

MULBERRY STREET BOWLS *No Substitutions – No Exceptions*

CRAB BOWL Lump Crabmeat Carrots, Avocado, Lettuce Blend, Cucumbers, Edamame, Chickpeas, Spicy Creamy Mulberry Dressing	29
SHRIMP BOWL Grilled Shrimp Carrots, White Beans, Edamame, Orzo, Shaved Parm, Avocado, Lemon Vinaigrette	30
SALMON BOWL Grilled Salmon Asparagus, Walnuts, Cranberries, Arugula, Cucumbers, Carrots, Chickpeas, Soy Ginger Dressing	35

CHICKEN BOWL Grilled Chicken Bacon, Baby Spinach, Fresh Mozzarella, Chick Peas, Black Olive, Avocado, Spicy Creamy Mulberry Dressing.....	27
VEGGIE BOWL Chickpeas, Portobello Mushroom, Broccoli, Risotto, Lentils, Tomatoes, Carrots, Feta, Lemon Vinaigrette	27
STEAK BOWL Spinach, Steak, Gorgonzola, Portobello, Carrots, Edamame, Soy Ginger Dressing	34
AHI TUNA BOWL Avocado, Carrots, Edamame, Cucumbers, Walnuts, Spicy Creamy Mulberry Dressing on a bed of Baby Spinach and Arugula.....	36

SPECIALTY PIES

Regular neapolitan crust, oregano, mozzarella cheese, tomato sauce	21.87
Sicilian thick crust, mozzarella cheese, oregano, tomato sauce	23.5
Marinara Sicilian crust with Italian plum tomatoes, basil, garlic, no cheese	23.5
Grandma thin crust Sicilian, fresh garlic with mozzarella and Italian plum tomatoes, spicy sauce	23.5
Roman fresh mozzarella, garden tomatoes, basil, olive oil, tomato sauce, on a Neapolitan crust	30
Crispino thin crust Sicilian, fresh mozzarella, garden tomato, roasted red peppers, basil, served cold	31
Margherita mozzarella cheese topped with fresh tomato basil sauce	19
<i>New!</i> Fra Diavolo with Pepperoni home made spicy fra diavolo sauce on Sicilian crust, with mozzarella cheese on the bottom layered with pepperoni	31
Salad mixed greens, tomatoes, onions, mozzarella cheese with house vinaigrette	30
Chicken Bacon Ranch	34
Chicken Marsala or Francese	34
Stuffed with pepperoni, sausage, meatball, sauce and cheese.	34
Lasagna Sicilian style with ground beef and ricotta topped with mozzarella cheese	32
Cream Spinach Pie	34
Taco Pie	34
Penne Alla Vodka	34
Chicken Scarpiello	34
Panini Pie grilled chicken roasted red pepper, fresh mozzarella topped with balsamic glaze	34
Isabella Pizza thin crust sicilano pizza, prepared with cheese under sauce, topped with extra virgin olive oil and pecorino romano cheese.....	27
Tuscany Pizza grandma crust with fresh mozzarella , marinara sauce and drizzled with homemade pesto	30
<i>New!</i> Zucchini Fresca grandma crust, zucchini,mozzarella,plum tomato sauce, shaved parmesan, and extra virgin olive oil	31
<i>New!</i> Concetta Pie grandma crust, feta cheese, kalmata olives, plum tomatoes sauce, and prosciutto.....	31
Gluten Free	18

DEEP DISH PIZZA

<i>A thin crust pizza baked in a round pan, topped with mozzarella and filled with your choice of the following:</i>	Pie
Detroit Style Pizza crispy deep dish with spicy tomato sauce, pepperoni, mozzarella, provolone, topped with chili infused honey drizzle	26
Vegetable fresh spinach, mushrooms, tomatoes, fresh garlic topped with gorgonzola and mozzarella cheeses.....	22
Meatball Parmigiana • Broccoli Rabe & Sausage	22
Chicken Parmigiana	24
Maco Italiano traditional macaroni with bacon and cheese	26
BBQ Chicken • Buffalo Chicken	24
<i>New!</i> Calabrese Pie deep dish crust, chopped calabrian chili's, sliced soppressata,lightly covered with diced yellow onion and hot honey drizzle	27

ROLLS & CALZONES

Chicken Rolls	12	Pinwheels	5.5
Calzone	11 add topping 4.5 add chicken 7	Garlic Knots	1/2 doz 5.25 doz 9.5

