



CONTRACT & PAYMENT POLICY

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

Date: _____

Time: _____

Customer Name: _____

E-mail Address: _____

Phone No.: _____

Number of People: _____

Deposit Amount: _____

Signature Management: _____

Notes:

Featured in Newsday



AWARD WINNER

Top 10 Italian Restaurant on Long Island



1870 East Jericho Turnpike
Huntington, NY 11743

(631) 462-0718

www.piccolomondoli.com



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SMALL WORLD. BIG TASTE.

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Catering Menu

We can prepare all of your Italian favorites!

*All The Menus Include
Coffee, Tea, Cake or Fruits*

For Bar

Bar Tab - Price According to Consumption

Wine & Beer	\$19.00
Open Bar	\$23.00
Open Bar, Call Brands	\$29.00
Champagne Punch	\$8.00

- All bar packages based on a three-hour party
- Additional \$5.00 per person per hour will be added on all liquor packages

CATERING MENU #1 — \$35.00

First Course - Choice Of One

Simple Green Salad

*Organic Field Greens - Oven-Roasted Tomatoes
Julienned Red Onions - Balsamic Vinaigrette*

Tuscan Salad

*Baby Kale - Romaine - Ciabatta Croutons
Pecorino Cheese - Creamy Caesar Dressing*

Second Course - Choice Of One

Rigatoni Or

Penne Pomodoro

Third Course - Choice Of Three

Orecchiette Toscana

*Sweet & Spicy Italian Sausage - Broccoli Rabe
Toasted Garlic - Whipped Herb Ricotta*

Rigatoni Bolognese

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

Filet Of Sole Florentino

Sautéed Baby Spinach - Lemon - White Wine

Chicken Cutlet Parmigiana

*Lightly Breaded - Julienned Vegetables
San Marzano Tomato - Melted Mozzarella*

Parmesan-Crusted Chicken Piccolo

*French-Cut Chicken - Roasted Eggplant - Sautéed Baby
Spinach - Melted Fontina - Wild Mushroom Sauce*

*These items can be cooked to order. Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

CATERING MENU #2 — \$43.00

First Course - Choice Of Three

Baked Clams

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

Flash Fried Calamari

Semolina - San Marzano Tomato - Garlic Aioli

Grilled Jumbo Shrimp

*Sautéed Baby Spinach - Blistered Grape Tomatoes
Chick Peas - Lemon - Honey*

Our "Classic" Meatballs

*Whipped Pesto Ricotta - Parmesan Crisp
Marinara - Crostini*

Our House Made Rice Balls

*Lightly Breaded - Arborio Rice - Sweet Peas
Bolognese Ragù - Roasted Pepper
Coulis - Pecorino Romano*

Second Course - Choice Of One

Chopped Rustic Salad

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

Tuscan Caesar

*Baby Kale - Romaine - Ciabatta Croutons
Pecorino Cheese - Creamy Caesar Dressing*

Third Course - Choice Of Three

Pan-Crisped North Atlantic Codfish "Bouillabaisse"

*Vegetable Ratatouille - Yukon Gold Potatoes
Crisp Polenta Crouton - Lemon - Basil Oil*

Scampi

Jumbo Shrimp - Baby Spinach - Vegetable Rice Pilaf

Crabmeat-Stuffed Sole

*Sautéed Baby Spinach - Vegetable Rice Pilaf
Tomato Burro Fuso*

Parmesan-Crusted Chicken Piccolo

*French-Cut Chicken - Roasted Eggplant
Baby Spinach - Melted Fontina - Mushrooms*

Veal Scallopini

Saltimbocca/Marsala/Parmigiana

14 oz. Certified Black Angus NY Strip Steak

*28-Day Wet-Aged - Fried Potatoes - Roasted Asparagus
Smoked Tomato - Chutney - Bordelaise Sauce*

\$12 Supplement

CATERING MENU #3 — \$65.00

First Course - Choice Of Three

Portuguese Octopus & Chorizo Spiedini

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

Marinated Australian Lamb "Lollipops"

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

Baked Clams

L.I. Little Necks - EVOO

Garlic - Toasted Basil "Oreganata"

Our "Classic" Meatballs

Whipped Pesto Ricotta - Parmesan Crisp - Marinara

Grilled Jumbo Shrimp

*Sautéed Baby Spinach - Blistered Grape Tomatoes
Chick Peas - Lemon - Honey*

Sautéed Baby Artichoke "Milanese"

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

Second Course - Choice Of One

Chopped Rustic Salad

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

Tuscan Caesar

*Baby Kale - Romaine - Ciabatta Croutons
Pecorino Cheese - Creamy Caesar Dressing*

Third Course - Choice Of Four

Our Rigatoni Bolognese

Veal Ragù "Bolognese" - San Marzano - Touch of Cream

Pan-Crisped North Atlantic Codfish "Bouillabaisse"

*Vegetable Ratatouille - Yukon Gold Potatoes
Crisp Polenta Crouton - Lemon - Basil Oil*

Seared Diver Sea Scallop Saltimbocca*

*Prosciutto-Wrapped - Sage-Infused Risotto - Veal Jus
Cedar Plank Roasted New Zealand King Salmon*

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

Parmesan-Crusted Chicken Piccolo

French-Cut Chicken - Roasted Eggplant

Baby Spinach - Melted Fontina - Mushroom Sauce

16 oz. Grilled Tomahawk Veal Chop à la Marsala

*Gruyère Potato Gratin - Broccoli Rabe
Wild Mushroom - Marsala Sauce*

14 oz. Certified Angus NY Strip Steak

*28-Day Wet-Aged - Fried Potatoes - Roasted Asparagus
Smoked Tomato Chutney - Bordelaise Sauce*