

## MULBERRY STREET BOWLS *No Substitutions - No Exceptions*

<b>CRAB BOWL Lump Crabmeat</b> Carrots, Avocado, Lettuce Blend, Cucumbers, Edamame, Chickpeas, Spicy Creamy Mulberry Dressing .....	<b>28</b>
<b>SHRIMP BOWL Grilled Shrimp</b> Carrots, White Beans, Edamame, Orzo, Shaved Parm, Avocado, Lemon Vinaigrette .....	<b>29</b>
<b>SALMON BOWL Grilled Salmon</b> Asparagus, Walnuts, Cranberries, Arugula, Cucumbers, Carrots, Chickpeas, Soy Ginger Dressing .....	<b>34</b>

<b>CHICKEN BOWL Grilled Chicken</b> Bacon, Baby Spinach, Fresh Mozzarella, Chick Peas, Black Olive, Avocado, Spicy Creamy Mulberry Dressing .....	<b>26</b>
<b>VEGGIE BOWL</b> Chickpeas, Portobello Mushroom, Broccoli, Risotto, Lentils, Tomatoes, Carrots, Feta, Lemon Vinaigrette .....	<b>26</b>
<b>STEAK BOWL</b> Spinach, Steak, Gorgonzola, Portobello, Carrots, Edamame, Soy Ginger Dressing .....	<b>33</b>
<b>AHI TUNA BOWL</b> Avocado, Carrots, Edamame, Cucumbers, Walnuts, Spicy Creamy Mulberry Dressing on a bed of Baby Spinach and Arugula .....	<b>35</b>

## SPECIALTY PIES

<b>Regular</b> neapolitan crust, oregano, mozzarella cheese, tomato sauce .....	<b>21.17</b>
<b>Sicilian</b> thick crust, mozzarella cheese, oregano, tomato sauce .....	<b>22.50</b>
<b>Marinara</b> Sicilian crust with Italian plum tomatoes, basil, garlic, no cheese .....	<b>22.50</b>
<b>Grandma</b> thin crust Sicilian, fresh garlic with mozzarella and Italian plum tomatoes, spicy sauce .....	<b>22.50</b>
<b>Roman</b> fresh mozzarella, garden tomatoes, basil, olive oil, tomato sauce, on a Neapolitan crust .....	<b>29</b>
<b>Crispino</b> thin crust Sicilian, fresh mozzarella, garden tomato, roasted red peppers, basil, served cold .....	<b>30</b>
<b>Margherita</b> mozzarella cheese topped with fresh tomato basil sauce .....	<b>18</b>
<b>New!</b> <b>Fra Diavolo with Pepperoni</b> home made spicy fra diavolo sauce on Sicilian crust, with mozzarella cheese on the bottom layered with pepperoni .....	<b>30</b>
<b>Salad</b> mixed greens, tomatoes, onions, mozzarella cheese with house vinaigrette .....	<b>29</b>
<b>Chicken Bacon Ranch</b> .....	<b>33</b>
<b>Chicken Marsala or Francese</b> .....	<b>33</b>
<b>Stuffed</b> with pepperoni, sausage, meatball, sauce and cheese .....	<b>33</b>
<b>Lasagna</b> Sicilian style with ground beef and ricotta topped with mozzarella cheese .....	<b>31</b>
<b>Cream Spinach Pie</b> .....	<b>33</b>
<b>Taco Pie</b> .....	<b>33</b>
<b>Penne Alla Vodka</b> .....	<b>33</b>
<b>Chicken Scarpiello</b> .....	<b>33</b>
<b>Panini Pie</b> grilled chicken roasted red pepper, fresh mozzarella topped with balsamic glaze .....	<b>33</b>
<b>Isabella Pizza</b> thin crust sicilano pizza, prepared with cheese under sauce, topped with extra virgin olive oil and pecorino romano cheese .....	<b>26</b>
<b>Tuscany Pizza</b> grandma crust with fresh mozzarella, marinara sauce and drizzled with homemade pesto .....	<b>29</b>
<b>New!</b> <b>Zucchini Fresca</b> grandma crust, zucchini, mozzarella, plum tomato sauce, shaved parmesan, and extra virgin olive oil .....	<b>30</b>
<b>New!</b> <b>Concetta Pie</b> grandma crust, feta cheese, kalmata olives, plum tomatoes sauce, and prosciutto .....	<b>30</b>
<b>Gluten Free</b> .....	<b>17</b>

