

CALAMARI CORNER

	FULL	HALF
FRIED CALAMARI marinara sauce.....	95	50
CALAMARI ARRABBIATA golden fried served with cherry peppers & hot pepper in a spicy marinara sauce.....	95	50
THAI CALAMARI golden fried tossed with cilantro & fresh mangos, drizzled with a creamy sweet sauce.....	105	55
CALAMARI CALABRESE golden fried tossed with sautéed broccoli rabe & cherry peppers, topped with gorgonzola cheese.....	105	55
SICILIAN CALAMARI golden fried with cherry peppers & capers in a tomato wine sauce topped with baby arugula.....	105	55
BUFFALO CALAMARI golden fried tossed with a mild hot sauce and crumbled gorgonzola cheese.....	105	55

BAKED + CLASSICS

	FULL	HALF
LASAGNA.....	75	40
EGGPLANT ROLLATINE.....	95	50
BAKED ZITI.....	75	40
EGGPLANT & BAKED ZITI.....	85	45
EGGPLANT PARMIGIANA.....	85	45
SAUSAGE & PEPPERS.....	90	45
MEATBALLS beef or chicken.....	80	40
SAUSAGE.....	80	40
EGGPLANT SPINACH ROLLATINE.....	95	50
RAVIOLI.....	75	40
MANICOTTI.....	75	40
SEAFOOD LASAGNA shrimp, scallops & calamari in a marinara sauce, with ricotta, melted mozzarella & mafalda pasta.....	145	75
CHICKEN MEATBALL MALFADA chicken meatballs & spinach in a pink sauce with melted mozzarella & malfada pasta.....	95	50
VEGETABLE LASAGNA an assortment of fresh vegetables, with ricotta cheese and mozzarella in a pink sauce with malfada pasta.....	75	40

RISOTTO

	FULL	HALF
CHICKEN RISOTTO chicken cubes, balsamic roasted cipolini onions and bacon.....	95	50
VEGETABLE RISOTTO asparagus, mushrooms, peas and sliced onions.....	85	45
SHRIMP RISOTTO fresh asparagus, roasted red peppers, onions and garlic topped with fresh herbs and shrimp.....	135	70
SCALLOPS RISOTTO pan seared marinated scallops served with asparagus and wild mushrooms.....	145	75
SEAFOOD RISOTTO calamari, shrimp and crabmeat with roasted red peppers and asparagus spears.....	155	80

SIDE ORDER

	FULL	HALF
SAUTÉED ASPARAGUS.....	65	35
SAUTÉED BROCCOLI.....	55	30
SAUTÉED SPINACH.....	55	30
BROCCOLI RABE.....	85	45
MASHED POTATOES.....	65	35
FRENCH FRIES.....	55	30
RISOTTO CAKE vegetable, shrimp or crabmeat.....	65	35
RICE PILAF rice pilaf with carrot, peas & mushrooms.....	45	25
SAUTÉED GARDEN VEGETABLES fresh broccoli, zucchini, squash, carrots & mushrooms sautéed in a garlic & oil sauce.....	65	35
OVEN ROASTED RED BLISS POTATOES oven roasted potatoes with garlic spices & olive oil.....	75	40
ESCAROLE & BEANS.....	55	30
GRILLED VEGETABLES zucchini, squash, red & green peppers, onions, eggplant & carrots.....	75	40

DESSERTS

MINI CANNOLIS.....	\$2 per piece
FRUIT PLATTERS.....	sm \$45 lg \$70
INDIVIDUAL CAKE serves two.....	1 for \$7..... 6 for \$35..... 12 for \$70
fudge crunch, death by chocolate, red velvet, rainbow cookie, rocky road, igloo, mocha, 7 layer, oreo	
OCCASION CAKE sizes range from 8"round to full sheet cake	

8% Gratuity on delivered catering orders over \$150. Includes setup of all food. Stands, racks, pans and sternos available by request. \$5.00 deposit for each rack.

