

# PICCOLO PARTY TRAYS

631-424-5592

Half trays serve 4-6 persons  
Full trays serve 8-10 persons

## APPETIZERS & SALADS

### **EGGPLANT ROLLATINI \$65/\$125**

ricotta, spinach, house tomato sauce, melted mozzarella

### **MEATBALLS OR EGGPLANT MEATBALLS \$65/\$125**

house tomato sauce with shaved parmesan, fresh ricotta and crostini

### **BAKED CLAMS \$65/\$125**

### **CLAMS CASINO \$65/\$125**

### **FRESH MOZZARELLA & TOMATO \$70/\$135**

layered with ripe tomatoes, portobello mushrooms, parma prosciutto

roasted peppers, basil and a balsamic drizzle

### **FRIED CALAMARI \$75/\$145**

regular OR thai style

### **MUSSELS WHITE OR RED \$65/\$125**

### **COCONUT SHRIMP \$7 per piece**

toasted coconut and piña colada sauce

### **SHRIMP COCKTAIL \$8 per piece**

### **PEAR SALAD \$60/\$115**

organic mesclun greens, candied walnuts

port wine dressing, crumbled blue cheese

### **TRICOLORE SALAD \$60/\$115**

radicchio, arugula, endive, ripe tomatoes, white balsamic vinaigrette

### **PICCOLO WEDGE \$60/\$115**

chilled iceberg lettuce, ripe tomatoes, creamy blue cheese dressing, crisp bacon

### **CAESAR SALAD \$65/\$125**

## PASTA

### **PENNE MARINARA \$65/\$110**

### **LINGUINE PRIMAVERA \$75/\$145**

julienne zucchini, yellow squash, carrots, sliced cherry tomatoes

mushrooms, garlic and oil, toasted bread crumbs

### **PENNE ALLA VODKA \$70/\$135**

### **PENNE BOLOGNESE \$75/\$145**

ground veal, pork and beef

chopped carrots, house tomato sauce, touch of cream

### **ORECCHIETTE CAROLINE \$75/\$145**

little ear pasta, hot and sweet sausage, broccoli rabe, fresh tomatoes

garlic and oil, toasted bread crumbs

### **GNOCCHI AL PESTO \$75/\$145**

basil cream sauce with pignoli nuts

### **LINGUINE WITH WHITE CLAM SAUCE \$85/\$175**

L.I. little neck clams sauteed in white wine, garlic and oil

### **SEAFOOD FRA DIAVOLO \$95/\$185**

jumbo shrimp, calamari, little neck clams, PEI mussels over linguine

## ENTREES

### **BREAST OF CHICKEN \$90/\$175**

marsala, francese, milanese, piccata, or parmigiana

### **EGGPLANT PARMIGIANA \$80/\$155**

### **SHRIMP PARMIGIANA \$135/\$265**

### **CHICKEN SCARPARELO \$95/\$185**

boneless breast of chicken, hot and sweet sausage

peppers, onions and mushrooms

### **SCALOPPINE OF VEAL \$120/\$235**

marsala, francese, piccata, or parmigiana

### **ORGANIC SCOTISH SALMON FILLET OSCAR**

**\$135/\$265**

topped with crabmeat and hollandaise sauce

asparagus spears

### **SOLE ROBERTO \$100/\$195**

lightly breaded, lemon white wine sauce

fresh tomatoes and basil

### **SCAMPI PICCOLO \$145/\$285**

jumbo shrimp in a garlic white wine sauce

with artichoke hearts

### **BRAISED BONELESS BEEF SHORT RIB**

**\$140/\$275**

rich jus, horseradish cream and crispy onions

## SIDES

### **BASMATI RICE \$35/\$65**

### **MASHED POTATOES \$50/\$95**

### **SAUTEED SPINACH \$50/\$95**

### **SAUTEED BROCCOLI \$50/\$95**

### **BROCCOLI RABE \$65/\$125**

### **ESCAROLE, WHITE BEANS AND**

**PANCETTA \$65/\$125**

***ALL TRAYS COME WITH BREAD  
(EXCEPT FOR SIDES)***

before placing your order, please inform your server if a person in your party has a food allergy. \*this menu item can be cooked to order  
\*\*this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food  
borne illness especially if you have certain medical conditions.