

Vinnie's
Mulberry Street
Pasta • Brick Oven



Antipasti

Baked Clams Oreganata	16	Burrata Mulberry	
Crispy Fried Calamari for 2	19	fresh mozzarella filled with straciella and cream, served with proscuitto and sun dried tomato	
Fresh Mozzarella & Tomato Caprese	16	finished with balsamic glaze drizzle	18
Crispy Mozzarella Sticks	13	Gorgonzola Garlic Bread Tower	
Pauly's Famous Rice Balls (3) seasoned risotto, mozzarella, provolone and pecorino romano	17	stacked up pieces of garlic bread topped with creamy gorgonzola fondue	16
Mussels Marinara or Garlic & Oil	19	Jumbo Veal Meatball Tartufo Style	
pan fried mussels in a creamy tomato basil sauce		fresh ricotta, Sunday sauce	17
Amazing Mussels	19	Short Rib Arancini (3)	
with roasted peppers, red onion, garlic & butter		short rib filled rice balls served with tomato sauce and roasted garlic aioli and topped with shaved parmesan and crispy prosciutto	21
Clams Possilipo	20	Clams Casino pancetta, red peppers	17
prepared in a spicy tomato based broth	17	Pasta Fagioli	Cup 10.5 Bowl 12.5
Stuffed Seafood Portobello Mushroom	20	Cream of Broccoli Soup	Cup 10.5 Bowl 12.5
Calamari Arabbiata	18	Tortellini Brodo	Cup 10.5 Bowl 12.5
tossed with hot cherry pepper sauce			
Cold Antipasto Salad			

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	18
Mulberry Spring Salad	mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons	17
Traditional Greek Salad	feta, kalamata olives, cucumber, red onion, tomato, pepperoncini	17
Gorgonzola Dolce Salad	mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola	17
Caesar Salad	crispy romaine with shaved parmesan, homemade croutons, traditional dressing	17
Fresh Mozzarella and Tomato Salad	mixed field greens, homemade fresh mozzarella, tomato, onions, olives, croutons	17
Seafood Salad	marinated shrimp & calamari, red roasted peppers, onions, over mixed greens	23
Arugula Salad with Grilled Shrimp*	with tomatoes, cucumbers & shaved parmesan	30

*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	30
Chicken with Asparagus and Goat Cheese	chicken breast, fresh asparagus, diced tomatoes, garlic wine sauce, goat cheese sprinkle	30
Chicken and Eggplant Marsala	boneless breast, layered with eggplant, roasted peppers, marsala wine sauce, melted mozzarella	30
Grilled Chicken with Spinach	grilled chicken breast, fresh spinach, roasted peppers, olive oil, garlic, melted mozzarella	30
Chicken Scarpariello	boneless chicken pieces, sausage, potatoes, spicy pepperoncini peppers	30
Chicken Mulberry	grilled chicken breast, broccoli, fresh tomatoes, garlic, olive oil, melted mozzarella	30
Chicken with Broccoli Rabe	grilled chicken breast, sautéed broccoli rabe, romano cheese garnish	30
Chicken Francese	boneless breast of chicken, sautéed in white wine, butter and lemon	30
Chicken Diana	breaded chicken cutlet on a bed of arugula, diced fresh mozzarella, tomatoes and red onion in balsamic vinegar	30
Chicken Jilly Bella	tender chicken breast, shrimp, and sausage sautéed with spicy cherry peppers, white wine and plum tomatoes	31.5
Chicken Lucia	tender chicken breast sautéed with prosciutto and mushrooms, finished in a sherry wine sauce with melted mozzarella	31.5
Chicken Cannellini	boneless chicken breast sautéed with fresh spinach and white cannellini beans, accented with Italian plum tomatoes, topped with melted mozzarella cheese	31.5
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	31.5
Chicken & Shrimp Francese	boneless breast of chicken, fresh jumbo shrimp, sautéed in white wine, butter and lemon	36
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	31.5