PLATTERS

SMALL 12-15
CHOICE OF 3
\$65

LARGE 20-25
CHOICE OF 5
\$110

WRAPS

whole wheat or mediterranean

BLACKENED CHICKEN cucumbers, red roasted peppers, red onions, mesclun greens, lemon & olive oil	CALIFORNIA grilled chicken, lettuce, tomato, roasted red peppers, russian dressing
CAJUN SALMON plum tomatoes, red onions, mesclun greens, creamy garlic dressing	PORTOBELLO portobello mushrooms, red roasted peppers, fresh mozzarella, mesclun greens, raspberry vinaigrette
BUFFALO CHICKEN buffalo style chicken, celery, carrots, lettuce, bleu cheese dressing	VEGETABLE grilled zucchini, squash, artichokes, onions & roasted tomatoes with arugula, lite lime vinaigrette
GREEK CHICKEN grilled chicken, cucumbers, peppers, feta cheese, lettuce, house dressing	

PANINIS

grilled flatbread

GRILLED CHICKEN broccoli rabe, fresh mozzarella	GRILLED VEGETABLE zucchini, artichokes, squash, onions, roasted tomatoes, fresh mozzarella
BLACKENED CHICKEN red roasted peppers, fresh mozzarella	GRILLED PORTOBELLO red roasted peppers, fresh mozzarella
GRILLED EGGPLANT red roasted peppers, smoked mozzarella	GRILLED CHICKEN red roasted peppers, fresh mozzarella

FOCCACIA SANDWICHES

SLICED GRILLED STEAK with crispy onions & melted mozzarella	CHICKEN GORGONZOLA gorgonzola cheese, fresh tomatoes & caramelized onions, topped with mozzarella
JUMBO SHRIMP MARECHIARA with a tomato, garlic & wine sauce, topped with fresh mozzarella	CHICKEN OR BEEF MEATBALL PARMIGIANA topped with our homemade tomato sauce & melted mozzarella
GRILLED EGGPLANT topped with red roasted peppers, fresh mozzarella, basil and sun-dried tomato pesto	GRILLED PORTOBELLO grilled & topped with fresh mozzarella & basil pesto

PARTY HEROS

PER FT.

Boar's Head deli meats

ITALIAN.....	15
AMERICAN.....	16
EGGPLANT PARMIGIANA.....	16
CHICKEN PARMIGIANA.....	17
GRILLED CHICKEN & RED ROASTED PEPPERS & FRESH MOZZARELLA.....	18
BLACKEND CHICKEN, RED ROASTED PEPPERS, RED ONIONS, MESCLUN.....	18
GRILLED CHICKEN, BROCCOLI RABE & FRESH MOZZARELLA.....	19

PIZZA ROLL UPS

SMALL... \$50

LARGE... \$75

CHICKEN ROLLS pizza dough rolled with tender strips of fresh chicken cutlet, tomato and mozzarella cheese	PEPPERONI ROLLS thin crusted pizza dough rolled with pepperoni and mozzarella cheese
BUFFALO CHICKEN ROLLS pizza dough rolled with fried chicken, buffalo sauce, mozzarella and blue cheese	BROCCOLI RABE ROLLS thin crusted pizza dough rolled with broccoli rabe and mozzarella cheese

ON-PREMISE CATERING

	WEEKEND/EVENINGS	WEEKDAY LUNCH
PASTA COURSE	3 pp	2 pp
• CAN SUBSTITUTE FOR ANY ENTRÉE		
• PASTA PREPARATION OPTIONS		
» Marinara, Tomato, Vodka, Alfredo, Bolognese, Pesto		

SILVER PACKAGE	30 pp	20 pp
• INDIVIDUAL MIXED BABY GREENS SALAD served with our house vinaigrette		
• A CHOICE OF THREE ENTREES		
» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers		
» Chicken Entrée		
» Shrimp or Pork Shank Entrée		
• SODA, COFFEE & TEA		
• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER		

GOLD PACKAGE	35 pp	25 pp
• INDIVIDUAL MIXED BABY GREENS SALAD served with our house vinaigrette		
• FAMILY STYLE APPETIZERS including fried calamari, mozzarella sticks, baked clams & fresh mozzarella with roasted red peppers		
• A CHOICE OF THREE ENTREES		
» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers		
» Chicken Entrée		
» Shrimp or Pork Shank Entrée		
» Salmon or Mahi Mahi		
• SODA, COFFEE & TEA		
• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER		

PLATINUM PACKAGE	40 pp	30 pp
• INDIVIDUAL MIXED BABY GREENS SALAD served with our house vinaigrette or CAESAR SALAD		
• FAMILY STYLE APPETIZERS including clams oreganata, mozzarella sticks, coconut shrimp, stuffed mushrooms & cold antipasto		
• A CHOICE OF FOUR ENTREES		
» Eggplant Parm / Eggplant Rollatine / Sausage & Peppers		
» Chicken Entrée		
» Shrimp or Pork Shank Entree		
» Salmon / Mahi Mahi / Sea Bass (+\$2) / Flounder (+\$2)		
» Skirt Steak or Veal Entrée		
• SODA, COFFEE, TEA & CAPPUCCINO		
• CUSTOM BAKED OCCASION CAKE / DESSERT PLATTER		