## DEEP DISH PIZZA

A thin crust pizza baked in a round pan, topped with mozzarella and filled with your choice of the following:

<b>Detroit Style Pizza</b> crispy deep dish with spicy tomato sauce, pepperoni, mozzarella, provolone, topped with chili infused honey drizzle .....	<b>25</b>
<b>Vegetable</b> fresh spinach, mushrooms, tomatoes, fresh garlic topped with gorgonzola and mozzarella cheeses .....	<b>21</b>
<b>Meatball Parmigiana • Broccoli Rabe &amp; Sausage</b> .....	<b>21</b>
<b>Chicken Parmigiana</b> .....	<b>23</b>
<b>Maco Italiano</b> traditional macaroni with bacon and cheese .....	<b>23</b>
<b>BBQ Chicken • Buffalo Chicken</b> .....	<b>23</b>
<b>New!</b> <b>Calabrese Pie</b> deep dish crust, chopped calabrian chili's, sliced soppressata, lightly covered with diced yellow onion and hot honey drizzle .....	<b>26</b>

## ROLLS & CALZONES

<b>Chicken Rolls</b> .....	<b>11</b>	<b>Pinwheels</b> .....	<b>4.95</b>
<b>Calzone</b> .....	<b>10</b>	<b>Garlic Knots</b> .....	<b>1/2 doz 4.90 doz 8.50</b>

## PIZZA RUSTICA Original 12" thin crust brick oven fired pizza

<b>Rustica Classic</b> Italian plum tomato, basil, fresh mozzarella, olive oil .....	<b>18</b>	<b>Rustica with Goat Cheese &amp; Arugula</b> Italian plum tomato, basil, fresh mozzarella, goat cheese, arugula .....	<b>20</b>
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## HOMEMADE PANINI

<b>Steak Panini*</b> sliced filet mignon, shallot marsala reduction, mushrooms, fontina cheese .....	<b>21</b>	<b>Grilled Chicken Panini</b> roasted peppers, fresh mozzarella .....	<b>16.50</b>
<b>Grilled Chicken Panini</b> lettuce, tomato, fresh mozzarella .....	<b>16.50</b>	<b>Grilled Chicken &amp; Broccoli Rabe Panini</b> grilled chicken, sautéed broccoli rabe .....	<b>17</b>

## HEROS

<b>Chicken Cutlet Parmigiana</b> .....	<b>13</b>	<b>Pepper and Egg</b> .....	<b>12</b>	<b>Meatball Parmigiana</b> .....	<b>14</b>
<b>Eggplant Parmigiana</b> .....	<b>13</b>	<b>Grilled Chicken Cutlet</b> (Lettuce & Tomato) ...	<b>13</b>	<b>Sausage</b> .....	<b>13</b>
<b>Veal Cutlet Parmigiana</b> .....	<b>15</b>	<b>Shrimp Parmigiana</b> .....	<b>16</b>	<b>Sausage Parmigiana</b> .....	<b>14</b>
<b>Potato and Egg</b> .....	<b>12</b>	<b>Meatball</b> .....	<b>13</b>	<b>Sausage and Pepper</b> .....	<b>14</b>

\*This menu item can be cooked to order. Consuming raw or uncooked meats may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Prices subject to change without notice.

# Vinnie's Mulberry Street

Pasta • Brick Oven



## TAKE OUT

631-277-9500 • 631-581-7260

We Deliver

VINNIE'S MULBERRY STREET  
42 West Main Street • East Islip • New York 11730

[www.vinniesmulberrystreet.com](http://www.vinniesmulberrystreet.com)

Due to Spiraling inflation, prices can change at anytime based on market supply constraints and labor costs.  
Mulberry Street is committed to only using the best quality ingredients which are more expensive than cheaper, inferior ingredients.