Traditional Favorites

SERVED WITH FRESH GARDEN SALAD & BREAD/FOCACCIA

Penne alla Vodka	onions, garlic, prosciutto, fresh tomato sauce finished with vodka and cream	24
Baked Penne Rigate	pan baked penne, ricotta, fresh tomato sauce, melted mozzarella	24
Lasagna	pasta layered with ricotta cheese and meat ragu, fresh tomato sauce, melted mozzarella	24
Eggplant Parmigiana	breaded eggplant, fresh tomato sauce, melted mozzarella, pasta side	26
Eggplant Rollatine	breaded eggplant stuffed with ricotta cheese, fresh tomato sauce, melted mozzarella, pasta side	28
Chicken Parmigiana	breaded breast of chicken, fresh tomato sauce, melted mozzarella, pasta side	29
Veal Parmigiana	breaded veal, fresh tomato sauce, melted mozzarella, pasta side	33
Shrimp Parmigiana	breaded jumbo shrimp, fresh tomato sauce, melted mozzarella, pasta side	34
Tour of Italy Parm Trio	a sample of chicken parm, veal parm and shrimp parm all on one plate	35

Pasta

SERVED WITH FRESH GARDEN SALAD & BREAD/FOCACCIA

Bucatini with Veal Meatballs	ricotta infused veal meatballs, traditional Sunday tomato sauce, fat spaghetti	28
Rigatoni with Sunday Sauce	traditional Sunday sauce, rigatoni pasta, braciole, meatball and sausage	32.5
Penne Melanzane	pan roasted eggplant in a plum tomato basil sauce, accented with toasted bread crumbs, penne pasta	27
Pappardelle Ragu	fresh pappardelle, simple and delicious traditional roman meat sauce, veal, pork, ground beef	28
Orecchiette, Broccoli Rabe and Sausage	ear shaped pasta, broccoli rabe, sliced sausage, garlic, olive oil	27
Shell Pasta with Sausage (Baked)	sliced sausage, vodka sauce, melted mozzarella	27
Rigatoni with Chicken and Spinach	chicken pieces, fresh spinach, Italian plum tomato sauce, garlic, olive oil	30.5
Penne Rigate Marsala	pan seared filet mignon tips, caramelized with onions, mushrooms, marsala wine, fresh mozzarella garnish	33.5
Linguine Primavera	white wine sauce, garlic & oil with mushrooms, broccoli, asparagus, artichoke hearts, sundried tomatoes and zucchini	29
Tortelloni Florenze	cheese tortelloni, peas, crimini mushrooms, pancetta (Italian bacon) in a light cream sauce. Romano garnish	28
Short Ribs Ragu	beef short ribs slow cooked in our "old world" Italian tomato sauce, pulled, served over rigatoni	31
Linguine with Clam Sauce	fresh clams, prepared to your liking, red or white, linguine nest	31
Train Wreck Lasagne	fresh handmade pasta, beef ragu, crumbled fennel sausage, ricotta, mozzarella (open face lasagne)	28
Cavatelli Bolognese	a traditional Bolognesi pink meat sauce with mushrooms, peas, onions, and cream	29
Stuffed Cheese Rigatoni	in a light pink sauce, with sundried tomatoes	28
Maco Italiano (Italian Mac & Cheese)	shell pasta, creamy Italian cheese sauce, toasted bread crumbs (bacon, provolone, romano, parmesan cheese)	26
Pappardelle Al Fredo with Beef Meatballs	classic al fredo sauce tossed with pappardelle pasta and our delicious beef meatballs	29
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	32.5

