

Vinnie's  
**Mulberry Street**  
Pasta • Brick Oven



# Antipasti

Baked Clams Oreganata	8.95	Calamari Arabbiata	
Crispy Fried Calamari for 2	10.95	<i>tossed with hot cherry pepper sauce</i>	11.50
Fresh Mozzarella & Tomato Caprese	8.50	Cold Antipasto Salad	8.95
Crispy Mozzarella Sticks	6.95	Jumbo Veal Meatball Tartufo style	
Mussels Marinara or Garlic & Oil		<i>fresh ricotta, Sunday sauce</i>	9.50
<i>pan fried mussels in a creamy tomato basil sauce</i>	8.95	Clams Casino	
Amazing Mussels		<i>pancetta, red peppers</i>	9.50
<i>with roasted peppers, red onion, garlic &amp; butter</i>	8.95	Pasta Fagioli	Cup 3.95 Bowl 6.50
Stuffed Seafood Portobello Mushrooms	9.95	Cream of Broccoli Soup	Cup 4.95 Bowl 6.95

# Insalate

AVAILABLE AS AN UPGRADE WITH ENTREE, \$3.00 CREDIT TOWARDS PRICES SHOWN

Arugula, Goat Cheese & Beet Salad	
<i>fresh arugula, creamy goat cheese, diced beets, red onions, lemon vinaigrette</i>	9.99
Mulberry Spring Salad	
<i>mixed field greens, walnuts, cranberries, tomatoes, olives, onions, cucumbers, croutons</i>	8.99
Gorgonzola Dolce Salad	
<i>mixed field greens, homemade croutons, tomato, onions, olives, chunks of gorgonzola</i>	8.50
Caesar Salad	
<i>crispy romaine with shaved parmesan, homemade croutons, traditional dressing</i>	8.50
Fresh Mozzarella and Tomato Salad	
<i>mixed field greens, homemade fresh mozzarella, tomato, onions, olives, croutons</i>	8.50
Seafood Salad	
<i>marinated shrimp &amp; calamari, red roasted peppers, onions, over mixed greens</i>	10.95
Arugula Salad with Grilled Shrimp*	
<i>with tomatoes, cucumbers &amp; shaved paremesan</i>	17.95

\*not available as an upgrade

# Traditional Favorites

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA

Penne alla Vodka	
<i>onions, garlic, prosciutto, fresh tomato sauce finished with vodka and cream</i>	15.95
Baked Penne Rigate	
<i>pan baked penne, ricotta, fresh tomato sauce, melted mozzarella</i>	14.95
Baked Ravioli	
<i>cheese filled ravioli, fresh tomato sauce, melted mozzarella</i>	14.95
Lasagna	
<i>pasta layered with ricotta cheese and meat ragu, fresh tomato sauce, melted mozzarella</i>	15.95
Eggplant Parmigiana	
<i>breaded eggplant, fresh tomato sauce, melted mozzarella, pasta side</i>	17.95
Eggplant Rollatine	
<i>breaded eggplant stuffed with ricotta cheese, fresh tomato sauce, melted mozzarella, pasta side</i>	17.95
Chicken Parmigiana	
<i>breaded breast of chicken, fresh tomato sauce, melted mozzarella, pasta side</i>	19.50
Veal Parmigiana	
<i>breaded veal, fresh tomato sauce, melted mozzarella, pasta side</i>	20.50
Shrimp Parmigiana	
<i>breaded jumbo shrimp, fresh tomato sauce, melted mozzarella, pasta side</i>	20.50
Linguini with Clam Sauce	
<i>fresh clams, prepared to your liking, red or white, linguine nest</i>	18.95

# Pasta

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA

<b>Bucatini with Veal Meatballs</b> <i>ricotta infused veal meatballs, traditional Sunday tomato sauce, fat spaghetti</i>	17.95
<b>Rigatoni with Sunday Sauce</b> <i>traditional Sunday sauce, rigatoni pasta, bracciole, meatball and sausage</i>	18.95
<b>Penne Melanzane</b> <i>pan roasted eggplant in a plum tomato basil sauce, accented with toasted bread crumbs, penne pasta</i>	16.95
<b>Butternut Squash Ravioli</b> <i>prepared in a sage brown butter sauce with fresh spinach, roasted pepper garnish</i>	16.95
<b>Pappardelle Ragu</b> <i>fresh pappardelle, simple and delicious traditional roman meat sauce, veal, pork, ground beef</i>	16.95
<b>Orecchiette, Broccoli Rabe and Sausage</b> <i>ear shaped pasta, broccoli rabe, sliced sausage, garlic, olive oil</i>	17.95
<b>Shell Pasta with Sausage (Baked)</b> <i>sliced sausage, vodka sauce, melted mozzarella</i>	17.95
<b>Rigatoni with Chicken and Spinach</b> <i>chicken pieces, fresh spinach, Italian plum tomato sauce, garlic, olive oil</i>	17.50
<b>Penne Rigate Marsala</b> <i>pan seared filet mignon tips, caramelized with onions, mushrooms, marsala wine, fresh mozzarella garnish</i>	19.95
<b>Tortelloni Florenze</b> <i>cheese tortelloni, peas, crimini mushrooms, pancetta (Italian bacon) in a light cream sauce. Romano garnish</i>	17.95
<b>Short Ribs Ragu</b> <i>beef short ribs slow cooked in our "old world" Italian tomato sauce, pulled, served over rigatoni</i>	18.95
<b>Ciambella Spinach Ravioli with Short Ribs</b> <i>ricotta and spinach filled handmade raviolis finished in a taleggio cream sauce topped with slow cooked boneless beef short ribs</i>	19.95
<b>Train Wreck Lasagne</b> <i>fresh handmade pasta, beef ragu, crumbled fennel sausage, ricotta, mozzarella (open face lasagne)</i>	17.95
<b>Cavatelli Bolognese</b> <i>a traditional Bolognesi pink meat sauce with mushrooms, peas, onions, and cream</i>	17.95
<b>Stuffed Cheese Rigatoni</b> <i>in a light pink sauce, with sundried tomatoes</i>	16.95

