

Antipasti

Baked Clams Oreganata	15	Burrata Mulberry fresh mozzarella filled with straciatella and cream served with prosciutto and sun dried tomato finished with balsamic glaze drizzle	17
Crispy Fried Calamari for 2	18	Gorgonzola Garlic Bread Tower stacked up pieces of garlic bread topped with creamy gorgonzola fondue	15
Fresh Mozzarella & Tomato Caprese	15	Jumbo Veal Meatball Tartufo style fresh ricotta, Sunday sauce	16
Crispy Mozzarella Sticks	12	Short Rib Arancini (3) short rib filled rice balls served with tomato sauce and roasted garlic aioli and topped with shaved parmesan and crispy prosciutto	20
Pauly's Famous Rice Balls (3) seasoned risotto, mozzarella, provolone and pecorino romano	16	Clams Casino pancetta, red peppers	16
Mussels Marinara or Garlic & Oil pan fried mussels in a creamy tomato basil sauce	18	Pasta Fagioli Cup 10 Bowl 12	
Amazing Mussels with roasted peppers, red onion, garlic & butter	18	Cream of Broccoli Soup Cup 10 Bowl 12	
Clams Possilipo prepared in a spicy tomato based broth	19	Tortellini Brodo Cup 10 Bowl 12	
Stuffed Seafood Portobello Mushroom	16		
Calamari Arabbiata tossed with hot cherry pepper sauce	19		
Cold Antipasto Salad	17		

Insalate

AVAILABLE AS AN UPGRADE WITH ENTREE, \$4.00 CREDIT TOWARDS PRICES SHOWN

Arugula, Goat Cheese & Beet Salad fresh arugula, creamy goat cheese, diced beets, red onions, lemon vinaigrette	17
Mulberry Spring Salad mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons	16
Traditional Greek Salad feta, kalamata olives, cucumber, red onion, tomato, pepperoncini	16
Gorgonzola Dolce Salad mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola	16
Caesar Salad crispy romaine with shaved parmesan, homemade croutons, traditional dressing	16
Fresh Mozzarella and Tomato Salad mixed field greens, homemade fresh mozzarella, tomato, onions, olives, croutons	16
Seafood Salad marinated shrimp & calamari, red roasted peppers, onions, over mixed greens	22
Arugula Salad with Grilled Shrimp* with tomatoes, cucumbers & shaved parmesan	29

*NOT AVAILABLE AS AN UPGRADE

Pollo

SERVED WITH FRESH GARDEN SALAD, BREAD/FOCACCIA & PASTA SIDE

Chicken with Artichokes chicken breast sautéed with artichoke hearts and mushrooms, lemon white wine sauce	29
Chicken with Asparagus and Goat Cheese chicken breast, fresh asparagus, diced tomatoes, garlic wine sauce, goat cheese sprinkle	29
Chicken and Eggplant Marsala boneless breast, layered with eggplant, roasted peppers, marsala wine sauce, melted mozzarella	29
Grilled Chicken with Spinach grilled chicken breast, fresh spinach, roasted peppers, olive oil, garlic, melted mozzarella	29
Chicken Scarpariello boneless chicken pieces, sausage, potatoes, spicy pepperoncini peppers	29
Chicken Mulberry grilled chicken breast, broccoli, fresh tomatoes, garlic, olive oil, melted mozzarella	29
Chicken with Broccoli Rabe grilled chicken breast, sautéed broccoli rabe, romano cheese garnish	29
Chicken Francese boneless breast of chicken, sautéed in white wine, butter and lemon	29
Chicken Diana breaded chicken cutlet on a bed of arugula, diced fresh mozzarella, tomatoes and red onion in balsamic vinegar	29
Chicken Jilly Bella tender chicken breast, shrimp, and sausage sautéed with spicy cherry peppers, white wine and plum tomatoes	30
Chicken Lucia tender chicken breast sautéed with prosciutto and mushrooms, finished in a sherry wine sauce with melted mozzarella	30
Chicken Cannellini boneless chicken breast sautéed with fresh spinach and white cannellini beans, accented with Italian plum tomatoes, topped with melted mozzarella cheese	30
Chicken Caprese boneless chicken breast, sauteed with grape tomatoes, finished in a garlic white wine sauce, topped with melted fresh mozzarella cheese with a balsamic glaze drizzle garnish	30
Chicken & Shrimp Francese boneless breast of chicken, fresh jumbo shrimp, sautéed in white wine, butter and lemon	34
Chicken Rustica boneless chicken breast, sautéed with arugula, finished in a garlic white wine sauce topped with slices or red roasted peppers and melted mozzarella cheese, balsamic glaze garnish, pasta side	30

