

LUNCH MENU

DINE IN AND TAKE OUT

APPETIZERS

Fried Calamari 12.
Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara

Eggplant alla Pete 10
Layers of breaded eggplant & ricotta topped with mozzarella & house gravy

Mussels Bianca 12.
P.E.I. simmered in a white wine, fresh tomato & caper garlic butter sauce

Mozzarella & Peppers 10. **GF**
Fresh mozzarella & fire roasted peppers, with pepperoncini peppers, olives, oregano & a honey-balsamic drizzle add prosciutto 3.

SALADS

House 7. **GF**
Mixed greens, tomato, cucumber, red onion, chi chi bean & sun dried cranberries, with a balsamic vinaigrette

Goat Cheese & Beets 11. **GF**
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing

Caesar 9.
Romaine hearts, croutons, & parmesan, with traditional dressing add grilled chicken 4. add shrimp 4. ea.

The Wedge 9. **GF**
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing

GF Gluten free pasta available 4. (penne, gnocchi & fresh fettuccini) full orders only

Whole-wheat pasta available 2. (spaghetti) full orders only

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of food borne illness, especially if you have a medical condition.

GF Gluten Free

Lunch: Served Mon - Fri, 11:30 - 2PM

SANDWICHES

Served with a cucumber & chi chi bean salad or house made garlic & parmesan chips

Turkey Flatbread Panini 12.
Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grilled pressed on our house made flatbread

Grilled Chicken 12.
Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta

The Italian 12.
Salami, cappi, ham & provolone with lettuce, tomato, hot peppers, onions, sweet balsamic vinaigrette & oregano on ciabatta

Meatball Sliders 9.
House made meatballs, topped with tomato sauce & mozzarella

Italian Grilled Cheese 13.
Prosciutto, roasted peppers & provolone with a pesto spread served on rosemary bread

Eggplant Parmesan Panini 11.
Layers of eggplant, mozzarella & house gravy baked served on a cheesy ciabatta bread

Italian Egg Sandwich 9.
Potato, peppers & eggs with provolone served on soft italian bread

PASTA

Pasta alla Pete 14. **GF**
Fresh fettucini, tossed with shrimp, fresh tomatoes, spinach, garlic & oil

Classic Manicotti 13.
Fresh pasta filled with ricotta topped with house gravy & mozzarella then baked

Pappardelle Carbonara 13. Add Fried Egg 1.
Extra wide pasta tossed with bacon, onions in a parmesan cheese broth

Cavatelli & Sausage 13.
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil

Tortellini alla Pete 13.
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce

Sirloin Marsala Dip 13.
Grilled sliced sirloin topped with caramelized onions & provolone served on ciabatta with a side of mushroom marsala dip

Parmesan Crusted Chicken Cutlet 11.
Served on house made rosemary bread with a garlic-basil aioli, lettuce & tomato

Sausage & Peppers 9.
Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft italian bread

Broccoli Rabe & Sausage 10.
Grilled Italian sweet sausage & broccoli rabe sautéed in garlic & oil, served on a soft italian bread

Brooklyn Style Italian Hero's Panko breaded Veal 14. Chicken 11.
All prepared on our crispy Italian bread, topped with our house gravy & mozzarella

Roasted Pork Loin 12.
Sliced, served on crispy italian bread with arugula, tomato & provolone with a basil aioli

Fried Shrimp Panini 15.
Jumbo hand breaded shrimp topped with arugula & mango salsa, served on a cheesy ciabatta

Spinach Fettucini & Scallops 14.
Pan seared scallops with bacon shiitake mushrooms, grape tomato & basil in a parmesan cheese broth

Linguini Clam Sauce 13.
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley Choice of: red, white or marechiaro

Classic Baked Ziti 10.
Tossed with ricotta, parmesan & gravy, topped with mozzarella then baked

Fettuccine Cacciatori 14.
Chicken pieces sautéed with onion, mushrooms & white wine with a touch of plum tomato

Dinner: Served Daily, 4:30 - close

FLATBREADS

Gluten free options available

Margherita 16.
Fresh mozzarella, slice tomato, garlic, oregano & fresh basil

Burrata 16.
Burrata cheese, pancetta, house made sauce & fresh basil

Goat Cheese Flatbread 16.
Goat cheese, pancetta, caramelized onions, broccoli & sweet tear drop peppers