# Pollo

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

<b>Chicken with Artichokes</b> <i>chicken breast sautéed with artichoke hearts and mushrooms, lemon white wine sauce</i>	18.95
<b>Chicken with Asparagus and Goat Cheese</b> <i>chicken breast, fresh asparagus, diced tomatoes, garlic wine sauce, goat cheese sprinkle</i>	18.95
<b>Chicken and Eggplant Marsala</b> <i>boneless breast, layered with eggplant, roasted peppers, marsala wine sauce, melted mozzarella</i>	18.95
<b>Grilled Chicken with Spinach</b> <i>grilled chicken breast, fresh spinach, roasted peppers, olive oil, garlic, melted mozzarella</i>	18.95
<b>Chicken Scarpariello</b> <i>boneless chicken pieces, sausage, potatoes, spicy pepperoncini peppers</i>	18.95
<b>Chicken Mulberry</b> <i>grilled chicken breast, broccoli, fresh tomatoes, garlic, olive oil, melted mozzarella</i>	18.95
<b>Chicken Francese</b> <i>boneless breast of chicken, sautéed in white wine, butter and lemon</i>	18.95
<b>Chicken Lettieri</b> <i>tender chicken sauteed in a white wine sauce topped with spinach and provolone</i>	18.95
<b>Chicken Diana</b> <i>breaded chicken cutlet on a bed of arugula, diced fresh mozzarella, tomatoes and red onion in balsamic vinegar</i>	18.95
<b>Chicken Caprese</b> <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>	18.95
<b>Chicken &amp; Shrimp Francese</b> <i>boneless breast of chicken, fresh jumbo shrimp, sautéed in white wine, butter and lemon</i>	21.95

# Carne

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA AND PASTA SIDE

## Veal Calabrese

tender scallops of veal, pan sauteed, sundried tomatoes, crimini mushrooms, sherry wine, melted mozzarella, served with pasta 20.50

## Veal Sorrentino

tender scallops of veal, breaded eggplant, tomato based brown sauce, melted mozzarella, served with pasta 20.50

## Veal Saltimbocco

tender scallops of veal, fresh spinach, prosciutto, mozzarella, florio wine reduction, served with pasta 20.50

## Veal Marsala

tender scallops of veal sautéed in sweet marsala wine, wild mushrooms, served with pasta 20.50

## Veal Piccata

tender scallops of veal pan seared, white wine, capers and fresh lemon, over angel hair pasta 20.50

# Pesce

SERVED WITH FRESH GARDEN SALAD AND BREAD/FOCACCIA

## Risotto with Shrimp and Asparagus

arborio rice, shrimp, fresh asparagus, roasted peppers, garlic, fresh herbs 20.95

## Shrimp and Crabmeat Carbonara

jumbo shrimp sautéed with crabmeat, bacon, peas, onions, white wine, cream, linguini 20.95

## Capellini Frutti di Mare

pink seafood sauce, shrimp, mussels, clams, crab meat, angel hair pasta 20.95

## Scallops Mulberry\*

scallops baked with roasted peppers, fresh spinach, pignoli nuts, garlic wine sauce, seasoned bread crumbs 21.95

## Zuppa di Pesce

shrimp, calamari, mussels, clams, plum tomato seafood broth, over cappellini nest 20.95

## Shrimp and Scallops Basilico Con Pomodoro

gulf shrimp & sea scallops, sautéed in a sweet pesto tomato sauce, clams & mussels garnish, linguini 21.95

## Shrimp Scampi Oreganata

fresh jumbo gulf shrimp, scampi style, seasoned bread crumbs, over pasta 20.95

## Shrimp Fra Diavolo

shrimp, Italian plum tomato basil sauce, served sweet, medium or hot, linguine 20.95

## Shrimp Di Franco

gulf shrimp sauteed with sundried tomatoes and arugala in a taleggio cream sauce tossed with pasta 20.95

## Grilled Mahi Mahi\*

herb marinated Mahi Mahi, grilled to perfection, orzo pasta, with roasted pepper accent 20.95

## Chilean Sea Bass\*

oven finished in a Italian plum tomato sauce, accented with garlic & white wine, fresh spinach, mushrooms 25.95

## Pan Seared Salmon\*

pan seared, sage brown butter sauce, orzo pasta with fresh chopped asparagus 21.95

# Sides

## Escarole & Beans

garlic, olive oil, plum Italian tomato 7.50

## Broccoli Rabe

sautéed with garlic & olive oil 8.50

## Spinach

sautéed with garlic & olive oil 6.95

## Broccoli

sautéed with garlic & olive oil 6.95

\*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.