Traditional Favorites

SERVED WITH FRESH GARDEN SALAD & BREAD/FOCACCIA

Penne alla Vodka onions, garlic, prosciutto, fresh tomato sauce finished with vodka and cream	23
Baked Penne Rigate pan baked penne, ricotta, fresh tomato sauce, melted mozzarella	23
Lasagna pasta layered with ricotta cheese and meat ragu, fresh tomato sauce, melted mozzarella	23
Eggplant Parmigiana breaded eggplant, fresh tomato sauce, melted mozzarella, pasta side	25
Eggplant Rollatine breaded eggplant stuffed with ricotta cheese, fresh tomato sauce, melted mozzarella, pasta side	27
Chicken Parmigiana breaded breast of chicken, fresh tomato sauce, melted mozzarella, pasta side	28
Veal Parmigiana breaded veal, fresh tomato sauce, melted mozzarella, pasta side	31
Shrimp Parmigiana breaded jumbo shrimp, fresh tomato sauce, melted mozzarella, pasta side	32
Tour of Italy Parm Trio a sample of chicken parm, veal parm and shrimp parm all on one plate	33

Pasta

SERVED WITH FRESH GARDEN SALAD & BREAD/FOCACCIA

Bucatini with Veal Meatballs ricotta infused veal meatballs, traditional Sunday tomato sauce, fat spaghetti	27
Rigatoni with Sunday Sauce traditional Sunday sauce, rigatoni pasta, bracciole, meatball and sausage	31
Penne Melanzane pan roasted eggplant in a plum tomato basil sauce, accented with toasted bread crumbs, penne pasta	26
Pappardelle Ragu fresh pappardelle, simple and delicious traditional roman meat sauce, veal, pork, ground beef	27
Orecchiette, Broccoli Rabe and Sausage ear shaped pasta, broccoli rabe, sliced sausage, garlic, olive oil	26
Shell Pasta with Sausage (Baked) sliced sausage, vodka sauce, melted mozzarella	26
Rigatoni with Chicken and Spinach chicken pieces, fresh spinach, Italian plum tomato sauce, garlic, olive oil	29
Penne Rigate Marsala pan seared filet mignon tips, caramelized with onions, mushrooms, marsala wine, fresh mozzarella garnish	32
Linguine Primavera white wine sauce, garlic & oil with mushrooms, broccoli, asparagus, artichoke hearts, sundried tomatoes and zucchini	28
Tortelloni Firenze cheese tortelloni, peas, crimini mushrooms, pancetta (Italian bacon) in a light cream sauce. Romano garnish	27
Short Ribs Ragu beef short ribs slow cooked in our "old world" Italian tomato sauce, pulled, served over rigatoni	30
Linguine with Clam Sauce fresh clams, prepared to your liking, red or white, linguine nest	30
Train Wreck Lasagne fresh handmade pasta, beef ragu, crumbled fennel sausage, ricotta, mozzarella (open face lasagne)	27
Cavatelli Bolognese a traditional Bolognesi pink meat sauce with mushrooms, peas, onions, and cream	28
Stuffed Cheese Rigatoni in a light pink sauce, with sundried tomatoes	27
Maco Italiano (Italian Mac & Cheese) shell pasta, creamy Italian cheese sauce, toasted bread crumbs (bacon, provolone, romano, parmesan cheese)	25
Pappardelle Al Fredo with Beef Meatballs classic al fredo sauce tossed with pappardelle pasta and our delicious beef meatballs	28
Frankie's Short Rib Ala Vodka slow cooked beef short ribs, shredded, prepared in our delicious alla vodka tossed with rigatoni pasta, romano cheese garnish	31

Ravioli

Broccoli Rabe Ravioli with crumbled sweet Italian sausage in a pink sauce	25
Ciambella Spinach Ravioli with Short Ribs ricotta and spinach filled handmade raviolis finished in a taleggio cream sauce topped with slow cooked boneless beef short ribs	28
Butternut Squash Ravioli prepared in a sage brown butter sauce with fresh spinach, roasted pepper garnish	24
Baked Ravioli cheese filled ravioli, fresh tomato sauce, melted mozzarella	23
Braised Beef Ravioli traditional meat ravioli in a Chianti wine based ragu with carrots and sweet peas, romano cheese garnish	25
Wild Mushroom Ravioli wild mushroom filled ravioli prepared in a champagne cream sauce with sautéed prosciutto and fresh diced tomatoes with a romano cheese garnish	25
Fried Cheese Ravioli with Sautéed Shrimp in a pink sauce	32
Lobster Ravioli Fra Diavolo lobster filled raviolis prepared sweet, medium or hot in our fra diavolo sauce with gulf shrimp and topped crabmeat	30
Goat Cheese Sundried Tomato Ravioli goat cheese and sundried tomato filled ravioli, finished in a walnut cream sauce	26
Spinach and Artichoke Ravioli spinach and artichoke filled ravioli prepared in a garlic white wine sauce finished with fresh spinach and artichoke hearts and romano cheese garnish	26

