

## Contract & Payment Policy

- 20% non-refundable deposit due on contract
- Menu & final guest count due, with guest guarantee, one week prior to party
- Final balance due day of occasion
- Sales tax and 20% gratuity added to all package totals
- Minimum guest requirement: 25 adults

Customer Name: \_\_\_\_\_

E-mail: \_\_\_\_\_

Phone No.: \_\_\_\_\_

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Number of People: \_\_\_\_\_

Deposit Amount: \_\_\_\_\_

Management Signature: \_\_\_\_\_

Notes:

Featured on Newsday!



1870 East Jericho Turnpike  
Huntington, NY 11743

**(631) 462-0718**

*piccolomondoli.com*



**Follow us on our socials!**

*@piccolo.mondo.ristorante*



**Small World. Big Taste.**

*Best Italian Food on Long Island*



1870 East Jericho Turnpike  
Huntington, NY 11743

**(631) 462-0718**

## Party Package Menu

*We can prepare all your Italian favorites!*

## All Packages Include: Coffee, Tea, Dessert or Fruits

### Bar

Wine & Beer	\$22
Open Bar	\$25
Open Bar, Call Brands	\$29
Champagne Punch	\$10

#### Price According to Consumption

- All bar packages based on a three-hour party
- Additional \$10.00 per person per hour will be added on all liquor
- packages

### Package #1 — \$45

#### First Course (Choice of Two - Served Family Style)

##### Bruschetta

Crostini • Roasted Tomato • Onions • Fresh Herbs

##### Flash Fried Calamari

San Marzano Tomato Sauce • Garlic Aioli

##### Baked Clams

L.I. Little Necks • Garlic • Toasted "Casino" Crumbs • Charred Lemon

##### Antipasto (\$2 Supplement per Person)

Prosciutto • Alps Cacciatorini Salami • Grana Padano • Burrata  
• Preserved Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig

##### Second Course

###### Tuscan Caesar

Romaine • Baby Kale • Ciabatta Croutons • Pecorino Cheese •  
Creamy Caesar Dressing

##### Third Course (Choice of Three)

###### Rigatoni Bolognese

Veal Ragù "Bolognese" • San Marzano Tomato • Touch of Cream  
Pecorino Romano

###### Filet Of Sole Florentino

Sautéed Baby Spinach • Lemon • White Wine • Vegetable Rice Pilaf

###### Chicken Scarpariello

Bone-In • Yukon Potato • Broccoli Rabe • Caramelized Onion  
Sweet Italian Sausage • Cherry Peppers • Rosemary

###### Chicken Parmigiana

Lightly Breaded Chicken Breast • Fontina Cheese • Linguine

### Package #2 — \$52

#### First Course (Choice of Three - Served Family Style)

##### Baked Clams

L.I. Little Necks • EVOO - Garlic • Toasted Basil "Oreganata" Crumbs  
• Charred Lemon

##### Flash Fried Calamari

San Marzano Tomato Sauce • Garlic Aioli

##### Antipasto (\$2 Supplement per Person)

Prosciutto • Alps Cacciatorini Salami • Grana Padano • Burrata  
Preserved Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig  
Preserves

##### Short Rib Meatballs

Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish  
Aioli • Barolo Jus

##### Baby Artichoke "Milanese"

Charred Lemon • Whipped Goat Cheese • Mandarin Orange Jam •  
Toasted Breadcrumbs • Crispy Garlic

#### Second Course

##### Chopped Rustic Salad

Romaine • Tomato • Cucumber • Red Onion Chick Peas • Barrel-  
Aged Feta Currants • Lemon-Honey Vinaigrette

#### Third Course (Choice of Three)

##### Rigatoni Bolognese

Veal Ragù • "Bolognese" • San Marzano Tomato • Touch of Cream •  
Pecorino Romano

##### Roasted Ora King Salmon

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-  
Merlot Butter

##### Shrimp Scampi

Lemon Butter Garlic Sauce • Spinach • Vegetable Rice Pilaf

##### Parmesan-Crusted Chicken Piccolo

Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussels  
Sprouts Wild Mushroom-Marsala Sauce

##### Chicken or Veal Scaloppine

Marsala / Parmigiana / Francaise

##### NY Strip Steak (\$12 Supplement per Order)

14 oz. Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini  
Onions • Smoked Tomato Chutney • Bordelaise Sauce

### Package #3 — \$69

#### First Course (Choice of Three - Served Family Style)

##### Mediterranean Octopus A La Plancha

Fingerling Potatoes • Fava Bean Hummus • Cherry Tomatoes • Red Onions  
Chickpeas • Stone Ground Mustard Vinaigrette • Fresh Dill

##### Baked Clams

L.I. Little Necks • Garlic • Toasted "Casino" Crumbs • Charred Lemon

##### Marinated Australian Lamb "Lollipops"

Grilled Brioche • Garlic-Rosemary "Pesto" • Gala Apple Relish

##### Baby Artichoke "Milanese"

Charred Lemon • Whipped Goat Cheese • Mandarin Orange Jam • Toasted  
Breadcrumbs • Crispy Garlic

##### Antipasto

Prosciutto • Alps Cacciatorini Salami • Grana Padano • Burrata Preserved  
Tomatoes • Grilled Ciabatta • Roasted Peppers • Fig Preserves

##### Braised Short Rib Meatballs

Crisp Parmesan-Herb Polenta • Pickled Red Onions • Horseradish Aioli • Barolo  
Jus

#### Second Course

##### Chopped Rustic Salad

Romaine • Tomato • Cucumber • Red Onion Chick Peas • Barrel-Aged Feta  
Currants • Lemon-Honey Vinaigrette

#### Third Course (Choice of Four)

##### Rigatoni Bolognese

Veal Ragù • "Bolognese" • San Marzano Tomato • Touch of Cream • Pecorino  
Romano

##### Shrimp Scampi

Lemon Butter Garlic Sauce • Spinach • Vegetable Rice Pilaf

##### Roasted Ora King Salmon

Shrimp Home-Fried Potatoes • Sautéed Baby Spinach • Cabernet-Merlot Butter

##### Roasted Mediterranean Branzino

Butterflied • Wild Mushrooms Fregola • Asparagus • Tomato Burro Fuso

##### Parmesan-Crusted Chicken Piccolo

Lightly Breaded • Whipped Yukon Gold Potato • Fontina • Brussels Sprouts Wild  
Mushroom-Marsala Sauce

##### NY Strip Steak

14 oz. Cut • Tuscan Fingerling Potatoes • Honey Braised Cipollini Onions •  
Smoked Tomato Chutney • Bordelaise Sauce