

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



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@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 (\$12 Supplement per Order)

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