11/23

## ANTIPASTI

<b>Clams Casino</b> <i>pancetta, red peppers</i> .....	<b>15</b>
<b>Baked Clams Oreganata</b> .....	<b>14</b>
<b>Buffalo Wings</b> .....	<b>17</b>
<b>Fried Calamari for (2)</b> .....	<b>16</b>
<b>Calamari Arabbiata</b> <i>tossed w/ hot cherry pepper sauce</i> .....	<b>17</b>
<b>Mussels Marinara or Garlic &amp; Oil</b> .....	<b>16</b>
<b>Amazing Mussels</b> <i>with roasted peppers, red onion, garlic &amp; butter</i> .....	<b>16</b>
<b>Clams Possilipo</b> <i>prepared in a spicy tomato based broth</i> .....	<b>18</b>
<b>Pauly's Famous Rice Balls (3)</b> <i>seasoned risotto, mozzarella, provolone and pecorino romano</i> .....	<b>14</b>
<b>Stuffed Seafood Portobello Mushrooms</b> .....	<b>15</b>

## INSALATE

<b>Garden Salad</b> <i>mixed greens, tomatoes, onions, olives, croutons with house vinaigrette</i> .....	<b>11.5</b>
<b>Arugula, Goat Cheese &amp; Beet Salad</b> <i>fresh arugula, creamy goat cheese, diced beets, red onions, lemon vinaigrette</i> .....	<b>14</b>
<b>Mulberry Spring Salad</b> <i>mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons</i> .....	<b>14</b>
<b>Traditional Greek Salad</b> <i>feta, kalamata olives, cucumber, red onion, tomato, pepperoncini</i> .....	<b>14</b>
<b>Gorgonzola Dolce Salad</b> <i>mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola</i> .....	<b>14</b>
<b>Caesar Salad</b> <i>crispy romaine with shaved parmesan, homemade croutons, traditional dressing</i> .....	<b>13</b>
<b>Fresh Mozzarella and Tomato Salad</b> <i>mixed field greens, homemade fresh mozzarella, garden tomato, onions, olives, croutons</i> .....	<b>14</b>
<b>Seafood Salad</b> <i>marinated shrimp &amp; Calamari, red roasted peppers, onions, over mixed greens</i> .....	<b>20</b>
<b>Grilled Chicken Caesar Salad</b> <i>caesar salad with grilled chicken, crispy romaine, croutons, traditional dressing</i> .....	<b>18.5</b>
<b>Grilled Chicken House Salad</b> .....	<b>18.5</b>
<b>Grilled Chicken White Bean Salad</b> <i>mixed field greens, cannellini beans with celery, onions and chopped tomato, marinated in a red wine vinaigrette</i> .....	<b>18.5</b>
<b>Grilled Steak Garden Salad</b> <i>fresh mixed field greens, grilled steak tips, tomato, onion, homemade croutons</i> .....	<b>25</b>
<b>Arugula Salad with Grilled Shrimp</b> <i>with tomatoes, cucumbers &amp; shaved poremesan</i> .....	<b>26</b>
<b>Cold Antipasto Salad</b> <i>with mixed greens, provolone, chopped prosciutto, soppressata and, salami, black and green olives, red roasted peppers, tomatoes, peppercini</i> .....	<b>16</b>

## TRADITIONAL FAVORITES

<b>Baked Penne Rigate</b> <i>pan baked penne, ricotta, fresh tomato sauce, melted mozzarella</i> .....	<b>17</b>
<b>Lasagna</b> <i>pasta layered with ricotta cheese and meat ragu, fresh tomato sauce, melted mozzarella</i> .....	<b>19</b>
<b>Eggplant Parmigiana</b> <i>breaded eggplant, fresh tomato sauce, melted mozzarella, pasta side</i> .....	<b>20</b>
<b>Eggplant Rollatine</b> <i>breaded eggplant stuffed with ricotta cheese, fresh tomato sauce, melted mozzarella, pasta side</i> .....	<b>21</b>
<b>Chicken Parmigiana</b> <i>breaded breast of chicken, fresh tomato sauce, melted mozzarella, pasta side</i> .....	<b>24</b>
<b>Veal Parmigiana</b> <i>breaded veal, fresh tomato sauce, melted mozzarella, pasta side</i> .....	<b>26</b>
<b>Shrimp Parmigiana</b> <i>breaded jumbo shrimp, fresh tomato sauce, melted mozzarella, pasta side</i> .....	<b>26</b>
<b>Tour of Italy Parm Trio</b> <i>a sample of chicken parm, veal parm and shrimp parm all on one plate</i> .....	<b>28</b>

