

## SPECIALTIES

**Double-Cut Berkshire Pork Chop** \$80 | \$140  
*Roasted Potatoes, Onions, Roasted Pepper, Cherry Pepper Jus.*

**Grilled NY Strip Steak** \$MKT  
*Tuscan Potatoes, Peperonata.*

**Veal Chop Paillard** \$MKT  
*Baby Arugula, Beefsteak Tomatoes, Fresh Mozzarella, Balsamic.*

**Whole Branzino** \$MKT  
*Frisee, Fennel, Olives, Sun-Dried Tomato Vinaigrette, Lemon-Rosemary Pesto.*

**Australian Rack of Lamb** \$MKT  
*Roasted Potatoes, Caramelized Onions.*

**Marinated Skirt Steak** \$85 | \$160  
*Roasted Potatoes, Roasted Broccoli, BBQ Glaze.*

*Half Tray Serves 6-8 people  
Full Tray Serves 12-14 people*



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



*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](http://www.piccolomondoli.com)**



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**SMALL WORLD. BIG TASTE.**

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**Off-Premise Catering Menu**

*We can prepare all of your Italian favorites!*

## ANTIPASTI

Half Tray | Full Tray

<b>Roasted Tomato &amp; Eggplant Bruschetta</b>	\$35   \$60
<b>Whole Baked Clams</b>	25 pcs. - \$50
<b>Oreganata</b>	50 pcs. - \$90
<b>PEI Mussels</b> <i>Red, White or Saffron Brodetto.</i>	\$45   \$75
<b>Octopus Fritti</b> <i>Semolina Dust &amp; Arrabbiata Sauce.</i>	\$60   \$100
<b>Flush Fried Calamari</b> <i>Semolina, San Marzano Tomato, Garlic Aioli.</i>	\$55   \$95
<b>Jumbo Shrimp Cocktail</b> <i>Cocktail Sauce, Lemon, Horseradish.</i>	\$55   \$95 \$3 Per Shrimp
<b>Burrata</b> <i>Charred Ciabatta, Baby Arugula, Aged Balsamic.</i>	\$55   \$95
<b>Grilled Vegetable Antipasto</b>	\$45   \$80
<b>Fresh Mozzarella</b>	\$55   \$95
<b>Sweet Italian Sausage &amp; Broccoli Rabe</b>	\$50   \$75
<b>Baby Artichoke</b> <i>Whipped Goat Cheese, Cranberry-Orange Jam, Toasted Breadcrumbs, Crispy Garlic.</i>	\$55   \$95
<b>Our House Meatballs</b> <i>San Marzano Tomatoes, Fresh Basil, Pecorino Romano.</i>	\$50   \$90
<b>Our House Arborio Rice Balls</b> <i>Roasted Pepper Coulis, Pecorino Romano Cheese.</i>	\$50   \$90

## INSALATA

<b>Chopped Tuscan Salad</b>	\$40   \$65
<b>Our Caesar Salad</b>	\$35   \$55
<b>Piccolo Mondo Burrata Caprese</b>	\$45   \$70
<b>The Panzanella</b> <i>Arugula, Pepperoncini, Salami, Oregano, Vinaigrette.</i>	\$45   \$70
<b>Seafood Salad</b> <i>Clams, Mussels, Shrimp, Calamari.</i>	\$75   \$135
<b>Roasted Beet &amp; Goat Cheese</b> <i>Frisée, Mesclun, Sweet Crunchy Walnuts, Honey-Dijon Vinaigrette.</i>	\$45   \$70

## PASTA

<b>Alla Vodka</b>	\$50   \$90
<b>Primavera</b> <i>Roasted Vegetables, Garlic, EVOO.</i>	\$50   \$90
<b>Bolognese</b>	\$50   \$90
<b>Pomodoro</b>	\$40   \$65
<b>Amatriciana</b> <i>Pomodoro, Pancetta, Onions, Basil.</i>	\$50   \$90
<b>Alla Scampi</b> <i>Jumbo Shrimp, Lemon, Garlic, EVOO.</i>	\$60   \$100
<b>Alla Vongole (Red or White)</b>	\$55   \$95
<b>Frutti Di Mare</b> <i>Clams, Mussels, Scallops, Shrimp, Calamari.</i>	\$65   \$110
<b>Alla Nonna</b> <i>Roasted Eggplant, Tomato, Ricotta Salata.</i>	\$50   \$90
<b>Orecchiette Toscana</b> <i>Sweet and Spicy Italian Sausage, Broccoli Rabe, Garlic, Olive Oil.</i>	\$50   \$90
<b>Baked Cheese Ravioli</b> <i>Pomodoro or Vodka.</i>	\$50   \$90
<b>Baked Lasagna</b> <i>Meatballs, Sausage, Ground Beef &amp; Ricotta.</i>	\$55   \$95

## CLASSICS

<i>Chicken</i>	\$60   \$105
<i>Veal</i>	\$75   \$135
<b>Marsala</b> <i>Mushrooms, Marsala.</i>	
<b>Milanese</b> <i>Breaded, Fried, Marinara on the Side.</i>	
<b>Paillard</b> <i>Pounded, Grilled, Fresh Beefsteak, Tomato, Basil, Balsamic Blaze.</i>	
<b>Franchese</b> <i>Egg-Battered, Lemon-Butter.</i>	
<b>Caprese</b> <i>Fresh Mozzarella, Tomato, Basil, Balsamic.</i>	

## Piccata

*Lemon, White Wine, Capers.*

## Parmigiana

*Tomato Sauce, Melted Mozzarella.*

## Sorrentino

*Eggplant, Prosciutto, Mozzarella, Madeira Wine Sauce.*

## Chicken Scarpariello

*(On the Bone), Roasted Potatoes, Cherry Peppers, Lemon, EVOO.*

## Eggplant Parmigiana

\$55 | \$95

## Eggplant Rollatini

\$55 | \$95

## FISH

## New Zealand King Salmon

*Sautéed Spinach, Lemon, EVOO.*

\$90 | \$165

## Crab Stuffed Filet of Sole

*Vegetable Orzo, Spinach Chiffonade, Lemon, Chardonnay Butter.*

\$75 | \$145

## Sautéed Sole Oreganata

*Broccoli, Seasoned Breadcrumbs.*

\$75 | \$145

## Filet of Sole Florentine

\$80 | \$150

## Branzino Filet

*Seafood Cioppino Broth.*

\$MKT

## Cod Fish

*Vegetable Ratatouille, Lemon-Basil Oil.*

\$80 | \$150

## SHRIMP

## Crabmeat Stuffed Jumbo Shrimp

*Julienned Vegetables, Lobster Sauce.*

\$90 | \$150

## Scampi

*Sautéed Spinach, Lemon, White Wine & Garlic.*

\$85 | \$145

## Parmigiana

*Tomato Sauce, Mozzarella.*

\$80 | \$145

## Fra Diavolo

*Spicy Marinata, Garlic, EVOO.*

\$85 | \$145

## Oreganata

*Sautéed with Garlic, Topped with Seasoned Breadcrumbs.*

\$85 | \$145

## Marinara

*Tomato Sauce, Toasted Garlic, Fresh Basil.*

\$85 | \$145