

# THE MULBERRY

## antipasti

SAUSAGE STUFFED BANANA PEPPERS	11 <sup>99</sup>
SAUSAGE STUFFED MUSHROOMS	8 <sup>99</sup>
ARANCINI <i>'Nduja, Fontina, Tomato Sauce</i>	8 <sup>99</sup>
FRIED FRESH CALAMARI	12 <sup>59</sup>
<b>THE MULBERRY MEATBALL</b> <i>Add Fresh Ricotta OR Sliced alla Parmigiana (add 1<sup>89</sup>)</i>	6 <sup>99</sup>
FRIED MOZZARELLA	5 <sup>99</sup>
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>	12 / 22

## 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, Rigatoncini</i>	21 <sup>99</sup>
JOE SHAW RIGATONI <i>Tomato Cream Sauce, Hot Cherry Peppers, Roasted Chicken</i>	15 <sup>99</sup>
CHEESE RAVIOLI & MEATBALL	14 <sup>99</sup>
PENNE SILVERI <i>Smoked Mozzarella, Diced Grilled Chicken, Crispy Pancetta</i>	15 <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>

## fresh pasta

SPAGHETTI & MEATBALL	15 <sup>99</sup>
CAPELLINI ANGELO <i>Spicy Tomato Sauce, Buffalo Mozzarella, Arugula</i>	16 <sup>99</sup>

## made in house

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>
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>

## 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>99</sup>
CHICKEN MARSALA <i>Mushrooms</i>	18 <sup>99</sup>
BONE IN VEAL CHOP PARMIGIANA <i>Fresh, Pounded &amp; Breaded in House Daily</i>	28 <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 CARBONARA <i>Seared Scallops, Baby Clams, 'Nduja Sausage</i>	24 <sup>99</sup>

ADD SIDE CAESAR TO ENTRÉE...3<sup>99</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...89¢

*Taste the Mulberry Difference.....*

.....  
*The Mulberry difference is trust. People trust us because they know we stand behind our product and we don't call anything that's homemade that isn't. If it isn't "prime" we don't call it prime.*

*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*

*Our lasagna is hand made each morning and fillings are randomly chosen by our chef every week*

*We make the crepes for the manicotti*

*We make the gnocchi every single day*

*We add nothing to our sauce but garlic, onion, crushed red pepper and salt and pepper. That's it. No sugar, no dried herbs. We let the tomatoes do the talking.*

*If it says homemade, you can bet your ass we made it. We don't label anything homemade that isn't. We will never mislead you*