

## Antipasti

### **Baked Clams\* \$13**

L.I. Little Necks – EVOO – Garlic – Toasted Basil  
“Oreganata” Crumbs – Charred Lemon.

### **Flash-Fried Calamari \$14**

Semolina – San Marzano Tomato – Garlic Aioli.

### **Portuguese Octopus & Chorizo Spiedini GF \$15**

Roasted Potato-Tuscan Olive & Preserved Tomato – Warm  
Stone Ground Mustard Vinaigrette – Fresh Dill.

### **Speck & Arugula Flatbread \$14**

Whipped Ricotta – Fig Preserves – Fontina – EVOO.

### **Marinated Australian Lamb “Lollipops”\* \$16**

Grilled Brioche – Garlic-Rosemary “Pesto” – Gala Apple  
Relish.

### **Steamed P.E.I. Mussels\* \$13**

Tomato-Parmesan Brioche – Sweet Tuscan Chili’s – Saffron  
Brodetto.

### **Our House Braised Short Rib Meatballs \$12**

Mini Parmesan-Herb Polenta “Cakes” – Pickled Red Onions  
– Horseradish Aioli – Barolo Jus.

### **Grilled Jumbo Shrimp GF \$16**

Oven-Roasted Chick Pea Puree – Eggplant Caponata –  
Toasted Pine Nuts – Spicy Wild Flower Honey.

### **Stuffed Baby Eggplant “Rollatini” GF \$13**

Whipped Ricotta & Spinach Stuffing – Pecorino Romano –  
San Marzano Tomato – Melted Fontina.

### **Sautéed Baby Artichoke “Milanese” \$14**

Burnt Lemon – Whipped Goat Cheese – Cranberry-Orange  
Jam – Toasted Breadcrumbs – Crispy Garlic.

## Insalata

### **Chopped Rustic Salad GF \$13**

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

### **Grilled East End Apple & Burrata GF \$14**

Shaved Speck – Radicchio – Baby Arugula – Sicilian  
Pistachios – Aged Balsamic.

### **Tuscan Caesar \$12**

Baby Kale – Romaine – Ciabatta Croutons – Pecorino  
Cheese – Creamy Caesar Dressing.

### **Roasted Beet & Goat Cheese “Torta a Strati” \$13**

Whipped Goat Cheese – Sweet Walnuts – Crispy Shallots –  
Honey-Dijon Vinaigrette.

## Contorni GF \$9

Tuscan Potatoes  
Roasted Yukon Potatoes  
Shrimp Home-Fried Potatoes  
Fregola Sarda “Tabbouleh”

Sautéed Baby Spinach  
Broccoli Rabe  
Charred Broccoli  
Baby Kale

## Primi

Ask Your Server About Our Gluten Free Pasta Option.

### **Orecchiette Toscana \$20**

Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted  
Garlic – Whipped Herb Ricotta.

### **Fresh Papardelle \$22**

Veal Ragu “Bolognese” – San Marzano – Touch of Cream  
– Pecorino Romano.

### **Homemade Potato Gnocchi a la Grappa \$23**

Pulled Smoked Chicken – Charred Broccoli – Roasted  
Tomato – Pancetta – “Vodka Sauce”.

### **Fresh Linguine ai Frutti di Mare \$27**

Little Neck Clams – Calamari – Tiger Shrimp – Sea  
Scallops – P.E.I. Mussels – San Marzano – Dried Chili.

### **Fresh Goat Cheese Mezzaluna Ravioli \$24**

Butternut Squash – Sun-Dried Tomatoes – Toasted  
Hazelnuts – Fresh Sage – Limoncello – Maple Syrup  
Drizzle.

## Secondi

### **Jumbo Shrimp & Wild Mushroom Risotto GF \$28**

Sweet Peas – Pecorino Romano – Truffle Drizzle – Black  
Pepper.

### **Seared Diver Sea Scallop Saltimbocca\* GF \$29\***

Prosciutto Wrapped – Sage Infused Risotto – Veal Jus.

### **Cedar Plank Roasted New Zealand King**

#### **Salmon\* GF \$29**

Shrimp Home-Fried Potatoes – Sautéed Baby Spinach –  
Cabernet-Merlot Butter.

### **Semolina Crisped Codfish “Livornese” \$28**

Red Onion-Tomato-Caper & Olive – Broccoli – Yukon  
Potatoes – Blistered Shishito.

