

Vinnie's
Mulberry Street
Pasta • Brick Oven



Antipasti

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

Insalate

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

Arugula, Goat Cheese & Beet Salad	<i>fresh arugula, creamy goat cheese, diced beets, red onions, lemon vinaigrette</i>	18
Mulberry Spring Salad	<i>mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons</i>	17
Traditional Greek Salad	<i>feta, kalamata olives, cucumber, red onion, tomato, pepperoncini</i>	17
Gorgonzola Dolce Salad	<i>mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola</i>	17
Caesar Salad	<i>crispy romaine with shaved parmesan, homemade croutons, traditional dressing</i>	17
Fresh Mozzarella and Tomato Salad	<i>mixed field greens, homemade fresh mozzarella, tomato, onions, olives, croutons</i>	17
Seafood Salad	<i>marinated shrimp & calamari, red roasted peppers, onions, over mixed greens</i>	23
Arugula Salad with Grilled Shrimp*	<i>with tomatoes, cucumbers & shaved parmesan</i>	30

*NOT AVAILABLE AS AN UPGRADE

Pollo

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

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

Traditional Favorites

SERVED WITH FRESH GARDEN SALAD & BREAD/FOCACCIA

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

Pasta

SERVED WITH FRESH GARDEN SALAD & BREAD/FOCACCIA

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

Ravioli

Broccoli Rabe Ravioli	<i>with crumbled sweet Italian sausage in a pink sauce</i>	26
Ciambella Spinach Ravioli with Short Ribs	<i>ricotta and spinach filled handmade raviolis finished in a taleggio cream sauce topped with slow cooked boneless beef short ribs</i>	29
Butternut Squash Ravioli	<i>prepared in a sage brown butter sauce with fresh spinach, roasted pepper garnish</i>	25
Baked Ravioli	<i>cheese filled ravioli, fresh tomato sauce, melted mozzarella</i>	24
Braised Beef Ravioli	<i>traditional meat ravioli in a Chianti wine based ragu with carrots and sweet peas, romano cheese garnish</i>	26
Wild Mushroom Ravioli	<i>wild mushroom filled ravioli prepared in a champagne cream sauce with sautéed prosciutto and fresh diced tomatoes with a romano cheese garnish</i>	26
Fried Cheese Ravioli with Sautéed Shrimp	<i>in a pink sauce</i>	33
Lobster Ravioli Fra Diavolo	<i>lobster filled raviolis prepared sweet, medium or hot in our fra diavolo sauce with gulf shrimp and topped crabmeat</i>	31
Goat Cheese Sundried Tomato Ravioli	<i>goat cheese and sundried tomato filled ravioli, finished in a walnut cream sauce</i>	27
Spinach and Artichoke Ravioli	<i>spinach and artichoke filled ravioli prepared in a garlic white wine sauce finished with fresh spinach and artichoke hearts and romano cheese garnish</i>	27

Mulberry Street Bowls

NO SUBSTITUTIONS - NO EXCEPTIONS

Crab Bowl Lump Crabmeat carrots, avocado, lettuce blend, cucumbers, edamame, chickpeas, spicy creamy Mulberry dressing	32	Chicken Bowl Grilled Chicken bacon, baby spinach, fresh mozzarella, chick peas, black olive, avocado, spicy creamy Mulberry dressing	31
Shrimp Bowl Grilled Shrimp carrots, white beans, edamame, orzo, shaved parm, avocado, lemon vinaigrette	32	Veggie Bowl chickpeas, portobello mushroom, broccoli, risotto, lentils, tomatoes, carrots, feta, lemon vinaigrette	32
Salmon Bowl Grilled Salmon asparagus, walnuts, cranberries, arugula, cucumbers, carrots, chickpeas, soy ginger dressing	37	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 Saltimbocco 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	Spinach sautéed with garlic & olive oil	15
Broccoli Rabe sautéed with garlic & olive oil	15	Broccoli 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.

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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 you server if a
person in your party has a food allergy.**

