



**WE HOST GREAT PARTIES
FOR ANY OCCASION!**



HOURS:

Monday	5pm – 10pm
Tuesday	5pm – 10pm
Wednesday	5pm – 10pm
Thursday	5pm – 10pm
Friday	5pm – 11pm
Saturday	5pm – 11pm
Sunday	4pm – 9pm

HAPPY HOUR:

Sunday - Friday	5pm – 7pm
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Featured in Newsday

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.

Best Italian Food on Long Island



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Huntington, NY 11743

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Take-Out Menu

We can prepare all of your Italian favorites!

20% Off Cash Only

ANTIPASTI

- Baked Clams*** \$12
L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs – Charred Lemon.
- Grilled Peach & Burrata GF** \$13
Baby Arugula & Radicchio – Sicilian Pistachios – Fig Balsamic – Crispy Speck.
- Flash-Fried Calamari** \$13
Semolina – San Marzano Tomato – Garlic Aioli – Mini Tabasco.
- Mediterranean Octopus a la Plancha GF** \$15
Fingerling Potatoes – Fava Bean “Hummus” – Tri-Color Greens – Stone Ground Mustard Vinaigrette – Fresh Dill.
- Grilled Pizza “Caprese”** \$14
Baby Arugula – Fontina – Roasted Yellow Peppers – Basil – San Marzano Tomato – Aged Balsamic – Herb Oil.
- Steamed P.E.I. Mussels* GF** \$13
Grilled Parmesan Ciabatta – Sweet Tuscan Chilis – Saffron Brodetto.
- Our “Classic” Meatballs** \$11
Whipped Pesto Ricotta – Crisp Parmesan – Marinara – Crostini.
- Chilled Seafood GF** \$16
Maine Lobster – Mussels – Little Neck Clams – Shrimp – Roma Tomatoes – Endive – Cucumber – Lemon Vinaigrette.
- Melon & Prosciutto Skewers GF** \$13
Cantaloupe & Honeydew – Bocconcini Mozzarella – Fresh Sage – Aged Balsamic.
- Sautéed Baby Artichoke “Milanese” GF** \$14
Burnt Lemon – Whipped Goat Cheese – Mandarin Orange Jam – Toasted Breadcrumbs – Crispy Garlic.



Sautéed Baby Artichoke “Milanese”

Ricotta Cavatelli

INSALATA

- Chopped Rustic Salad GF** \$12
Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Barrel-Aged Feta – Currants – Lemon-Honey Vinaigrette.
- Tri-Color Salad GF** \$13
Watercress, Radicchio & Endive – Washington State Apples – Gorgonzola – Candied Almonds – Cider Vinaigrette.
- Tuscan Caesar GF** \$11
Romaine – Baby Kale – Ciabatta Croutons – Pecorino Cheese – Creamy Caesar Dressing.
- Roasted Red & Yellow Beets GF** \$13
Whipped Herb Goat Cheese – Mandarin Orange – Crumbled Hazelnuts – Citrus Vinaigrette – Watermelon Radish.

CONTORNI \$8

- Tuscan Potatoes Sautéed Baby Spinach
Roasted Yukon Potatoes Broccoli Rabe
Lobster Home-Fried Potatoes Roasted Asparagus
Fava Bean-Sweet Potato Farro Baby Kale

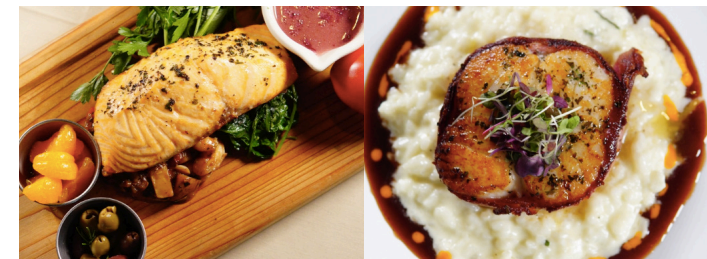
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Ask Your Server About Our Gluten-Free Pasta Option.

- Orecchiette Toscana** \$20
Sweet & Spicy Italian Sausage – Broccoli Rabe – Toasted Garlic – Whipped Herb Ricotta.
- Fresh Pappardelle** \$22
Veal Ragù “Bolognese” – San Marzano Tomato – Touch of Cream – Pecorino Romano.
- House-Made Ricotta Gnocchi al Pomodoro** \$23
Heirloom Grape Tomatoes – EVOO – Fresh Basil – Baby Spinach – Pecorino Romano.
- Fresh Linguine ai Frutti di Mare** \$27
Little Neck Clams – Calamari – South American Shrimp – Sea Scallops – P.E.I. Mussels – San Marzano – Dried Chili.
- Striped Maine Lobster Ravioli** \$26
Asparagus-Leek-Fennel & Lobster Ragout – Saffron-Truffle Burro Fuso – Haystack Potatoes.

SECONDI

- Grilled South American Prawns GF** \$29
Fontina Polenta Cake – Baby Eggplant – Tri-Color Pepper & Sun-Dried Tomato Pesto.
- Pan-Roasted Alaskan Halibut GF** MKT
Pearl Couscous “Succotash” – Baby Spinach – Blistered Grape Tomatoes – Chick Peas – Tomato Burro Fuso
- Seared Diver Sea Scallop Saltimbocca* GF** \$29*
Prosciutto-Wrapped – Sage-Infused Risotto – Veal Jus.
- Cedar Plank-Roasted New Zealand King Salmon* GF** \$29
Lobster Home-Fried Potatoes – Sautéed Baby Spinach – Cabernet-Merlot Butter.
- Pan-Crisped North Atlantic Codfish “Bouillabaisse”** \$27
Vegetable Ratatouille – Yukon Gold Potatoes – Crisp Polenta Crouton – Lemon-Basil Oil – Bouillabaisse Sauce.
- 16 oz Catelli Farms Pan-Roasted Tomahawk Veal Chop Toscana*** \$43
Roasted Shallots – Fingerling Potatoes – Whole Garlic – Fresh Thyme – Local Asparagus – Veal Jus.
- Parmesan-Crusted Chicken Piccolo** \$23
French-Cut Chicken – Roasted Eggplant – Sautéed Baby Spinach – Melted Fontina – Wild Mushroom Sauce.
- Our Chicken Scarpariello “Hunter Style” GF** \$25
Bone-In – Roasted Potato – Broccoli Rabe – Caramelized Onion – Sweet Italian Sausage – Cherry Peppers – EVOO.
- 14 oz Certified Black Angus NY Strip Steak* GF** \$37
28-Day Wet-Aged – Sweet Corn “Soufflé” – Roasted Asparagus – Smoked Tomato Chutney – Bordelaise Sauce.
- 14 oz Brined Berkshire Pork Chop* GF** \$27
Roasted Fingerlings – Caramelized Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.



Cedar Plank-Roasted New Zealand King Salmon Seared Diver Sea Scallop Saltimbocca

No Substitutions Please • 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 foodborne illness, especially if you have certain medical conditions.