PIZZA RUSTICA Original 12” thin crust brick oven fired pizza

Rustica Classic Italian plum tomato, basil, fresh mozzarella, olive oil	19	Rustica with Goat Cheese & Arugula Italian plum tomato, basil, fresh mozzarella, goat cheese, arugula	21
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HOMEMADE PANINI

Steak Panini* sliced filet mignon, shallot marsala reduction, mushrooms, fontina cheese	22	Grilled Chicken Panini roasted peppers, fresh mozzarella	17.5
Grilled Chicken Panini lettuce, tomato, fresh mozzarella	17.5	Grilled Chicken & Broccoli Rabe Panini grilled chicken, sautééd broccoli rabe	18

HEROS

Chicken Cutlet Parmigiana	14	Pepper and Egg	13	Meatball Parmigiana	15
Eggplant Parmigiana	14	Grilled Chicken Cutlet (Lettuce & Tomato) ...	14	Sausage	14
Veal Cutlet Parmigiana	16	Shrimp Parmigiana	17	Sausage Parmigiana	15
Potato and Egg	13	Meatball	14	Sausage and Pepper	15

**This menu item can be cooked to order. Consuming raw or uncooked meats may increase your risk of food-born 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

*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.*

ANTIPASTI

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

INSALATE

Garden Salad <i>mixed greens, tomatoes, onions, olives, croutons with house vinaigrette</i>	12
Arugula, Goat Cheese & Beet Salad <i>fresh arugula, creamy goat cheese, diced beets, red onions, lemon vinaigrette</i>	15
Mulberry Spring Salad <i>mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons</i>	15
Traditional Greek Salad <i>feta, kalamata olives, cucumber, red onion, tomato, pepperoncini</i>	15
Gorgonzola Dolce Salad <i>mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola</i>	15
Caesar Salad <i>crispy romaine with shaved parmesan, homemade croutons, traditional dressing</i>	14
Fresh Mozzarella and Tomato Salad <i>mixed field greens, homemade fresh mozzarella, garden tomato, onions, olives, croutons</i>	15
Seafood Salad <i>marinated shrimp & Calamari, red roasted peppers, onions, over mixed greens</i>	21.5
Grilled Chicken Caesar Salad <i>caesar salad with grilled chicken, crispy romaine, croutons, traditional dressing</i>	19.5
Grilled Chicken House Salad	19.5
Grilled Chicken White Bean Salad <i>mixed field greens, cannellini beans with celery, onions and chopped tomato, marinated in a red wine vinaigrette</i>	20
Grilled Steak Garden Salad <i>fresh mixed field greens, grilled steak tips, tomato, onion, homemade croutons</i>	26
Arugula Salad with Grilled Shrimp <i>with tomatoes, cucumbers & shaved paretmesan</i>	27.5
Cold Antipasto Salad <i>with mixed greens,provolone,chopped prosciutto ,soppressata and,salami, black and green olives, red roasted peppers,tomatoes, peppercini</i>	17

TRADITIONAL FAVORITES

Baked Penne Rigate <i>pan baked penne, ricotta, fresh tomato sauce, melted mozzarella</i>	18
Lasagna <i>pasta layered with ricotta cheese and meat ragu, fresh tomato sauce, melted mozzarella</i>	20
Eggplant Parmigiana <i>breaded eggplant, fresh tomato sauce, melted mozzarella, pasta side</i>	21
Eggplant Rollatine <i>breaded eggplant stuffed with ricotta cheese, fresh tomato sauce, melted mozzarella, pasta side</i>	22
Chicken Parmigiana <i>breaded breast of chicken, fresh tomato sauce, melted mozzarella, pasta side</i>	25
Veal Parmigiana <i>breaded veal, fresh tomato sauce, melted mozzarella, pasta side</i>	27
Shrimp Parmigiana <i>breaded jumbo shrimp, fresh tomato sauce, melted mozzarella, pasta side</i>	27
Tour of Italy Parm Trio <i>a sample of chicken parm, veal parm and shrimp parm all on one plate</i>	29