Flatbread alla Pete 16.
House made flatbread topped with gorgonzola, grilled chicken, roasted red peppers, caramelized onions, arugula & a honey-balsamic drizzle

ENTRÉES

Chicken Milanese or Paillard 14. **GF**
Thinly pounded breaded pan seared or grilled chicken breast, topped with chopped mix greens, tomato & red onion with lemon vinaigrette

Chicken & Grilled Shrimp 15.
Served over jasmine rice & finished with a porcini mushroom sauce

Prosciutto 16.
Mozzarella, garlic, fresh basil, sweet teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO

White 16.
Ricotta, mozzarella, parmesan, topped with sautéed spinach

Salmon Oreganata 15.
Baked with a garlic & herbed breadcrumb, served over sautéed spinach & citrus sauce



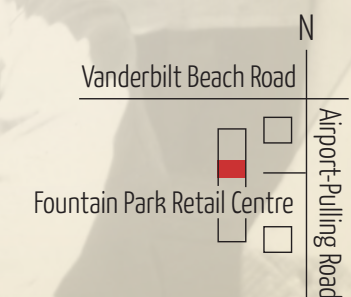
Dine In, Take-Out, Catering

LUNCH & DINNER TAKE-OUT MENU



239-992-FOOD (3663)

Fountain Park Retail Centre 7935 Airport-Pulling Road Naples, FL 34109



PARMESANPETES.COM

Full Service Catering visit Peterscuisine.com

Visa/MC only (Minimum applies)

Menu & price subject to change without prior notice.

10-2017



DINNER TAKE OUT MENU

APPETIZERS

Stuffed Meatballs 11.
Two fried meatballs filled with ricotta, served with our house gravy

Fried Calamari 12.
Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara

Shrimp Oreganata 12.
Shrimp sautéed with garlic, oil & oregano, baked with herb-flavored breadcrumbs & served with citrus sauce

Mussels Bianca 12.
P.E.I. Mussels simmered in a white wine, fresh tomato & caper garlic butter sauce

Burrata Bruschetta 11.
Fresh mozzarella wrapped around a creamy mozzarella, served with diced tomato, onion & eggplant tapenade with a honey balsamic drizzle on ciabatta toast

Mozzarella & Peppers 10. (GF)
Fresh mozzarella & fire roasted peppers, with pepperoncini peppers, olives, oregano & a honey-balsamic drizzle add prosciutto 3.

Clams Oreganata 10.
8 Little neck clams baked with a garlic & herb flavored bread crumb, with lemon sauce

Pasta Fagioli Bowl 6.
White tuscan beans, prosciutto, bacon & onions

Antipasto alla Pete (for 2) 19. (GF)
Salami, capicola, soprosatta, mozzarella, provolone, gorgonzola, marinated artichokes, sun dried tomato, roasted peppers, olives, hard boiled egg, sweet teardrop peppers, onions & oregano, served over romaine, drizzled with EVOO & balsamic

Rice Balls 3 for 9. or 3. ea.
Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara

Ciabatta Cheese Breads 7.
Choice of: garlic or balsamic or sun dried tomato, topped with mozzarella, parmesan & oregano, then baked



PETE'S SAUCES ARE PREPARED WITH IMPORTED ITALIAN PLUM TOMATOES.

Gravy is prepared with pork & onions. Marinara is prepared with garlic & oil. Meat sauce is ground beef, carrots, celery & onions.

SALADS

House 7. (GF)
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette

Goat Cheese & Beets 11. (GF)
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing

Caesar 9.
Romaine hearts, croutons & parmesan, with traditional dressing

The Wedge 9. (GF)
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing

Spinach 12. (GF)
Tossed with roasted peppers, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette

Burrata & Kale Salad 12. (GF)
Kale & romaine blend with pancetta, strawberries & apples, topped with burrata cheese and a lite creamy onion dressing

Arugula & Egg Salad 12. (GF)
Served with grilled chicken, sweet teardrop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano

PASTA

Add side house salad 3.

