

LUNCH TAKE OUT MENU

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. Mussels simmered in a white wine, fresh tomato & caper garlic butter sauce	
Mozzarella & Peppers/Prosciutto	10/13
Fresh mozzarella & fire roasted peppers with pepperoncini peppers, olives, oregano & honey-balsamic drizzle GF**	
Pasta Fagioli Bowl	6
Prepared with white tuscan bean, prosciutto, bacon & onions	
Rice Ball	3
Each 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	

FLATBREADS

+ Gluten free option available**

All Flatbreads	14
Margarita Fresh Mozzarella, slice tomato, garlic, oregano, fresh basil	
Burrata Burrata cheese, pancetta, house made sauce, fresh basil	
Prosciutto Mozzarella, garlic, fresh basil, sweet teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
Goat Cheese Pancetta, caramelized onions, broccoli, sweet teardrop peppers	
Alla Pete Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	
White Ricotta, mozzarella, parmesan, topped with sautéed spinach	
Pizza Style Sauce & cheese & choice of three toppings meatball, sausage, peppers, onions, pepperoni or mushroom	

SIDES

+ Cucumber & chi chi bean salad	3
+ Housemade parmesan & garlic chips	3
+ Basil sweet potato fries	3

LUNCH SERVED MONDAY-FRIDAY 11:30AM-2PM

SALADS

	+ Chicken	4
	+ Shrimp	4 ea.
	+ Baby shrimp	5
House		7
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette GF**		
Goat Cheese & Beets		11
Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing GF**		
Tenderloin Romaine Wedge*		14
Sliced tenderloin of beef, romaine wedge, goat cheese, grape tomatoes, wild mushrooms, walnuts & red onions, white balsamic vinaigrette GF**		
Caesar		9
Romaine hearts, croutons & parmesan, with traditional dressing		
The Wedge		9
Iceberg lettuce topped with tomatoes, blue cheese crumbles, apple-smoked bacon & blue cheese dressing GF**		
Spinach		12
Tossed with roasted peppers, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette GF**		
Arugula & Fried Egg Salad*		12
Served with grilled chicken, sweet tear drop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano GF**		
Chopped Salad		12
Tomato, onion, sharp imported provolone, pepperoncini peppers, olives, grilled chicken, garlic & EVOO		

PASTA

	+ Side house salad	3.5
	+ Gluten free pasta** (full order only)	4
	+ Whole-wheat pasta (full order only)	2
Pasta alla Pete		14
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/Add Fried Egg*	13/15	
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		
Linguini Clam Sauce		13
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara		
Tortelloni		13
Large cheese filled tortelloni with a sun dried tomato sauce, set atop of crisp arugula		

SANDWICHES

+ Choice of one side

Brooklyn Style Italian Hero's Chicken/Veal	11/14
All prepared on our crispy Italian bread, topped with our house gravy & mozzarella	
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	10
House made meatballs, topped with tomato sauce & mozzarella	
Italian Lobster Roll Fra Diavolo	17
Knuckle & claw meat basted in garlic & butter, topped with a spicy marinara sauce, served on a toasted soft roll	
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	
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 sliced 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	

ENTRÉES

+ Side house salad

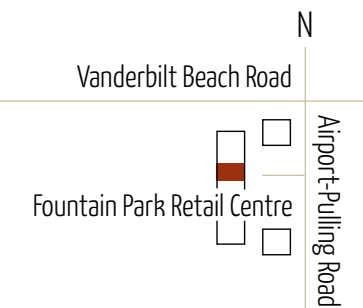
Chicken Milanese or Paillard**	14
Thinly pounded breaded pan seared or grilled chicken breast, topped with mixed greens, tomato & red onion with lemon vinaigrette GF**	
Crispy Shrimp Scampi	16
Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce	
Italian Lobster Mac N Cheese	15
Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & parmesan	
Salmon Oreganata*	15
Baked with a garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce	



LUNCH & DINNER TAKE-OUT MENU

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Menu & price subject to change without prior notice.

10/2018

DINNER TAKE OUT MENU

APPETIZERS

Oysters Della Rocca 	13
Blue points baked with pancetta, spinach & parmesan cheese	
Stuffed Meatballs	11
Two fried meatballs filled with ricotta, served with our house gravy	
Italian Lobster Mac N Cheese	15
Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & parmesan	
Fried Calamari	12
Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara	
Long Stemmed Artichoke Hearts	13
Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers GF**	
Mussels Bianca	12
P.E.I. Mussels simmered in a white wine, fresh tomato & caper garlic butter sauce	
Burrata Bruschetta	12
Fresh mozzarella wrapped around a creamy mozzarella, served with diced tomato, onion & eggplant tapenade with a honey balsamic drizzle on ciabatta toast	
Grilled Octopus	13
Served with roasted corn, white beans, sweet peas & sun dried tomato, balsamic drizzle	
Clams/Shrimp Oreganata	10/13
Baked with a garlic & herb flavored bread crumb, with lemon sauce	
Pasta Fagioli Bowl	6
Prepared with white tuscan bean, prosciutto, bacon & onions	
Rice Ball	3
Each 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 SIDES