## POLLO *Served with pasta side*

<b>Chicken with Artichokes</b> <i>chicken breast sautéed with artichoke hearts and mushrooms, lemon white wine sauce</i> .....	<b>24</b>
<b>Chicken with Asparagus and Goat Cheese</b> <i>chicken breast, fresh asparagus, diced tomatoes, garlic wine sauce, goat cheese sprinkle</i> .....	<b>24</b>
<b>Chicken and Eggplant Marsala</b> <i>boneless breast, layered with eggplant, roasted peppers, marsala wine sauce, melted mozzarella</i> .....	<b>24</b>
<b>Grilled Chicken with Spinach</b> <i>grilled chicken breast, fresh spinach, roasted peppers, melted mozzarella</i> .....	<b>24</b>
<b>Chicken Scarpariello</b> <i>boneless chicken pieces, sausage, potatoes, spicy pepperoncini peppers</i> .....	<b>24</b>
<b>Chicken Mulberry</b> <i>grilled chicken breast, broccoli, fresh tomatoes, garlic, olive oil, melted mozzarella</i> .....	<b>24</b>
<b>Chicken with Broccoli Rabe</b> <i>grilled chicken breast, sautéed broccoli rabe, romano cheese garnish</i> .....	<b>24</b>
<b>Chicken Francese</b> <i>boneless breast of chicken, sautéed in white wine, butter and lemon</i> .....	<b>24</b>
<b>Chicken Diana</b> <i>breaded chicken cutlet on a bed of arugula, diced fresh mozzarella, tomatoes and red onion in balsamic vinegar</i> .....	<b>24</b>
<b>Chicken Jilly Bella</b> <i>tender chicken breast, shrimp, and sausage sautéed with spicy cherry peppers, white wine and plum tomatoes</i> .....	<b>25</b>
<b>Chicken Lucia</b> <i>tender chicken breast sautéed with prosciutto and mushrooms, finished in a sherry wine sauce with melted mozzarella</i> .....	<b>25</b>
<b>Chicken Cannellini</b> <i>boneless chicken breast sautéed with fresh spinach and white cannellini beans, accented with Italian plum tomatoes, topped with melted mozzarella cheese</i> .....	<b>25</b>
<b>Chicken Caprese</b> <i>boneless breast of chicken, sautéed with grapy tomatoes, finished in a garlic white wine sauce, topped with melted mozzarella cheese with a balsamic glaze drizzle garnish</i> .....	<b>25</b>
<b>Chicken &amp; Shrimp Francese</b> <i>boneless breast of chicken, fresh jumbo shrimp, dipped in flour and egg, sautéed in butter, white wine and lemon</i> .....	<b>30</b>
<b>Chicken Rustica</b> <i>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</i> .....	<b>25</b>

## SIDES

Pasta .....	<b>12</b>	<b>Garlic Bread</b> .....	<b>8</b>	<b>Fried Chicken (1 piece)</b> .....	<b>12</b>
Sautéed Broccoli Rabe .....	<b>13</b>	<b>Garlic Bread with Mozzarella</b> .....	<b>9</b>	<b>16 oz. Sauce</b> .....	<b>12</b>
Meatballs or Sausage .....	<b>12</b>	<b>Grilled Chicken (2 pieces)</b> .....	<b>16</b>		

<b>Fresh Mozzarella &amp; Tomato Caprese</b> .....	<b>13</b>
<b>Burrata Mulberry</b> <i>fresh mozzarella filled with straciatella and cream served with prosciutto and sun dried tomato finished with balsamic glaze drizzle</i> .....	<b>16</b>
<b>Gorgonzola Garlic Bread Tower</b> <i>stacked up pieces of garlic bread topped with creamy gorgonzola fondue</i> .....	<b>13</b>
<b>Jumbo Veal Meatball Tartufo style</b> <i>fresh ricotta, Sunday sauce</i> .....	<b>15</b>
<b>Short Rib Arancini (3)</b> <i>short rib filled rice balls served with tomato sauce and roasted garlic aioli, topped with shaved parm and crispy prosciutto</i> .....	<b>18</b>
<b>Mozzarella Sticks</b> .....	<b>10</b>
<b>Cream of Broccoli Soup</b> .....	<b>Bowl 10</b>
<b>Pasta Fagioli</b> .....	<b>Bowl 10</b>
<b>Tortellini Brodo</b> .....	<b>Bowl 11</b>

