

ANTIPASTI

CALAMARI FRITTO 16.99

Crispy golden brown, served with marinara.

ZUPPA DI MUSSELS 13.99

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

CLAMS POMODORO 14.99

Little neck clams in a roma tomato onion basil sauce.

INSALATA CAPRESE 10.99

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

MOZZARELLA INSALATA for two 16.99

Fresh mozzarella, kalamata olives, and tomatoes in olive oil, herbs, and balsamic vinegar, with roasted peppers and prosciutto di Parma.

ANTIPASTO ABBONDANZA 19.99

Calamari, Zuppa di Mussels, Clams Pomodoro, Insalata Caprese & Italian vegetables & olives.

COLD ANTIPASTO for two 17.99

Soppresata, prosciutto, mortadella, roasted peppers, tomatoes, kalamata olives, artichokes, asiago, and fresh mozzarella, served over a bed of crisp romaine lettuce extra virgin olive oil.

SHRIMP COCKTAIL 10.99

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

SOUPA

STRACCIATELLA 8.00

CHICKEN NOODLE 8.00

INSALATA

MULBERRY'S FAMOUS NEW YORK CITY CHOPPED SALAD 12.99

Finely chopped romaine, tomatoes, onions, black olives, artichokes, roasted peppers, prosciutto, and soppressata, dressed in oil and red wine vinegar.

INSALATA DI CASA 7.99

Mixed baby field greens with tomatoes, onions and black olives, tossed in our house dressing.

INSALATA TRE COLORE 9.99

Mixed baby field greens tossed with tomatoes, onions, kalamata olives, fresh mozzarella, and marinated mushrooms, tossed in our house dressing.

INSALATA AUTUNNO 9.99

Mixed greens, red onions, fresh tomatoes, and sliced apples tossed in a raspberry balsamic vinaigrette and topped with crumbled goat cheese.

PASTA

GLUTEN FREE PASTA 16.99

CHOOSE YOUR SAUCE

Marinara

Homemade traditional Italian sauce

Alfredo

Parmesan cheese blended into a rich cream sauce with green peas and sun dried tomatoes

Arrabbiata

Portabella mushrooms, scallions, hot peppers, and chopped tomatoes in a creamy marinara sauce

Vodka Sauce

A blend of our homemade marinara sauce and cream

Pugliese

Broccoli rabe sautéed with garlic and oil

Fra Diavolo

Spicy homemade marinara sauce

Pomodoro

Roma tomato, onion basil sauce

Brandy Cream

A blend of brandy and fresh cream demi-glace

ADDITIONS

Chicken \$5 Shrimp \$5 Hot or Sweet Sausage \$5

☞ CHEF PAUL'S FAVORITES ☜

CHICKEN & SHRIMP RIGATONI 23.99

Sautéed chicken and shrimp with broccoli, sun dried tomatoes, and red onions in a brandy cream demi-glaze, tossed with gluten free pasta.

CHICKEN CASANOVA 21.99

Sautéed chicken and mushrooms in a sherry shallot demi glaze, tossed with gluten free pasta and topped with melted mozzarella.

PARMIGIANO CRUSTED

CHICKEN 22.99

Parmesan cheese crusted chicken breast served over creamy pesto rigatoni.

CHICKEN MARSALA 22.99

Sautéed chicken and mushrooms in a marsala wine sauce with gluten free pasta.

CHICKEN PARMIGIANO 22.99

Topped with marinara and mozzarella cheese and served with gluten free pasta.

☞ IL PESCE ☜

GRILLED SALMON 26.99

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

SHRIMP SCAMPI VERDI 22.99

Sautéed shrimp with broccoli and diced tomatoes in a garlic lemon white wine sauce, over gluten free pasta.

CON VONGOLE 22.99

Fresh clams with red or white sauce, over gluten free pasta.

ZUPPA DI PESCE 24.99

Shrimp, clams, mussels, and calamari, in a white wine sauce or traditional marinara, over gluten free pasta.

☞ CARNE ☜

PORK CHOP 28.99

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

Mulberry FILET MIGNON 29.99

Center cut 10-ounce filet mignon, served with a portabella mushroom cap in a cabernet demi-glaze, served with vegetables and roasted potatoes.

☞ ADDITIONAL SIDES ☜

All sides served a la carte

\$7 HOT SAUSAGE

\$7 SWEET SAUSAGE

\$7 SPINACH

\$6 ROASTED POTATOES

\$6 BROCCOLI

\$8 BROCCOLI RABE

\$6 VEGETABLES DI JOUR

\$6 SAUTÉED MUSHROOMS

☞ MUL-BABES ☜

(12 and under)

All Served with GLUTEN FREE PASTA

PASTA With Marinara Or Butter \$9.99

CHICKEN PARMIGIANO \$9.99

PASTA & MEATBALLS \$9.99

