

## SPECIALTIES

Half | Full Tray

- Double-Cut Berkshire Pork Chop** \$80 | \$150  
*Roasted Potatoes, Onions, Roasted Pepper, Cherry Pepper Jus*
- Grilled NY Strip Steak** \$MKT  
*Tuscan Potatoes, Peperonata*
- Tomahawk Veal Chop Valdostana** \$MKT  
*San Daniele Prosciutto, Fontina Cheese, Whipped Yukon Gold Potato, Mushroom Gravy*
- Whole Branzino** \$MKT  
*Butterflied, Wild Mushroom Fregola, Asparagus, Tomato Burro Fuso*
- Australian Rack of Lamb** \$MKT  
*Roasted Potatoes, Caramelized Onions*
- Marinated Skirt Steak** \$95 | \$180  
*Roasted Potatoes, Broccoli Rabe, BBQ Glaze*

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



**We host great parties for any occasion!**

Featured on Newsday



1870 East Jericho Turnpike  
Huntington, NY 11743  
**(631) 462-0718**  
[piccolomondoli.com](http://piccolomondoli.com)



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



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Huntington, NY 11743

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Off-Premise Catering Menu

We can prepare all your Italian favorites!

## ANTIPASTI

Half | Full Tray

<b>Roasted Tomato &amp; Eggplant Bruschetta</b>	<b>\$35   \$60</b>
<b>Whole Baked Clams</b>	25 pcs. - <b>\$55</b>
<b>Oreganata</b>	50 pcs. - <b>\$100</b>
<b>PEI Mussels</b> <i>Red, White, or Saffron Brodetto</i>	<b>\$45   \$80</b>
<b>Octopus Fritti</b> <i>Semolina Dust &amp; Arrabbiata Sauce</i>	<b>\$65   \$120</b>
<b>Flash-Fried Calamari</b> <i>Semolina, San Marzano Tomato, Garlic Aioli</i>	<b>\$60   \$110</b>
<b>Jumbo Shrimp Cocktail</b> <i>Cocktail Sauce, Lemon, Horseradish</i>	<b>\$55   \$95</b> <b>\$4 Per Shrimp</b>
<b>Grilled Vegetable Antipasto</b>	<b>\$45   \$80</b>
<b>Fresh Mozzarella or Burrata Caprese</b> <i>Heirloom Tomato, Basil, EVOO</i>	<b>\$55   \$95</b>
<b>Sweet Italian Sausage &amp; Broccoli Rabe</b>	<b>\$50   \$85</b>
<b>Baby Artichoke</b> <i>Whipped Goat Cheese, Cranberry-Orange Jam, Toasted Breadcrumbs, Crispy Garlic</i>	<b>\$55   \$100</b>
<b>Short Rib Meatballs</b> <i>Crisp Parmesan-Herb Polenta, Pickled Red Onions, Horseradish Aioli, Barolo Jus</i>	<b>\$55   \$100</b>
<b>Our Classic Meatballs</b> <i>Whipped Pesto Ricotta, Parmesan Crisp Marinara, Crostini</i>	<b>\$50   \$90</b>
<b>Rice Balls</b> <i>Arborio Rice, Sweet Peas, Bolognese Ragù, Roasted Pepper Coulis, Pecorino Romano</i>	<b>\$50   \$90</b>

## INSALATA

Half | Full Tray

<b>Chopped Tuscan Salad</b>	<b>\$40   \$70</b>
<b>Our Caesar Salad</b>	<b>\$35   \$60</b>
<b>The Panzanella</b> <i>Arugula, Pepperoncini, Salami, Oregano, Vinaigrette</i>	<b>\$45   \$80</b>
<b>Seafood Salad</b> <i>Clams, Mussels, Shrimp, Calamari</i>	<b>\$75   \$135</b>
<b>Roasted Beet &amp; Goat Cheese</b> <i>Whipped Goat Cheese, Roasted Pear, Sicilian Pistachio "Crumble," Honey-Dijon Vinaigrette</i>	<b>\$45   \$80</b>

## PASTA

Half | Full Tray

<b>Alla Vodka</b>	<b>\$55   \$100</b>
<b>Primavera</b> <i>Roasted Vegetables, Garlic, EVOO</i>	<b>\$55   \$100</b>
<b>Bolognese</b>	<b>\$55   \$100</b>
<b>Pomodoro</b>	<b>\$45   \$80</b>
<b>Amatriciana</b> <i>Pomodoro, Pancetta, Onions, Basil</i>	<b>\$55   \$100</b>
<b>Alla Scampi</b> <i>Jumbo Shrimp, Lemon, Garlic, EVOO</i>	<b>\$70   \$130</b>
<b>Alla Vongole (Red or White)</b>	<b>\$60   \$110</b>
<b>Frutti Di Mare</b> <i>Clams, Mussels, Scallops, Shrimp, Calamari</i>	<b>\$70   \$130</b>
<b>Alla Nonna</b> <i>Roasted Eggplant, Tomato, Ricotta Salata</i>	<b>\$55   \$100</b>
<b>Orecchiette Toscana</b> <i>Sweet and Spicy Italian Sausage, Broccoli Rabe, Garlic, Olive Oil</i>	<b>\$55   \$100</b>
<b>Baked Cheese Ravioli</b> <i>Pomodoro or Vodka</i>	<b>\$55   \$100</b>
<b>Baked Lasagna</b> <i>Meatballs, Sausage, Ground Beef &amp; Ricotta</i>	<b>\$55   \$100</b>

## CLASSICS

<b>Chicken</b>	<b>\$65   \$120</b>
<b>Veal</b>	<b>\$85   \$160</b>

<b>Marsala</b> <i>Mushrooms, Marsala</i>	
<b>Milanese</b> <i>Breaded, Fried, Side of Marinara</i>	
<b>Paillard</b> <i>Pounded, Grilled, Fresh Mozzarella, Tomato, Basil, Balsamic Glaze</i>	
<b>Franchese</b> <i>Lemon-Butter Sauce</i>	
<b>Caprese</b> <i>Fresh Mozzarella, Tomato, Basil, Balsamic</i>	
<b>Parmesan French Chicken Piccolo</b> <i>Lightly Breaded, Whipped Yukon Potato, Fontina, Brussels Sprouts, Wild Mushroom-Marsala Sauce</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*

**\$100 | \$190**

## Sautéed Sole Oreganata

*Broccoli, Seasoned Breadcrumbs*

**\$75 | \$145**

## Filet of Sole Florentine

*Spinach, White Wine Lemon Sauce*

**\$80 | \$150**

## Branzino Filet

*Seafood Cioppino Broth, Spinach, White Wine Lemon Sauce*

**\$MKT**

## Cod Fish Livornese

*Red Onion, Tomato, Caper & Olive, Broccoli Rabe, Yukon Potatoes, Blistered Shishito*

**\$80 | \$150**

## SHRIMP

Half | Full Tray

## Crabmeat Stuffed Jumbo Shrimp

*Julienned Vegetables, Lobster Sauce*

**\$100 | \$190**

## Scampi

*Sautéed Spinach, Lemon, White Wine & Garlic*

**\$85 | \$160**

## Parmigiana

*Tomato Sauce, Mozzarella*

**\$80 | \$150**

## Fra Diavalo

*Spicy Marinara, Garlic, EVOO*

**\$85 | \$160**

## Oreganata

*Sautéed with Garlic, Topped with Seasoned Breadcrumbs*

**\$85 | \$160**

## Marinara

*Tomato Sauce, Toasted Garlic, Fresh Basil*

**\$85 | \$160**