### **Pan Roasted VeroBlue Barramundi \$31**

Warm Fregola Sarda “Tabbouleh” – Braised Baby Kale –  
Tuscan Bean Brodetto – Shallot Agrodolce.

### **Our Chicken Scarpariello “Hunter Style” GF \$25**

Bone-In – Roasted Potato – Broccoli Rabe – Caramelized  
Onion – Sweet Italian Sausage – Cherry Peppers – EVOO.

### **14oz Certified Angus NY Strip Steak\* GF \$37**

28 Day Wet Aged – Butternut Squash Custard – Vidalia  
Onion Rings – Garlic-Herb Butter – Bordelaise Sauce.

### **14 oz Brined Berkshire Pork Chop\* GF \$27**

Roasted Fingerlings – Caramelized Onions – Roasted  
Peppers – Baby Artichokes – Cherry Pepper Jus.

## Simply Classic

Add a Side of Fresh Linguini \$5

### **Our “French Cut” Chicken Parmesan \$22**

Thinly Pounded “French Cut” Chicken Breast – Lightly  
Breaded – Marinara – Mozzarella – Broccoli.

### **16 oz Catelli Farms Tomahawk Veal Chop Parmesan\* \$42**

Lightly Breaded – Marinara – Fresh Mozzarella – Sautéed  
Broccoli Rabe.

### **Scampi GF \$27**

Sautéed Jumbo Shrimp – Baby Spinach – Fregola Sarda –  
Fresh Lemon – Garlic – White Wine.

No Substitutions Please

Executive Chef: Steven Del Lima

Split Plate Charge \$7

GF=This Item Can be Prepared Gluten Free

\*These items can be cooked to order. 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

## Antipasti

Half / Full  
Tray Tray

Roasted Tomato & Eggplant Bruschetta \$35/\$60  
Whole Baked Clams \$49/\$89  
Pei Mussels \$45/\$75  
Octopus & Chorizo Skewers \$60/\$99  
Calamari Fritti \$50/\$90  
Cast Iron Seared Jumbo Shrimp \$55/\$95  
Jumbo Shrimp Cocktail  
Cocktail Sauce, Lemon, Horseradish \$3 Per  
Shrimp Burrata \$55/\$95  
Grilled Vegetable Antipasto \$55/\$95  
Fresh Mozzarella \$55/\$95  
Sweet Italian Sausage & Broccoli Rabe \$50/\$75

## Insalata

Chopped Tuscan Salad \$40/\$60  
Our Caesar Salad \$35/\$55  
Piccolo Mondo Burrata Caprese \$45/\$65  
The Panzanella \$49/\$79  
Seafood Salad \$75/\$135  
Roasted Beet & Goat Cheese \$45/\$65

## Pasta

A La Vodka \$49/\$89  
Primavera \$49/\$89  
Bolognese \$50/\$90  
Pomodoro \$40/\$65  
Amatricana \$50/\$90  
A La Scampi \$60/\$100  
Vongole \$55/\$95  
Frutti Di Mare \$65/\$115  
A La Nonna \$50/\$90  
Baked Cheese Ravioli \$50/\$90

## Classics

Half / Full  
Tray Tray

Chicken \$60/\$95  
Veal \$75/\$135  
Marsala  
Milanese  
Paillard  
Francaise  
Piccata  
Parmigiana  
Sorrentino  
Eggplant Parmigiana \$55/\$95  
Eggplant Rollatini \$55/\$95  
Chicken Scarpariello \$60/\$105

## Fish

Grilled Atlantic Salmon \$75/\$145  
Blue Crab Stuffed Fillet of Sole \$95/\$175  
Sautéed Sole Oreganata \$75/\$145  
Fillet of Sole Florentine \$80/\$150  
Branzino Fillet \$Mkt  
Seared Ahi Tuna \$85/\$155

## Shrimp \$85/145

Crabmeat Stuffed Jumbo Shrimp Scampi  
Parmigiana / Fradiavolo / Oreganata /  
Marinara

## Specialties

Double Cut Berkshire Pork Chop \$80/\$140  
Grilled NY Strip Steak \$Mkt  
Veal Chop Paillard \$Mkt  
Whole Branzino \$Mkt  
Australian Rack of Lamb \$Mkt

Half Tray Serves 6-8 pp.  
Full Tray Serves 12-14 pp.



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&  
OFF-  
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CATERING  
MENU**

*Our chef can prepare all classic  
Italian favorites for you!*

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