## PASTA

<b>Bucatini with Veal Meatballs</b> <i>homemade ricotta infused veal meatballs, traditional Sunday tomato sauce, fat spaghetti</i> .....	<b>24</b>
<b>Penne with Eggplant</b> <i>pan roasted eggplant in a plum tomato basil sauce, accented with toasted bread crumbs, over penne pasta</i> .....	<b>21</b>
<b>Pappardelle Ragu</b> <i>fresh pappardelle, simple and delicious traditional roman meat sauce, veal, pork, ground beef</i> .....	<b>22</b>
<b>Penne alla Vodka</b> <i>onions, garlic, prosciutto, fresh tomato sauce finished with vodka and cream</i> .....	<b>18</b>
<b>Rigatoni with Sunday Sauce</b> <i>traditional Sunday sauce, rigatoni pasta, bracciole, meatball and sausage</i> .....	<b>25</b>
<b>Orecchiette, Broccoli Rabe and Sausage</b> <i>ear shaped pasta, broccoli rabe, sliced sausage, garlic, olive oil</i> .....	<b>21</b>
<b>Shell Pasta with Sausage</b> <i>(baked) sliced sausage, vodka sauce, melted mozzarella</i> .....	<b>21</b>
<b>Rigatoni with Chicken and Spinach</b> <i>chicken pieces, fresh spinach, Italian plum tomato sauce, garlic, olive oil</i> .....	<b>23</b>
<b>Tortelloni Florenze</b> <i>cheese tortelloni, peas, crimini mushrooms, pancetta (Italian bacon) in a light cream sauce. Romano garnish</i> .....	<b>22</b>
<b>Penne Rigate Marsala</b> <i>pan seared filet mignon tips, mushrooms, marsala wine, penne rigate pasta, fresh mozzarella garnish</i> .....	<b>27</b>
<b>Linguine Primavera</b> <i>white wine sauce, garlic &amp; oil with mushrooms, broccoli, asparagus, artichoke hearts, sundried tomatoes and zucchini</i> .....	<b>23</b>
<b>Short Ribs Ragu</b> <i>beef short ribs slow cooked in our "old world" Italian tomato sauce, pulled, served over rigatoni</i> .....	<b>25</b>
<b>Train Wreck Lasagna</b> <i>fresh handmade pasta, beef ragu, crumbled fennel sausage, ricotta, mozzarella (open face lasagne)</i> .....	<b>23</b>
<b>Cavatelli Bolognese</b> <i>a traditional Bolognesi pink meat sauce with mushrooms, peas, onions, and cream</i> .....	<b>24</b>
<b>Stuffed Cheese Rigatoni</b> <i>in a light pink sauce, with sundried tomatoes</i> .....	<b>23</b>
<b>Maco Italiano (Italian Mac &amp; Cheese)</b> <i>shell pasta, creamy Italian cheese sauce, toasted bread crumbs (bacon, provolone, romano, parmesan cheese)</i> .....	<b>22</b>
<b>Pappardelle Al Fredo with Beef Meatballs</b> <i>classic al fredo sauce tossed with pappardelle pasta and our delicious beef meatballs</i> .....	<b>23</b>
<b>Frankie's Short Rib Ala Vodka</b> <i>slow cooked beef short ribs, shredded, prepared in our delicious alla vodka tossed with rigatoni pasta, romano cheese garnish</i> .....	<b>27</b>

## RAVIOLI

<b>Broccoli Rabe Ravioli</b> <i>with crumbled sweet Italian sausage in a pink sauce</i> .....	<b>22</b>
<b>Ciambella Spinach Ravioli with Short Ribs</b> <i>ricotta and spinach filled handmade raviolis finished in a taleggio cream sauce topped with slow cooked boneless beef short ribs</i> .....	<b>26</b>
<b>Butternut Squash Ravioli</b> .....	<b>21</b>
<b>Baked Ravioli</b> .....	<b>17</b>
<b>Braised Beef Ravioli</b> <i>traditional meat ravioli in a Chianti wine based ragu with carrots and sweet peas, romano cheese garnish</i> .....	<b>22</b>
<b>Wild Mushrooms Ravioli</b> <i>wild mushroom filled mushrooms prepared in a champagne cream sauce with sautéed prosciutto and fresh diced tomatoes with a romano cheese garnish</i> .....	<b>22</b>
<b>Fried Cheese Ravioli with Sautéed Shrimp</b> <i>in a pink sauce</i> .....	<b>26</b>
<b>Lobster Ravioli Fra Diavolo</b> <i>lobster filled raviolis prepared sweet, medium or hot in our fra diavolo sauce with gulf shrimp and topped crabmeat</i> .....	<b>27</b>
<b>Goat Cheese Sundried Tomato Ravioli</b> <i>goat cheese and sundried tomato filled ravioli, finished in a walnut cream sauce</i> .....	<b>24</b>