POLLO *Served with pasta side*

Chicken with Artichokes <i>chicken breast sautéed with artichoke hearts and mushrooms, lemon white wine sauce</i>	25
Chicken with Asparagus and Goat Cheese <i>chicken breast, fresh asparagus, diced tomatoes, garlic wine sauce, goat cheese sprinkle</i>	25
Chicken and Eggplant Marsala <i>boneless breast, layered with eggplant, roasted peppers, marsala wine sauce, melted mozzarella</i>	25
Grilled Chicken with Spinach <i>grilled chicken breast, fresh spinach, roasted peppers, melted mozzarella</i>	25
Chicken Scarpariello <i>boneless chicken pieces, sausage, potatoes, spicy pepperoncini peppers</i>	25
Chicken Mulberry <i>grilled chicken breast, broccoli, fresh tomatoes, garlic, olive oil, melted mozzarella</i>	25
Chicken with Broccoli Rabe <i>grilled chicken breast, sautéed broccoli rabe, romano cheese garnish</i>	25
Chicken Francese <i>boneless breast of chicken, sautéed in white wine, butter and lemon</i>	25
Chicken Diana <i>breaded chicken cutlet on a bed of arugula, diced fresh mozzarella, tomatoes and red onion in balsamic vinegar</i>	25
Chicken Jilly Bella <i>tender chicken breast, shrimp, and sausage sautéed with spicy cherry peppers, white wine and plum tomatoes</i>	26
Chicken Lucia <i>tender chicken breast sautéed with prosciutto and mushrooms, finished in a sherry wine sauce with melted mozzarella</i>	26
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>	26
Chicken Caprese <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>	26
Chicken & Shrimp Francese <i>boneless breast of chicken, fresh jumbo shrimp, dipped in flour and egg, sautéed in butter, white wine and lemon</i>	32
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>	26

SIDES

Pasta	13	Garlic Bread	9	Fried Chicken (1 piece)	13
Sautéed Broccoli Rabe	14	Garlic Bread with Mozzarella	10	16 oz. Sauce	13
Meatballs or Sausage	14	Grilled Chicken (2 pieces)	17		

Fresh Mozzarella & Tomato Caprese	14
Burrata Mulberry <i>fresh mozzarella filled with straciatella and cream served with prosciutto and sun dried tomato finished with balsamic glaze drizzle</i>	17
Gorgonzola Garlic Bread Tower <i>stacked up pieces of garlic bread topped with creamy gorgonzola fondue</i>	14
Jumbo Veal Meatball Tartufo style <i>fresh ricotta, Sunday sauce</i>	16
Short Rib Arancini (3) <i>short rib filled rice balls served with tomato sauce and roasted garlic aioli, topped with shaved parm and crispy prosciutto</i>	19
Mozzarella Sticks	11
Cream of Broccoli Soup	Bowl 11
Pasta Fagioli	Bowl 11
Tortellini Brodo	Bowl 12

PASTA

Bucatini with Veal Meatballs <i>homemade ricotta infused veal meatballs, traditional Sunday tomato sauce, fat spaghetti</i>	25
Penne with Eggplant <i>pan roasted eggplant in a plum tomato basil sauce, accented with toasted bread crumbs, over penne pasta</i>	22
Pappardelle Ragu <i>fresh pappardelle, simple and delicious traditional roman meat sauce, veal, pork, ground beef</i>	23
Penne alla Vodka <i>onions, garlic, prosciutto, fresh tomato sauce finished with vodka and cream</i>	19
Rigatoni with Sunday Sauce <i>traditional Sunday sauce, rigatoni pasta, bracciole, meatball and sausage</i>	26
Orecchiette, Broccoli Rabe and Sausage <i>ear shaped pasta, broccoli rabe, sliced sausage, garlic, olive oil</i>	22
Shell Pasta with Sausage (baked) <i>sliced sausage, vodka sauce, melted mozzarella</i>	22
Rigatoni with Chicken and Spinach <i>chicken pieces, fresh spinach, Italian plum tomato sauce, garlic, olive oil</i>	24
Tortelloni Florenze <i>cheese tortelloni, peas, crimini mushrooms, pancetta (Italian bacon) in a light cream sauce. Romano garnish</i>	23
Penne Rigate Marsala <i>pan seared filet mignon tips, mushrooms, marsala wine, penne rigate pasta, fresh mozzarella garnish</i>	28
Linguine Primavera <i>white wine sauce, garlic & oil with mushrooms, broccoli, asparagus, artichoke hearts, sundried tomatoes and zucchini</i>	24
Short Ribs Ragu <i>beef short ribs slow cooked in our “old world” Italian tomato sauce, pulled, served over rigatoni</i>	26
Train Wreck Lasagna <i>fresh handmade pasta, beef ragu, crumbled fennel sausage, ricotta, mozzarella (open face lasagne)</i>	24
Cavatelli Bolognese <i>a traditional Bolognesi pink meat sauce with mushrooms, peas, onions, and cream</i>	25
Stuffed Cheese Rigatoni <i>in a light pink sauce, with sundried tomatoes</i>	23
Maco Italiano (Italian Mac & Cheese) <i>shell pasta, creamy Italian cheese sauce, toasted bread crumbs (bacon, provolone, romano, parmesan cheese)</i>	23
Pappardelle Al Fredo with Beef Meatballs <i>classic al fredo sauce tossed with pappardelle pasta and our delicious beef meatballs</i>	24
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>	28