All Entrées served with Potato and Vegetable (sit down)

CHILDREN'S MENU

	WEEKEND EVENINGS	LUNCHEON
12 YEARS & UNDER	15pp	10pp
INCLUDES A CHOICE OF:		
Chicken Fingers & French Fries • Baked Ziti • Pizza • Ravioli • Penne Pasta		

LIQUOR PACKAGES

CHAMPAGNE PUNCH BOWL	\$3 Per Adult
(served until completion of main course)	
CHAMPAGNE TOAST	\$2 Per Adult
HOUSE RED AND WHITE WINE AND BEER	\$10 Per Adult
CARAFE OF RED OR WHITE WINE	\$16 Per Carafe
HOUSE WINE, BEER AND TOP SHELF LIQUOR ..	\$15 Per Adult

We can accommodate parties of various sizes ranging from 35 to 60 people. Please call with any questions and our staff will be happy to assist you

Non-refundable deposit taken at time of booking. 20% gratuity, sales tax not included

Mulberry
STREET
of Babylon Village

CATERING MENU



DINE IN • TAKE OUT • DELIVERY



631.321.5980 • 631.321.5981

30-32 East Main Street
Babylon, New York 11702

www.mulberrystreetbabylon.com

LIKE US ON

APPETIZER

	ROUND	
	18"	16"
GRILLED PORTOBELLO fresh mozzarella, red roasted peppers	75	50
SHRIMP COCKTAIL	120	80
FRESH MOZZARELLA & RED ROASTED PEPPERS homemade fresh mozzarella & marinated red roasted peppers served on a bed of lettuce	75	50
BRUSCHETTA chopped tomatoes, red onions, fresh basil & garlic over rosemary bread	45	30
EGGPLANT STACK breaded eggplant, fresh mozzarella, red roasted peppers, arugula, sliced tomato, balsamic drizzle	75	50
BROCCOLI RABE BRUSCHETTA broccoli rabe, roasted peppers & fresh mozzarella over garlic rounds	60	40
SHRIMP BRUSCHETTA jumbo shrimp with fresh diced tomatoes & asparagus, over garlic rounds, drizzled with a gorgonzola cream sauce	90	60
MEATBALL SLIDERS chicken or beef, topped with tomato sauce, served on focaccia squares	75	50
PULLED PORK SLIDERS	75	50
COLD ANTIPASTO	90	60

	FULL	HALF
STUFFED MUSHROOMS	75	40
MOZZARELLA STICKS	75	40
CHICKEN FINGERS	85	45
BUFFALO WINGS hot or tangy	65	35
MUSSELS BRUSCHETTA	85	45
COCONUT SHRIMP	145	75
BAKED CLAMS	85	45
CLAMS OREGANATA	105	55
FRIED ARTICHOKEs	65	35
ZUCCHINI STICKS	65	35
ZUPPA DE PESCE sautéed shrimp, calamari, clams & mussels in a tomato garlic white wine sauce.	145	75
SHRIMP LIMONCELLO	155	80
MUSSELS ROCKAFELLER	85	45
MEAT ROLLS	75	40
RICE BALLS	75	40

SALAD

	ROUND	
	18"	16"
TOSSED GARDEN SALAD	45	30
COUNTRY SALAD mixed greens, endives, radicchio, arugula, tomatoes, red onions, olives & pignoli nuts, house dressing	60	40
CAESAR SALAD	45	30
SEAFOOD SALAD mussels, calamari, shrimp, scallops.	105	70
GORGONZOLA SALAD	60	40
PENNE, DICED FRESH MOZZARELLA & SUNDRIED TOMATOES.	75	50
CAPRESE SALAD.	75	50
GREEK SALAD	60	40
BUFFALO CHICKEN SALAD.	90	60
BLACKENED CHICKEN SALAD	90	60
SPINACH & ARTICHOKE SALAD.	45	30
CRANAPPLE SALAD mesclun greens topped with cranraisins, fresh apples & caramelized walnuts, raspberry vinaigrette.	60	40
SPINACH PECAN SALAD baby spinach, tomatoes, topped with bleu cheese & caramelized pecans	60	40
TOASTED WALNUT & GOAT CHEESE arugula topped with toasted walnuts, cranberries, fresh tomatoes & encrusted goat cheese, creamy garlic dressing	60	40
WARM CHICKEN & SPINACH fresh spinach topped with mushrooms, bacon, sliced egg, red onions and breaded chicken cutlets, warm red wine vinaigrette	90	60
SUMMER SALAD arugula greens topped with caramelized pecans, crumbled goat cheese and fresh strawberries, raspberry vinaigrette. . . .	60	40
MANGO ARUGULA topped with red onions and caramelized pecans, light lime vinaigrette	60	40
ROASTED BEET SALAD freshly prepared topped with toasted walnuts and gorgonzola cheese in a light olive oil dressing	60	40

