

# MULBERRY *Italian Ristorante*

## ANTIPASTI

SAUSAGE STUFFED BANANA PEPPERS	11 <sup>.99</sup>
SAUSAGE STUFFED MUSHROOMS	7 <sup>.99</sup>
ARANCINI <i>Nduja, Fontina, Tomato Sauce</i>	8 <sup>.99</sup>
FRIED FRESH CALAMARI	11 <sup>.99</sup>
 <b>MULBERRY MEATBALL</b> <i>Add Fresh Ricotta OR Sliced alla Parmigiana (add 1<sup>.89</sup>)</i>	6 <sup>.59</sup>
FRIED MOZZARELLA	5
1/2 LOAF CIABATTA GARLIC BREAD <i>Melted Mozzarella</i>	7 <sup>.99</sup>
FRIED ZUCCHINI BLOSSOMS <i>Preparation Changes Weekly, When Available</i>	P/A
GRILLED ROMAN ARTICHOKES <i>Fried Baby Chokes, Lemon Aioli, Peppered Salami, Semi-Dried Tomatoes</i>	14 <sup>.99</sup>
CHICKEN WINGS <i>Made Famous by Big #70 E. Wood</i>	11 / 21

## 🍷 MORE PASTA 🍷

SPAGHETTI & MEATBALL	14 <sup>.99</sup>
CAPPELLINI ANGELO <i>Spicy Tomato Sauce, Buffalo Mozzarella, Arugula</i>	16 <sup>.99</sup>
<b>HOMEMADE PASTA</b>	
GNOCCHI MULBERRY <i>Ricotta Gnocchi, Sausage, Hot Peppers, Mozzarella</i>	16 <sup>.99</sup>
RICOTTA GNOCCHI & MEATBALL	16 <sup>.99</sup>
GNOCCHI MARINARA <i>Fresh Tomato Marinara, Burrata, Basil Oil, Brown Butter Bread Crumbs</i>	16 <sup>.99</sup>
BOWTIES N' BROCCOLI <i>Farfalle, Sliced Garlic, EVOO, Ricotta Salata, Bread Crumbs</i>	15 <sup>.99</sup>
BAKED MANICOTTI & MEATBALL <i>Ricotta Rolled in Homemade Crepes, Baked in Mozzarella</i>	16 <sup>.99</sup>
CAVATELLI BOLOGNESE <i>Classic Beef and Pork Ragu</i>	17 <sup>.99</sup>
LASAGNA <i>Made Famous on the Food Network</i>	19 <sup>.99</sup>

## SALAD

TODAY'S CAPRESE - MADE DAILY <i>Beefsteak Tomatoes, Extra Virgin Olive Oil, Fresh Basil</i>	10 <sup>.99</sup>
GRILLED CHICKEN CAESAR <i>Parmigiano Reggiano, Fresh Cracked Black Pepper</i>	11 <sup>.99</sup>
MEATBALL SALAD <i>Arugula, Fresh Ricotta, Tomato Sauce Vinaigrette</i>	11 <sup>.99</sup>
BEETS & GORGONZOLA <i>Balsamic Onions, Arugula, Marcona Almonds</i>	11 <sup>.99</sup>
ITALIAN PICNIC CHOPPED SALAD <i>Cured Deli Meats, Pepperoncini, Sweet 100 Tomatoes, Pickled Onion, Sharp Provolone</i>	12 <sup>.99</sup>
GRILLED ROMAINE AND ROQUEFORT WEDGE <i>Bacon Bits, Roquefort Dressing, Red Onion, Bread Crumbs</i>	11 <sup>.99</sup>

## PASTA

PASTA MARTOCHE <i>Crab, Asparagus, Vodka Sauce, Rigatoni</i>	19 <sup>.99</sup>
JOE SHAW RIGATONI <i>Tomato Cream Sauce, Hot Cherry Peppers, Roasted Chicken</i>	14 <sup>.99</sup>
CHEESE RAVIOLI & MEATBALL	14 <sup>.99</sup>
PENNE SILVERI <i>Smoked Mozzarella, Diced Grilled Chicken, Crispy Pancetta</i>	14 <sup>.99</sup>
SHRIMP FRA DIAVOLO <i>Gulf Shrimp, Spicy Pomodoro, Linguine</i>	21 <sup>.99</sup>
TAGLIATELLE POMODORO WITH MUSHROOMS <i>Fresh Made Plum Tomato-Basil Sauce, Sautéed Mushrooms</i>	14 <sup>.99</sup>

## MAIN

CHICKEN VIOLANTI <i>Parmesan Crusted Chicken, Sliced Tomato, Provolone, Lemon Butter Sauce</i>	21 <sup>.99</sup>
CHICKEN PARMIGIANA <i>Fresh, Hand Cut and Pounded Daily in House</i>	18 <sup>.59</sup>
CHICKEN MARSALA <i>Mushrooms</i>	18 <sup>.99</sup>
BONE IN VEAL CHOP PARMIGIANA <i>Fresh, Pounded &amp; Breaded in House Daily</i>	27 <sup>.99</sup>
JACK WEST RIBEYE <i>Bone in Cowboy Steak, Fresh Cut Fries, Vegetable</i>	27 <sup>.99</sup>
EGGPLANT PARMIGIANA <i>Fresh Prepared in House Daily</i>	16 <sup>.99</sup>
EGGPLANT PANINO <i>Fried Eggplant, Ricotta, Mozzarella, Meatball</i>	17 <sup>.99</sup>
SCALLOPS AMORE <i>Searred Scallops, Mushroom-Shallot Cream Sauce, Lemon</i>	24 <sup>.99</sup>

ADD SIDE CAESAR TO ENTRÉE...3<sup>.69</sup> ADD HOUSE SALAD TO ENTRÉE...2<sup>.99</sup>

We Make All The Dressings:  
*Balsamic, Roasted Tomato, Ranch, Italian, Creamy Blue Cheese*  
Add Crumbly Bleu...69¢

*Taste the Mulberry Difference.....*

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*We purchase all of our chicken fresh.  
We cut, pound, and bread our chicken  
daily.*

*We peel, slice, and bread our eggplant  
daily.*

*We butcher, pound, and bread our veal  
chops daily.*

*Our meatballs are made in house every  
day.*

*We purchase only fresh fish and  
calamari*

*Joe has been to the fields in Naples, Italy  
to see first hand where our tomatoes  
come from as well as having visited the  
plant where they are processed*

*Joe has been to the Caputo Flour Mill to  
see first hand how our 00 flour is  
produced*

*Joe has been to the farm to see how the  
milk is harvested from water buffalo to  
produce our mozzarella di bufala*