RAVIOLI

Broccoli Rabe Ravioli <i>with crumbled sweet Italian sausage in a pink sauce</i>	23
Ciambella Spinach Ravioli <i>with Short Ribs</i> <i>ricotta and spinach filled handmade raviolis finished in a taleggio cream sauce topped with slow cooked boneless beef short ribs</i>	27
Butternut Squash Ravioli	22
Baked Ravioli	18
Braised Beef Ravioli <i>traditional meat ravioli in a Chianti wine based ragu with carrots and sweet peas, romano cheese garnish</i>	23
Wild Mushrooms Ravioli <i>wild mushroom filled mushrooms prepared in a champagne cream sauce with sautéed prosciutto and fresh diced tomatoes with a romano cheese garnish</i>	23
Fried Cheese Ravioli with Sautéed Shrimp <i>in a pink sauce</i>	27
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>	28
Goat Cheese Sundried Tomato Ravioli <i>goat cheese and sundried tomato filled ravioli, finished in a walnut cream sauce</i>	25

CARNE

<i>DUE TO SPIRALING INFLATION, PRICES CAN CHANGE AT ANYTIME BASED ON MARKET PRICES.</i>	
Veal Sorrentino <i>tender scallops of veal, breaded eggplant, tomato based brown sauce, melted mozzarella, served w/ pasta</i>	28
Veal Saltimbocco <i>tender scallops of veal, fresh spinach, prosciutto, mozzarella, marsala wine reduction, served w/ pasta</i>	28
Veal Marsala <i>tender scallops of veal sautéed in sweet marsala wine, wild mushrooms, served w/ pasta</i>	28
Veal Piccata <i>tender scallops of veal pan seared, white wine, capers and fresh lemon, over angel hair pasta</i>	28
Filet Mignon Pizaiola <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>	30

PESCE

<i>DUE TO SPIRALING INFLATION, PRICES CAN CHANGE AT ANYTIME BASED ON MARKET PRICES.</i>	
Risotto with Shrimp and Asparagus <i>arborio rice, shrimp, fresh asparagus, roasted peppers, garlic, fresh herbs</i>	28
Shrimp and Crabmeat Carbonara <i>jumbo shrimp sautéed with crabmeat, bacon, peas, onions, white wine cream sauce, linguini</i>	29
Chilean Sea Bass* <i>oven finished in a Italian plum tomato sauce, accented w/ garlic & white wine, fresh spinach, mushrooms</i>	38
Pan Seared Salmon* <i>pan seared, sage brown butter sauce, orzo pasta infused with fresh chopped asparagus, romano cheese</i>	35
Grilled Ahi Tuna* <i>grilled ahi tuna steak over a bed of baby arugula, topped with a fresh tomato basil relish</i>	38
Capellini Frutti di Mare <i>pink seafood sauce, shrimp, mussels, clams, crab meat, angel hair pasta</i>	36
Scallops Mulberry* <i>scallops baked w/ roasted peppers, fresh spinach, pignoli nuts, garlic wine sauce, seasoned bread crumbs</i>	38
Zuppa di Pesce <i>shrimp, calamari, mussels, clams, plum tomato seafood broth, over cappellini nest</i>	37
Shrimp and Scallops Basilico Con Pomodoro <i>gulf shrimp & sea scallops, sautéed in a sweet pesto tomato sauce, clams & mussels garnish, linguini</i>	38
Shrimp Scampi <i>fresh jumbo gulf shrimp, scampi style, seasoned bread crumbs, over pasta</i>	29.5
Shrimp Fra Diavolo <i>shrimp, Italian plum tomato basil sauce, served sweet, medium or hot, linguine</i>	29.5
Linguini with Clam Sauce <i>fresh clams, prepared to your liking, red or white, linguine nest</i>	28.5
Shrimp Palermo <i>gulf shrimp sautéed with zucchini, mushroom and asparagus finished in a light marinara sauce tossed with penne pasta and romano cheese garnish</i>	33