



## 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](http://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	<b>\$19.00</b>
Open Bar	<b>\$23.00</b>
Open Bar, Call Brands	<b>\$29.00</b>
Champagne Punch	<b>\$8.00</b>

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

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**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

**East End Beefsteak Tomato & Burrata GF**

Fresh Basil - EVOO - Pea Tendrills - Tuscan Olive "Streusel"

*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