoli rabe and mozzarella cheese	2.25
Garlic Knots Golden baked dough knots marinated with fresh garlic, virgin olive oil and seasonings . . 6 for 1.80 12 for 2.70	

Heros

Chicken Cutlet Parmigiana	8.25
Eggplant Parmigiana	7.25
Veal Cutlet Parmigiana	8.95
Pepper, Potato, and Egg	7.25
Chicken Cutlet (Lettuce & Tomato)	7.75
Shrimp Parmigiana	9.25
Meatball	6.75
Meatball Parmigiana	7.25
Sausage	6.75
Sausage Parmigiana	7.25
Sausage and Pepper	7.25
Italian Hero (Ham, Salami, Provolone)	7.95
Grilled Chicken, Fresh Mozzarella, and Red Roasted Peppers	9.95
Grilled Chicken, Broccoli Rabe and Fresh Mozzarella	9.95
Blackened Chicken, Red Roasted Peppers and Red Onions	8.95