ADD:		
CHICKEN.	(1 ópc)	35 (8pc) 20
SHRIMP	(5ópc)	75 (28pc) 40

CHICKEN

	FULL	HALF
CHICKEN PARMIGIANA	95	50
CHICKEN WITH ARTICHOKEs in a lemon butter white wine sauce . .	115	60
CHICKEN FRANCESE.	115	60
CHICKEN MULBERRY tender breast of chicken topped with broccoli, tomatoes and mozzarella, broiled with garlic, butter and lemon sauce	115	60
CHICKEN MARSALA	115	60
CHICKEN ROLLATINE DI POMODORO chicken stuffed with prosciutto, mozzarella & broccoli, seasoned with Italian bread crumbs in a di pomodoro sauce	115	60
CHICKEN ROLLATINE MARINARA chicken stuffed with prosciutto, mozzarella & spinach seasoned with Italian bread crumbs in a marinara sauce . .	115	60
CHICKEN NAPOLITANO chicken sautéed with mushrooms, topped with melted mozzarella in a light tomato sauce	115	60
CHICKEN ALA BASILICO egg battered chicken sautéed in a garlic & lemon sauce topped with roasted red peppers & melted mozzarella	115	60
ROASTED GARLIC CHICKEN chicken breast topped with prosciutto, broccoli & melted mozzarella in a roasted garlic white wine sauce	115	60
CHICKEN PALERMO chicken breast sautéed with mushrooms topped with prosciutto & melted mozzarella in a marsala tomato sauce.	115	60
CHICKEN RUSTICA breast of chicken with red roasted peppers, black & green olives in a shallot brandy wine sauce topped with melted mozzarella . .	115	60
CHICKEN ANTHOULA sautéed breast of chicken with a blend of ricotta & fresh spinach topped with melted mozzarella in a mushroom marsala sauce . .	115	60
CHICKEN ALA PANNA chicken breast encrusted in bread crumbs sautéed with mushrooms in a brandy cream sauce	115	60
CHICKEN CACCIATORE breast of chicken sautéed with fresh tomatoes, mushrooms, onions and peppers	115	60
CHICKEN DI POMODORO breast of chicken simmered with Italian plum tomatoes, onions, prosciutto & fresh basil, topped with mozzarella	115	60
GRILLED CHICKEN PRIMAVERA marinated grilled breast of chicken served over an assortment of sautéed vegetables	115	60
CHICKEN FRESCA breast of chicken sautéed with asparagus, artichoke hearts and sundried tomatoes, in a garlic white wine sauce.	115	60
CHICKEN SCARPAREILLO breast of chicken sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce.	115	60
CHICKEN ROLLATINI MARSALA breast of chicken rolled with prosciutto, mozzarella, and asparagus, seasoned with Italian bread crumbs in a marsala sauce.	115	60
CHICKEN GORGONZOLA breast of chicken encrusted with gorgonzola bread crumbs, served with grilled asparagus	115	60
CHICKEN PICCATA breast of chicken sautéed with artichoke hearts & capers in a lemon butter white wine sauce	115	60
GRILLED CHICKEN FLORENTINE grilled breast of chicken topped with spinach, roasted red peppers and mozzarella.	115	60
GRILLED CHICKEN RAPINI marinated grilled chicken breast served with broccoli rabe and fresh mozzarella	125	65
CHICKEN & SAUSAGE sautéed with sweet Italian sausage, mushrooms and fresh spinach in a marsala tomato sauce	115	60
CHICKEN BRUSCHETTA breast of chicken panko breaded and pan fried, topped with diced plum tomatoes and cubed fresh mozzarella, drizzled with olive oil.	125	65