Classic Manicotti 16.
Fresh pasta filled with ricotta topped with house gravy & mozzarella then baked

Pappardelle Carbonara 17. Add Fried Egg 1.
Extra wide pasta tossed with bacon, onions in a parmesan cheese broth

Tortellini alla Pete 17.
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce

Cavatelli & Sausage 19.
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil

Pasta alla Pete 18. (GF)
Fresh fettuccini, tossed with shrimp fresh tomatoes, spinach, garlic & oil

Traditional Lasagna 16.
Prepared with ricotta, root vegetable meat sauce, topped with mozzarella

Tortellacci Porcini 23.
Large tortellini filled with braised veal & beef, tossed in a porcini mushroom butter & topped with peppadew peppers, served over crisp arugula

Choice of Pasta with House Gravy 16.
Thin spaghetti, linguini, or penne with meatball, sausage or meat sauce

Linguini Clam Sauce 17.
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara

Rigatoni Broccoli di Rabe 17.
Broccoli di rabe & sausage sautéed in garlic & olive oil

Fettuccini Cacciatori 17.
Chicken pieces sautéed with onion, mushrooms & white wine with a touch of plum tomato

Linguini Fra Diavolo 25. Shrimp only 29.
Shrimp, clams & mussels in a spicy marinara sauce

FLATBREADS

Gluten free options available

Margherita 16.
Fresh mozzarella, slice tomato, garlic, oregano & fresh basil

Burrata 16.
Burrata cheese, pancetta, house made sauce & fresh basil

Goat Cheese Flatbread 16.
Goat cheese, pancetta, carmelized onions, broccoli & sweet tear drop peppers

Flatbread alla Pete 16.
House made flatbread topped with gorgonzola, grilled chicken, roasted red peppers, carmelized onions, arugula & a honey-balsamic drizzle

Prosciutto 16.
Mozzarella, garlic, fresh basil, sweet teardrop peppers, carmelized onions, finished with sliced prosciutto & EVOO

White 16.
Ricotta, mozzarella, parmesan, topped with sautéed spinach

PETE'S SIDES

Meatball or Sausage 3.5 ea.
Sautéed Broccoli di Rabe 6.
Sautéed Spinach 7.
Sautéed Kale & Shiitake Mushrooms 7.
Peas, Prosciutto & Onions 7.

Caesar 5.
Side House Salad 4.5
Linguini Garlic & Oil 6.
Pasta with House Gravy 5.
Add chicken 4., shrimp or scallops 4. ea.



ENTRÉES

Add side house salad 3

Eggplant Parmesan 17.
Layers of breaded eggplant, mozzarella & house gravy Served with side of string beans or pasta

Chicken Parmesan 17.
Breaded cutlet topped with house gravy & mozzarella Served with side of string beans or pasta

Chicken Porcini 20.
Pan seared breast topped with goat cheese served over a sun-dried tomato & tuscan white bean sauté, finished with a porcini mushroom sauce & asparagus

Chicken alla Pete 19.
Chicken breast pan seared, topped with ham, breaded eggplant & mozzarella, finished with a shiitake mushroom plum tomato demi-glaze

Veal Parmesan 24.
Breaded cutlet topped with house gravy & mozzarella Served with side of string beans or pasta

Steak Pizzaiola 12oz. NY Strip 29.
Grilled, sliced & served with a spicy mushroom marinara sauce with fried polenta & steamed beans

Red Grouper Oreganata 24.
Topped with a garlic & herbed breadcrumb, sautéed spinach, chi chi beans, sweet teardrop peppers & a citrus sauce

Traditional Veal Scallopini Entrées Available 24.

DESSERT

Cannoli 7.
NY Style Cheesecake 7.
Italian Cheesecake 8.

Grilled Chicken Paillard 20. (GF)
Thinly pounded chicken breast, topped with arugula, diced tomato, red onion & lemon with a balsamic drizzle

Chicken Giambotta 19.
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce

Veal & Shrimp Porcini 27.
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto milanese

Veal Milanese 26.
Breaded cutlet pan seared, topped with arugula, diced tomato, onion & lemon with a balsamic drizzle

Filetto di Manzo 28.
2 - 4oz petite filets grilled, topped with a wild mushroom, pink peppercorn marsala demi-glaze & garnished with fried polenta & broccolini

Blackened Sea Scallops 27.
Served with a wild mushroom, sun dried tomato & fresh spinach sauté with a light citrus sauce

Potato Encrusted Salmon 21.
Served over sautéed kale & roasted beets with a gorgonzola sherry demi-glaze

Tiramisu 7.
Flourless Chocolate Cake 9.