Meatball or Sausage	4	Sautéed Broccoli di Rabe	7
Add either Chicken, Shrimp or Scallop	4 ea.	Sautéed Kale & Shiitake Mushrooms	7
Linguini Garlic & Oil	6	Sautéed Spinach	8
Pasta with House Gravy	5	Peas, Prosciutto & Onions	7
Caesar	5		
Side House Salad	4.5		

DINNER SERVED MONDAY-SUNDAY 4:30PM-CLOSE

SALADS

Antipasto alla Pete for 2	20
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 GF**	
House	7
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette GF**	
Goat Cheese & Beets	11
Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing GF**	
Caesar	9
Romaine hearts, croutons & parmesan, with traditional dressing	
The Wedge	9
Iceberg lettuce topped with tomatoes, blue cheese crumbles, apple-smoked bacon & blue cheese dressing GF**	
Spinach	12
Tossed with roasted peppers, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette GF**	
Arugula & Fried Egg Salad*	12
Served with grilled chicken, sweet tear drop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano GF**	
Chopped Salad	12
Tomato, onion, sharp imported provolone, pepperoncini peppers, olives, grilled chicken, garlic & EVOO	

FLATBREADS

+ Gluten free option available**

All Flatbreads	16
Margarita	
Fresh Mozzarella, slice tomato, garlic, oregano, fresh basil	
Burrata	
Burrata cheese, pancetta, house made sauce, fresh basil	
Prosciutto	
Mozzarella, garlic, fresh basil, sweet teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
Goat Cheese	
Pancetta, caramelized onions, broccoli, sweet teardrop peppers	
Alla Pete	
Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	
White	
Ricotta, mozzarella, parmesan, topped with sautéed spinach	
Pizza Style	
Sauce & cheese & choice of three toppings meatball, sausage, peppers, onions, pepperoni or mushroom	

PASTA

+ Side house salad	3.5
+ Gluten free pasta** (full order only)	4
+ Whole-wheat pasta (full order only)	2

Rigatoni Basil & Tomato	19
Simple rigatoni pasta tossed with a basil tomato sauce, finished with shredded reggiano	
Linguini Clam Sauce	17
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiarra	
Rigatoni Broccoli di Rabe	17
Broccoli di rabe & sausage sautéed in garlic & olive oil	
Linguini Fra Diavolo/Shrimp only	25/29
Shrimp, clams & mussels in a spicy marinara sauce	
Pasta alla Pete	18
Fettucini, tossed with shrimp, fresh tomatoes, spinach, garlic & oil	
Classic Manicotti	16
Fresh pasta filled with ricotta topped with house gravy & mozzarella then baked	
Pappardelle Carbonara/Add Fried Egg*	17/19
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	20
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, 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	
Pappardelle & Sea Scallops*	26
Extra wide fettucini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops	
Potato Gnocchi	21
Served in a mascarpone cream sauce tossed with fresh spinach	

DESSERTS

Cannoli	7	Tiramisu	7
NY Style Cheesecake	7	Flourless Chocolate Cake	9
Italian Cheesecake	8		



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

*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. **We are not a certified gluten free kitchen. Gluten free meals are prepared and cooked in a shared area where cross-contact can occur. We do not assume any responsibility for guests with food sensitivities or allergies.

ENTRÉES

+ Side house salad 3.5

Eggplant Parmesan	17
Layers of breaded eggplant, mozzarella & house gravy	
Chicken Parmesan	17
Breaded cutlet topped with house gravy & mozzarella	
Chicken Giambotta	19
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce	
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	
Steak Pizzaiola*	29
12oz. NY Strip grilled, sliced & served with a spicy mushroom marinara sauce with fried polenta & steamed beans	
Veal Scallopini	24
Traditional preparations available	
Chicken Porcini	22
Pan seared breast topped with goat cheese served over a sun-dried tomato & tuscan white bean sauté, finished with a porcini mushroom sauce & asparagus	
Red Grouper Oreganata	25
Topped with a garlic & herbed breadcrumb, sautéed spinach, chi chi beans, sweet teardrop peppers & a citrus sauce	
Grilled Chicken Paillard	20
Thinly pounded chicken breast, topped with mixed greens, grape tomato, onion with a lemon vinaigrette GF**	
Veal & Shrimp Porcini	28
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus	
Milanese Chicken/Veal	20/27
Breaded cutlet pan seared, topped with arugula, diced tomato, onion & lemon with a balsamic drizzle	
Filetto di Manzo*	29
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	



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