

# Piccolo Mondo

*Small World, Big Taste*

## Happy Hour

**Tuesday – Friday 5pm to 7pm**

**\$4 off House Drinks & Selected Wine**  
(Pinot Grigio, Cabernet)

**\$2 off Specialty Drinks & Beer**

**\$2 Oysters of the Moment**

**\$1.5 Little Neck Clams**

**\$2.5 Jumbo Shrimp Cocktail**

## Bar Snacks

### **Cast Iron Seared Jumbo Shrimp \$14**

*Warm Baby Spinach – Chickpeas – Red Onions – Grape Tomato – Lemon Vinaigrette.*

### **Truffle Fries \$9**

*Hand Cut Fries – White Truffle Oil – Pecorino Romano – Parsley.*

### **Baked Clams \$12**

*L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs – Charred Lemon.*

### **Flash-Fried Calamari \$13**

*Semolina – Arrabbiata Sauce – Garlic Aioli.*

### **Oysters of the Moment\* MKT**

*On The Half Shelf – Crushed Ice – Lemon – Mini Tabasco – Cocktail Sauce – House Mignonette.*

### **Salumi & Formaggio Any Three \$16 Any Five \$21**

*Marinated Olives – Gherkins – Fig Mostarda – Charred Ciabatta.*

*Prosciutto di Parma*

*Calabrese Salami*

*Secla Speck*

*Fra’ Mani Soppessata*

*Hudson Valley Smoked Duck Breast*

*Burrata*

*Smokehouse Bleu*

*Dofino Fontina*

*Humboldt Fog Aged Goat Cheese*

*Mitica Asiago*

### **Speck & Arugula Flatbread \$13**

*Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.*

### **Our Margherita Flatbread \$12**

*Fresh Buffalo Mozzarella – Crushed Tomato – Fresh Basil – Garlic Oil – Pecorino Romano.*

### **Crisp Tuscan Ricotta Gnocchi \$9**

*EVOO – Herbs – Old Bay – Pecorino Romano.*

*\*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions*

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