## CARNE

<i>DUE TO SPIRALING INFLATION, PRICES CAN CHANGE AT ANYTIME BASED ON MARKET PRICES.</i>	
<b>Veal Sorrentino</b> <i>tender scallops of veal, breaded eggplant, tomato based brown sauce, melted mozzarella, served w/ pasta</i> .....	<b>27</b>
<b>Veal Saltimbocco</b> <i>tender scallops of veal, fresh spinach, prosciutto, mozzarella, marsala wine reduction, served w/ pasta</i> .....	<b>27</b>
<b>Veal Marsala</b> <i>tender scallops of veal sautéed in sweet marsala wine, wild mushrooms, served w/ pasta</i> .....	<b>27</b>
<b>Veal Piccata</b> <i>tender scallops of veal pan seared, white wine, capers and fresh lemon, over angel hair pasta</i> .....	<b>27</b>
<b>Filet Mignon Pizzaiola</b> <i>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</i> .....	<b>29</b>

## PESCE

<i>DUE TO SPIRALING INFLATION, PRICES CAN CHANGE AT ANYTIME BASED ON MARKET PRICES.</i>	
<b>Risotto with Shrimp and Asparagus</b> <i>arborio rice, shrimp, fresh asparagus, roasted peppers, garlic, fresh herbs</i> .....	<b>27</b>
<b>Shrimp and Crabmeat Carbonara</b> <i>jumbo shrimp sautéed with crabmeat, bacon, peas, onions, white wine cream sauce, linguini</i> .....	<b>28</b>
<b>Chilean Sea Bass*</b> <i>oven finished in a Italian plum tomato sauce, accented w/ garlic &amp; white wine, fresh spinach, mushrooms</i> .....	<b>36</b>
<b>Pan Seared Salmon*</b> <i>pan seared, sage brown butter sauce, orzo pasta infused with fresh chopped asparagus, romano cheese</i> .....	<b>33</b>
<b>Grilled Ahi Tuna*</b> <i>grilled ahi tuna steak over a bed of baby arugula, topped with a fresh tomato basil relish</i> .....	<b>36</b>
<b>Capellini Frutti di Mare</b> <i>pink seafood sauce, shrimp, mussels, clams, crab meat, angel hair pasta</i> .....	<b>34</b>
<b>Scallops Mulberry*</b> <i>scallops baked w/ roasted peppers, fresh spinach, pignoli nuts, garlic wine sauce, seasoned bread crumbs</i> .....	<b>36</b>
<b>Zuppa di Pesce</b> <i>shrimp, calamari, mussels, clams, plum tomato seafood broth, over cappellini nest</i> .....	<b>35</b>
<b>Shrimp and Scallops Basilico Con Pomodoro</b> <i>gulf shrimp &amp; sea scallops, sautéed in a sweet pesto tomato sauce, clams &amp; mussels garnish, linguini</i> .....	<b>36</b>
<b>Shrimp Scampi</b> <i>fresh jumbo gulf shrimp, scampi style, seasoned bread crumbs, over pasta</i> .....	<b>28</b>
<b>Shrimp Fra Diavolo</b> <i>shrimp, Italian plum tomato basil sauce, served sweet, medium or hot, linguine</i> .....	<b>28</b>
<b>Linguini with Clam Sauce</b> <i>fresh clams, prepared to your liking, red or white, linguine nest</i> .....	<b>27</b>
<b>Shrimp Palermo</b> <i>gulf shrimp sautéed with zucchini, mushroom and asparagus finished in a light marinara sauce tossed with penne pasta and romano cheese garnish</i> .....	<b>32</b>