

Mulberry Street

from sea to shore rich flavors combined with fresh ingredients and classic recipes bring Italy to the New York racetracks

Eggplant Rollatini- *delicious sliced thin eggplant dipped in seasoned flour and egg fried 'til golden then rolled with a rich ricotta cheese filling, topped with shredded Buffalo mozzarella and a tomato basil marinara sauce*

Chicken Scarapiella- *scrumptious pieces of chicken breast sautéed with potatoes, garlic, sausage and brown gravy with a hint of aged balsamic glaze and plenty of fresh parsley*

Potato Croquettes- *hand rolled and batter dipped mashed potato mixed with cheese and fresh herbs fried until golden brown*

Mediterranean Vegetable Sauté- *green beans, carrots, peppers and onions sautéed in garlic accented oil*

Mulberry Pasta Bar- *from the streets of New York a chef's selection of pastas served with pomodoro and creamy pesto sauces, parmesean cheese and crushed red pepper flakes*

Antipasto Platter- *Italian rolled meats such as mortadella, cappicola, pepperoni and salami provolone cheese, roasted red peppers, kalmata olives, pepperoncini and cherry peppers attractively displayed*

Roman Greens – *tossed romaine lettuce, raddichio and cherry tomatoes served with Italian and balsamic dressings*

Corner shop sweets- *fresh fruit salad, assorted Italian pastries, tiramisu and cannoli*

Assorted luncheon rolls, butter and homemade foccacia bread

Served with coffee, tea and decaffeinated beverages