FISH

	FULL	HALF
GRILLED SALMON WITH ITALIAN VEGETABLE grilled salmon, julienne onions, Italian sweet peppers & San Marzano tomatoes, in a garlic & oil sauce	145	75
SALMON BENISSIMO broiled salmon topped with diced fresh tomatoes & basil in a garlic white wine sauce	145	75
STUFFED CRABMEAT FILET filet of flounder stuffed with crabmeat in a lemon wine sauce	195	100
STUFFED VEGETABLE FILET filet of flounder stuffed with fresh broccoli & asparagus spears, broiled scampi style, laced with bread crumbs. .	195	100
FLOUNDER TUSCANO broiled filet sautéed with fresh tomatoes, artichoke hearts & fresh basil asparagus in a light garlic wine sauce	195	100
SALMON DICARLO sautéed with onions, mushrooms, red roasted peppers & fresh basil in a light white wine cream sauce.	145	75
CHILEAN SEA BASS served over broccoli rabe, topped with a cherry pepper plum tomato sauce	245	125
TUSCAN SWORDFISH grilled with sliced portobello mushrooms topped with plum tomatoes and fresh mozzarella.	135	70
LEMON CAPER MAHI MAHI broiled mahi mahi with artichokes in a lemon caper sauce	155	80
SEABASS MARECHIARA broiled seabass served in a light marinara sauce topped with mussels and little necks, served over linguini	225	115
FILET & SHRIMP FRANCESE	155	80
MUSSELS & SALMON OREGANATA broiled salmon & mussels served in an oreganata sauce	145	75

SEAFOOD SPECIALTIES

	FULL	HALF
SHRIMP FRANCESE	145	75
GRILLED SHRIMP ALA VODKA	135	70
MUSSELS MARINARA OR FRA DIAVOLO	85	45
CALAMARI MARINARA OR FRA DIAVOLO	85	45
WHITE CLAM SAUCE	115	60
SHRIMP PARMIGIANA	155	80
SHRIMP SCAMPI	155	80
SHRIMP MARINARA OR FRA DIAVOLO.	135	70
SEAFOOD COMBO MARINARA OR FRA DIAVOLO	155	80
SHRIMP GORGONZOLA shrimp sautéed with broccoli & sun dried tomatoes tossed with penne in gorgonzola cream sauce	135	70
SEAFOOD OREGANATA fresh mussels, little necks & scallops sautéed in an oreganata sauce, served over linguine	145	75
FRUTTA DE MARE shrimp, mussels, clams & crabmeat in a pink seafood sauce	155	80
WHITE COMBO shrimp, scallops, mussels & little neck clams steamed in a garlic, oil & clam sauce served over linguine	145	75
SHRIMP & SPINACH jumbo shrimp & fresh spinach sautéed with garlic & olive oil, served over capellini.	135	70
FRIED RAVIOLI WITH SHRIMP served in a pink sauce	135	70
FRESH RADIATORE & SALMON fresh radiatore pasta tossed with peas & diced salmon pieces in a seafood cream sauce	125	65
BLACKENED SHRIMP & SCALLOPS over sautéed fresh spinach & roasted peppers in a light cream sauce with fresh spirals.	155	80
GRILLED SHRIMP & VEGETABLEs jumbo shrimp & fresh grilled vegetables over linguine in a light rosemary white wine sauce	145	75
RIGATONI ALA GRANCHIO sautéed crabmeat in a pink sauce.	115	60

VEAL, STEAKS + CHOPS

	FULL	HALF
VEAL PARMIGIANA	125	65
VEAL MARSALA	145	75
VEAL FRANCESE.	145	75
VEAL SORRENTINO tender veal, layered with eggplant & prosciutto in a brown sauce, topped with mozzarella	145	75
VEAL PICATTA tender medallions of veal sautéed with artichoke hearts & capers in a lemon butter white wine sauce	145	75
VEAL SCALOPPINI medallions of veal with artichoke hearts, olives, capers & fresh tomatoes sautéed in a white wine sauce	145	75
VEAL SALTIMBOCCA tender medallions of veal sautéed in a delicate sage marsala wine sauce, topped with mushrooms	145	75
VEAL CAPRESE tender breaded veal layered with fresh mozzarella, vine riped tomatoes & fresh basil, drizzled with olive oil	145	75
STEAK CAMPAGNOLA tender grilled skirt steak topped with sausage, onions, cubanel peppers and roasted potatoes in a chianti wine sauce	165	85
GRILLED COMBO marinated skirt steak, sweet Italian sausage, and grilled chicken	155	80
SKIRT STEAK RANCHERO grilled skirt steak topped with gorgonzola cheese, drizzled with a balsamic glaze	165	85
SKIRT STEAK with fried onions.	165	85
STEAK PIZZAIOLA tender skirt steak in a plum tomato sauce with peppers and onions	155	80
BRAISED SHORT RIBS in a country style sauce.	145	75
PORK CHOPS VALDASTANO breaded pork chops topped with prosciutto and melted mozzarella, served with a Chianti wine sauce	145	75
PORK CHOPS SCARPAREILLO sautéed with sweet italian sausage, hot cherry peppers and bell peppers in a white wine sauce.	145	75

