

SPECIALTIES

Half | Full Tray

Double-Cut Berkshire Pork Chop \$80 | \$140
Roasted Potatoes, Onions, Roasted Pepper, Cherry Pepper Jus.

Grilled NY Strip Steak \$MKT
Tuscan Potatoes, Peperonata.

Veal Chop Paillard \$MKT
Baby Arugula, Beefsteak Tomatoes, Fresh Mozzarella, Balsamic.

Whole Branzino \$MKT
Frisee, Fennel, Olives, Sun-Dried Tomato Vinaigrette, Lemon-Rosemary Pesto.

Australian Rack of Lamb \$MKT
Roasted Potatoes, Caramelized Onions.

Marinated Skirt Steak \$85 | \$160
Roasted Potatoes, Roasted Broccolini, BBQ Glaze.

*Half Tray Serves 6-8 people
Full Tray Serves 12-14 people*



We host great parties for any occasion!

Featured on Newsday

Newsday



AWARD WINNER

Top 10 Italian Restaurant on Long Island



1870 East Jericho Turnpike
Huntington, NY 11743

(631) 462-0718

www.piccolomondoli.com



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Small World. Big Taste.
Best Italian Food on Long Island



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Off-Premise Catering Menu

We can prepare all your Italian favorites!

ANTIPASTI

Half | Full Tray

Roasted Tomato & Eggplant Bruschetta	\$35 \$60
Whole Baked Clams	25 pcs. - \$50
Oreganata	50 pcs. - \$90
PEI Mussels <i>Red, White, or Saffron Brodetto.</i>	\$45 \$75
Octopus Fritti <i>Semolina Dust & Arrabbiata Sauce.</i>	\$60 \$100
Flush Fried Calamari <i>Semolina, San Marzano Tomato, Garlic Aioli.</i>	\$55 \$95
Jumbo Shrimp Cocktail <i>Cocktail Sauce, Lemon, Horseradish.</i>	\$55 \$95 \$3 Per Shrimp
Burrata <i>Charred Ciabatta, Baby Arugula, Aged Balsamic.</i>	\$55 \$95
Grilled Vegetable Antipasto	\$45 \$80
Fresh Mozzarella	\$55 \$95
Sweet Italian Sausage & Broccoli Rabe	\$50 \$75
Baby Artichoke <i>Whipped Goat Cheese, Cranberry-Orange Jam, Toasted Breadcrumbs, Crispy Garlic.</i>	\$55 \$95
Our House Meatballs <i>San Marzano Tomatoes, Fresh Basil, Pecorino Romano.</i>	\$50 \$90
Our House Arborio Rice Balls <i>Roasted Pepper Coulis, Pecorino Romano Cheese.</i>	\$50 \$90

INSALATA

Half | Full Tray

Chopped Tuscan Salad	\$40 \$70
Our Caesar Salad	\$35 \$60
Piccolo Mondo Burrata Caprese	\$45 \$80
The Panzanella <i>Arugula, Pepperoncini, Salami, Oregano, Vinaigrette.</i>	\$45 \$80
Seafood Salad <i>Clams, Mussels, Shrimp, Calamari.</i>	\$75 \$135
Roasted Beet & Goat Cheese <i>Frisée, Mesclun, Sweet Crunchy Walnuts, Honey-Dijon Vinaigrette.</i>	\$45 \$80

PASTA

Half | Full Tray

Alla Vodka	\$50 \$90
Primavera <i>Roasted Vegetables, Garlic, EVOO.</i>	\$50 \$90
Bolognese	\$50 \$90
Pomodoro	\$40 \$65
Amatriciana <i>Pomodoro, Pancetta, Onions, Basil.</i>	\$50 \$90
Alla Scampi <i>Jumbo Shrimp, Lemon, Garlic, EVOO</i>	\$60 \$100
Alla Vongole (Red or White)	\$55 \$95
Frutti Di Mare <i>Clams, Mussels, Scallops, Shrimp, Calamari.</i>	\$65 \$110
Alla Nonna <i>Roasted Eggplant, Tomato, Ricotta Salata.</i>	\$50 \$90
Orecchiette Toscana <i>Sweet and Spicy Italian Sausage, Broccoli Rabe, Garlic, Olive Oil.</i>	\$50 \$90
Baked Cheese Ravioli <i>Pomodoro or Vodka.</i>	\$50 \$90
Baked Lasagna <i>Meatballs, Sausage, Ground Beef & Ricotta.</i>	\$50 \$90

CLASSICS

Chicken **\$60 | \$110**
Veal **\$75 | \$140**

Marsala <i>Mushrooms, Marsala.</i>
Milanese <i>Breaded, Fried, Marinara on the Side.</i>
Paillard <i>Pounded, Grilled, Fresh Beefsteak, Tomato, Basil, Balsamic Glaze.</i>
Franchese <i>Egg-Battered, Lemon-Butter.</i>
Caprese <i>Fresh Mozzarella, Tomato, Basil, Balsamic.</i>

Piccata

Lemon, White Wine, Capers.

Parmigiana

Tomato Sauce, Melted Mozzarella.

Sorrentino

Eggplant, Prosciutto, Mozzarella, Madeira Wine Sauce.

Chicken Scarpariello

(On the Bone), Roasted Potatoes, Cherry Peppers, Lemon, EVOO.

Eggplant Parmigiana

\$55 | \$95

Eggplant Rollatini

\$55 | \$95

FISH

Half | Full Tray

New Zealand King Salmon

Sautéed Spinach, Lemon, EVOO.

\$90 | \$165

Crab Stuffed Filet of Sole

Vegetable Orzo, Spinach Chiffonade, Lemon, Chardonnay Butter.

\$75 | \$145

Sautéed Sole Oreganata

Broccoli, Seasoned Breadcrumbs.

\$75 | \$145

Filet of Sole Florentine

\$80 | \$150

Branzino Filet

Seafood Cioppino Broth.

\$MKT

Cod Fish

Vegetable Ratatouille, Lemon-Basil Oil.

\$80 | \$150

SHRIMP

Half | Full Tray

Crabmeat Stuffed Jumbo Shrimp

Juliened Vegetables, Lobster Sauce.

\$90 | \$165

Scampi

Sautéed Spinach, Lemon, White Wine & Garlic.

\$85 | \$155

Parmigiana

Tomato Sauce, Mozzarella.

\$80 | \$145

Fra Diavalo

Spicy Marinata, Garlic, EVOO.

\$85 | \$155

Oreganata

Sautéed with Garlic, Topped with Seasoned Breadcrumbs.

\$85 | \$155

Marinara

Tomato Sauce, Toasted Garlic, Fresh Basil.

\$85 | \$155