Ravioli

Broccoli Rabe Ravioli	with crumbled sweet Italian sausage in a pink sauce	26
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	29
Butternut Squash Ravioli	prepared in a sage brown butter sauce with fresh spinach, roasted pepper garnish	25
Baked Ravioli	cheese filled ravioli, fresh tomato sauce, melted mozzarella	24
Braised Beef Ravioli	traditional meat ravioli in a Chianti wine based ragu with carrots and sweet peas, romano cheese garnish	26
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	26
Fried Cheese Ravioli with Sautéed Shrimp	in a pink sauce	33
Lobster Ravioli Fra Diavolo	lobster filled raviolis prepared sweet, medium or hot in our fra diavolo sauce with gulf shrimp and topped crabmeat	31
Goat Cheese Sundried Tomato Ravioli	goat cheese and sundried tomato filled ravioli, finished in a walnut cream sauce	27
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	27

Mulberry Street Bowls

NO SUBSTITUTIONS - NO EXCEPTIONS

Crab Bowl Lump Crabmeat	carrots, avocado, lettuce blend, cucumbers, edamame, chickpeas, spicy creamy Mulberry dressing	
Shrimp Bowl Grilled Shrimp	carrots, white beans, edamame, orzo, shaved parm, avocado, lemon vinaigrette	32
Salmon Bowl Grilled Salmon	asparagus, walnuts, cranberries, arugula, cucumbers, carrots, chickpeas, soy ginger dressing	37

Chicken Bowl Grilled Chicken	bacon, baby spinach, fresh mozzarella, chick peas, black olive, avocado, spicy creamy Mulberry dressing	31
Veggie Bowl	chickpeas, portobello mushroom, broccoli, risotto, lentils, tomatoes, carrots, feta, lemon vinaigrette	32
Steak Bowl	spinach, steak, gorgonzola, portobello, carrots, edamame, soy ginger dressing	37
Ahi Tuna Bowl	avocado, carrots, edamame, cucumbers, walnuts, spicy creamy mulberry dressing, on a bed of baby spinach and arugula	39

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	33
Veal Saltimbocca	tender scallops of veal, fresh spinach, prosciutto, mozzarella, florio wine reduction, served with pasta	33
Veal Marsala	tender scallops of veal sautéed in sweet marsala wine, wild mushrooms, served with pasta	33
Veal Piccata	tender scallops of veal pan seared, white wine, capers and fresh lemon, over angel hair pasta	33
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	33

Pesce

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA

Risotto with Shrimp and Asparagus	arborio rice, shrimp, fresh asparagus, roasted peppers, garlic, fresh herbs	33
Shrimp and Crabmeat Carbonara	jumbo shrimp sautéed with crabmeat, bacon, peas, onions, white wine, cream, linguini	35
Capellini Frutti di Mare	pink seafood sauce, shrimp, mussels, clams, crab meat, angel hair pasta	39.5
Scallops Mulberry*	scallops baked with roasted peppers, fresh spinach, pignoli nuts, garlic wine sauce, seasoned bread crumbs	41
Zuppa di Pesce	shrimp, calamari, mussels, clams, plum tomato seafood broth, over cappellini nest	40
Shrimp and Scallops Basilico Con Pomodoro	gulf shrimp & sea scallops, sautéed in a sweet pesto tomato sauce, clams & mussels garnish, linguini	40
Shrimp Scampi Oreganata	fresh jumbo gulf shrimp, scampi style, seasoned bread crumbs, over pasta	33
Shrimp Fra Diavolo	shrimp, Italian plum tomato basil sauce, served sweet, medium or hot, linguine	33
Chilean Sea Bass*	oven finished in a Italian plum tomato sauce, accented with garlic & white wine, fresh spinach, mushrooms	41
Pan Seared Salmon*	pan seared, sage brown butter sauce, orzo pasta with fresh chopped asparagus	37.5
Grilled Ahi Tuna*	grilled ahi tuna steak over a bed of baby arugula, topped with a fresh tomato basil relish	39.5
Shrimp Palermo	gulf shrimp sautéed with zucchini, mushroom and asparagus finished in a light marinara sauce tossed with penne pasta and romano cheese garnish	35

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	15
Broccoli Rabe	sautéed with garlic & olive oil	15

*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.

Vinnie's
Mulberry Street
Pasta • Brick Oven

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.