PASTA

	FULL	HALF
PENNE tomato or marinara	45	25
RIGATONI ALA VODKA	75	40
RIGATONI BOLOGNESE	85	45
FETTUCCINE ALFREDO	75	40
GNOCCHI PESTO	95	50
CAPELLINI PRIMAVERA	75	40
FETTUCCINE WITH CHICKEN & PROSCIUTTO ALFREDO STYLE wide pasta noodles with chicken pieces & prosciutto in a light cheese & cream sauce	90	45
RIGATONI WITH BROCCOLI & TOMATOES in garlic & oil	75	40
BROCCOLI RABE WITH SAUSAGE in garlic & oil	90	45
LINGUINE WITH SUNDRIED TOMATOES & CHICKEN in garlic & oil .	90	45
MUSHROOMS PEAS & ASPARAGUS sautéed fresh mushrooms, peas & asparagus in a cream sauce, tossed with choice of pasta	75	40
SPIRALS FIORITE fresh spiral pasta tossed with broccoli, sun dried tomatoes, artichoke hearts and roasted red peppers in a garlic and oil sauce.	75	40
PENNE WITH CHICKEN & SPINACH in a plum tomato pink sauce. . . .	90	45
PROSCIUTTO, MUSHROOMS, PEAS & SUNDRIED TOMATOES in a creamy pink sauce, tossed with penne.	75	40
RIGATONI MONTANARA fresh sautéed spinach, sundried tomatoes & sweet Italian sausage in a light garlic & oil sauce.	85	45
RIGATONI ALA PORTOBELLO sautéed with plum tomatoes, in a roasted garlic & olive oil sauce topped with melted cubes of fresh mozzarella	85	45
RAVIOLI, SPINACH & SUNDRIED TOMATOES cheese ravioli with sautéed fresh spinach & sundried tomatoes in a classic alfredo sauce	85	45
TORTELLINI CARBONARA cheese tortellini with bacon, peas & onions in a cream sauce	95	50
SICILIAN SPIRALS diced eggplant sautéed with fresh mushrooms, peas & onions in a plum tomato sauce tossed with fresh spirals, topped with melted mozzarella	95	50
PUTTANESCA black and green olives, onions, capers and anchovies in a red wine marinara sauce, tossed with spaghetti	75	40
RIGATONI BOSCIALO tossed with sundried tomatoes, prosciutto, onions & mushrooms, served in a marinara sauce	75	40
PENNE CASALINGA broccoli & sundried tomatoes prepared with garlic cream sauce	75	40
RIGATONI MELENZANE tossed with eggplant & diced tomatoes, sautéed in olive oil & fresh garlic.	75	40
RADIATORE GORGONZOLA asparagus, sun dried tomatoes in a gorgonzola cream sauce with fresh radiatore	85	45
LOBSTER RAVIOLI in a pink sauce	175	90
RIGATONI MEDLEY tossed with broccoli, sundried tomatoes & artichokes in a lemon white wine sauce, topped with mozzarella. . . .	75	40
CAVATELLI SARDENIA crumbled Italian sausage & scallions in a pink sauce, tossed with fresh cavatelli & shaved parmesan.	95	50
STUFFED RIGATONI BOLOGNESE with ricotta, sautéed mushrooms & peas in a bolognese sauce with melted mozzarella	95	50
PENNE & GRILLED CHICKEN grilled chicken seasoned & marinated in balsamic vinegar, tossed with artichokes, broccoli & asparagus in a garlic & oil sauce	95	50
RIGATONI MULBERRY broccoli rabe, crumbled chicken sausage, fresh tomatoes & cannellini beans in garlic & olive oil.	95	50

FREE

IN ADDITION, IF YOU ORDER:
\$100 to \$200get 2 dz. Garlic Knots
\$200 to \$450get Focaccia Bread
\$450 to \$700get Focaccia Bread & 4 dz. Garlic Knots
\$700 to \$999 get half try Tossed or Caesar Salad, Foccacia Bread, & 4 dz. Garlic Knots
\$1000 & Up get all listed above & Mini Cannoli's Platter