

PICCOLO PARTY TRAYS

631-424-5592

Half trays serve 4-6 persons

Full trays serve 8-10 persons

APPETIZERS & SALADS

FRESH MOZZARELLA AND RIPE TOMATOES \$70/\$135

fresh basil over a bed of baby arugula, mixed Italian olives

MEATBALLS OR EGGPLANT MEATBALLS \$65/\$125

house tomato sauce with shaved parmesan
fresh ricotta and crostini

BAKED CLAMS \$75/\$145

CLAMS CASINO \$85/\$165

FRIED CALAMARI \$80/\$155

regular OR thai style

MUSSELS WHITE OR RED

\$65/\$125

ITALIAN CHICKEN WINGS \$50/\$95

24 hour brine, dry rub, romano cheese
fresh basil, parmesan-peppercorn dipping sauce

COCONUT SHRIMP \$7.50 per piece

toasted coconut and piña colada sauce

SHRIMP COCKTAIL \$7.50 per piece

CAESAR SALAD \$60/\$115

POACHED 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

PASTA

RIGATONI ALLA VODKA \$70/\$135

w/ breaded chicken cutlet add \$20 for 1/2 tray and \$40 for full tray

RIGATONI 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
w/breaded chicken cutlet add \$20 for 1/2 tray and \$40 for full tray

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

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

SEAFOOD FRA DIAVOLO \$115/\$225

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

FRUTTI DI MARE

"NADINE AND JAYME STYLE" \$115/\$225

jumbo shrimp, little neck clams, hot cherry peppers
in a white wine sauce over escarole OR rigatoni

SHORTRIB CANNELONI \$85/\$175

ENTREES

CLASSIC PARMIGIANA DISHES

eggplant \$85/\$165, chicken \$95/\$190
veal \$125/\$245 shrimp \$135/\$265

BREAST OF CHICKEN \$95/\$190

marsala, francese or piccata

CHICKEN SCARPARIELO \$105/\$205

boneless breast of chicken, hot and sweet sausage
peppers, onions and mushrooms

SCALOPPINE OF VEAL \$125/\$245

marsala, francese or piccata

BRAISED BONELESS BEEF SHORT RIBS

\$145/\$285

rich jus, horseradish cream and crispy onions

BRANZINO ROBERTO \$110/\$215

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

ORGANIC SCOTTISH SALMON FILLET

OREGANATA \$150/\$295

topped with lump crabmeat, herbed breadcrumbs
with beurre blanc sauce over asparagus

SIDES

BASMATI RICE \$40/\$75

MASHED POTATOES \$50/\$95

SAUTEED SPINACH \$50/\$95

SAUTEED BROCCOLI \$50/\$95

BROCCOLI RABE \$60/\$115

ESCAROLE, WHITE BEANS AND

PANCETTA \$65/\$125