Mulberry Street Bowls

NO SUBSTITUTIONS - NO EXCEPTIONS

Crab Bowl Lump Crabmeat carrots, avocado, lettuce blend, cucumbers, edamame, chickpeas, spicy creamy Mulberry dressing	31	Chicken Bowl Grilled Chicken bacon, baby spinach, fresh mozzarella, chick peas, black olive, avocado, spicy creamy Mulberry dressing	30
Shrimp Bowl Grilled Shrimp carrots, white beans, edamame, orzo, shaved parm, avocado, lemon vinaigrette	31	Veggie Bowl chickpeas, portobello mushroom, broccoli, risotto, lentils, tomatoes, carrots, feta, lemon vinaigrette	30
Salmon Bowl Grilled Salmon asparagus, walnuts, cranberries, arugula, cucumbers, carrots, chickpeas, soy ginger dressing	36	Steak Bowl spinach, steak, gorgonzola, portobello, carrots, edamame, soy ginger dressing	36
		Ahi Tuna Bowl avocado, carrots, edamame, cucumbers, walnuts, spicy creamy mulberry dressing, on a bed of baby spinach and arugula	38

Carne

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA AND PASTA SIDE

Veal Sorrentino tender scallops of veal, breaded eggplant, tomato based brown sauce, melted mozzarella, served with pasta	32
Veal Saltimbocco tender scallops of veal, fresh spinach, prosciutto, mozzarella, florio wine reduction, served with pasta	32
Veal Marsala tender scallops of veal sautéed in sweet marsala wine, wild mushrooms, served with pasta	32
Veal Piccata tender scallops of veal pan seared, white wine, capers and fresh lemon, over angel hair pasta	32
Filet Mignon Pizzaiola tender strips of filet mignon sautéed with mushroom, onions, peppers and potatoes finished in a red wine infused marinara sauce served with a side of pasta	32

Pesce

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA

Risotto with Shrimp and Asparagus arborio rice, shrimp, fresh asparagus, roasted peppers, garlic, fresh herbs	32
Shrimp and Crabmeat Carbonara jumbo shrimp sautéed with crabmeat, bacon, peas, onions, white wine, cream, linguini	34
Capellini Frutti di Mare pink seafood sauce, shrimp, mussels, clams, crab meat, angel hair pasta	38
Scallops Mulberry* scallops baked with roasted peppers, fresh spinach, pignoli nuts, garlic wine sauce, seasoned bread crumbs	MP
Zuppa di Pesce shrimp, calamari, mussels, clams, plum tomato seafood broth, over cappellini nest	39
Shrimp and Scallops Basilico Con Pomodoro gulf shrimp & sea scallops, sautéed in a sweet pesto tomato sauce, clams & mussels garnish, linguini	38
Shrimp Scampi Oreganata fresh jumbo gulf shrimp, scampi style, seasoned bread crumbs, over pasta	32
Shrimp Fra Diavolo shrimp, Italian plum tomato basil sauce, served sweet, medium or hot, linguine	32
Chilean Sea Bass* oven finished in a Italian plum tomato sauce, accented with garlic & white wine, fresh spinach, mushrooms	MP
Pan Seared Salmon* pan seared, sage brown butter sauce, orzo pasta with fresh chopped asparagus	36
Grilled Ahi Tuna* grilled ahi tuna steak over a bed of baby arugula, topped with a fresh tomato basil relish	38
Shrimp Palermo gulf shrimp sautéed with zucchini, mushroom and asparagus finished in a light marinara sauce tossed with penne pasta and romano cheese garnish	34

PLATE SHARING CHARGE \$10 • CORK FEE \$25 • CAKE PLATE FEE \$4 PER PERSON

MENU PRICES CAN CHANGE AT ANY TIME DO TO UNPREDICTABLE MARKET CONDITIONS AND FLUCTUATIONS IN WHOLESALE PRICES.

Sides

Escarole & Beans garlic, olive oil, plum Italian tomato	14	Spinach sautéed with garlic & olive oil	14
Broccoli Rabe sautéed with garlic & olive oi	14	Broccoli sautéed with garlic & olive oil	14

*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.

We Value Our Customers

To keep our prices competitive, we are offering a cash discount to all customers who choose to pay with cash.

The prices you see on our menu are the cash discount prices.

For your convenience we will still accept other forms of payment, although the cash discount will not apply.

We look forward to continuing serving you.

Plate Sharing Charge \$10

Cork Fee \$25

Cake Plate Fee \$4 per person

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Before placing your order, please inform your server if a person in your party has a food allergy.