

LUNCH TAKE OUT MENU

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

— APPETIZERS —

<b>Fried Calamari</b> Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara	12
<b>Mussels Bianca</b> P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	12
<b>Mozzarella &amp; Peppers   Prosciutto</b> Fresh mozzarella & roasted peppers with pepperoncini peppers, olives, oregano & honey-balsamic drizzle. <i>Gluten Free**</i>	10   13
<b>Pasta Fagioli Bowl</b> White tuscan beans, prosciutto, bacon & onions	6
<b>Lentil Soup Bowl</b> With sausage & carrots	6
<b>Rice Ball</b> Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara	3
<b>Ciabatta Cheese Breads</b> Choice of: garlic or balsamic or sun dried tomato, topped with mozzarella, parmesan & oregano, then baked	7

— SALADS —

Chicken + 4   Shrimp + 4 ea.   Baby Shrimp + 6	
<b>House</b> Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette. <i>Gluten Free**</i>	8
<b>Goat Cheese &amp; Beets</b> Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing. <i>Gluten Free**</i>	11
<b>Tenderloin Romaine Wedge*</b> Sliced tenderloin of beef, romaine wedge, goat cheese, grape tomatoes, wild mushrooms, walnuts & red onions, white balsamic vinaigrette. <i>Gluten Free**</i>	14
<b>Caesar</b> Romaine hearts, croutons & parmesan, with traditional dressing	10
<b>The Wedge</b> Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing. <i>Gluten Free**</i>	9
<b>Spinach</b> Tossed with roasted peppers, olives, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette. <i>Gluten Free**</i>	12
<b>Arugula &amp; Egg*</b> Served with grilled chicken, sweet tear drop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano. <i>Gluten Free**</i>	12

— FLATBREADS —

<b>All Flatbreads   Gluten Free**</b>	14   16
<b>Margarita</b> Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil	
<b>Burrata</b> Burrata cheese, pancetta, house made sauce, fresh basil	
<b>Prosciutto</b> Mozzarella, garlic, fresh basil, sweet tear drop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
<b>Goat Cheese</b> Pancetta, caramelized onions, broccoli, sweet tear drop peppers	
<b>Alla Pete</b> Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	
<b>White</b> Ricotta, mozzarella, parmesan, topped with sautéed spinach	
<b>Pizza Style</b> Sauce & cheese & choice of three toppings meatball, sausage, peppers, onions, pepperoni or mushroom	

— PASTA —

Side house salad + 3.5   Gluten free pasta** + 4 (full order only)   Whole-wheat pasta + 2 (full order only)	
<b>Pasta alla Pete</b> Fettucini, tossed with shrimp, grape tomatoes, spinach, garlic & oil	14
<b>Classic Manicotti</b> Fresh pasta filled with ricotta topped with house gravy & mozzarella	13
<b>Pappardelle Carbonara   Add Fried Egg*</b> Extra wide pasta tossed with bacon, onions in a parmesan cheese broth	13   15
<b>Cavatelli &amp; Sausage</b> Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil	14
<b>Tortellini alla Pete</b> Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	13
<b>Linguini Clam Sauce</b> Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara	14
<b>Rigatoni Gorgonzola</b> Eggplant, shiitake mushroom, asparagus, long stem artichoke, spicy plum tomato sauce	14

— SIDES —

<b>Cucumber &amp; Chi Chi Bean Salad</b>	3
<b>Housemade Parmesan &amp; Garlic Chips</b>	3
<b>Basil Sweet Potato Fries</b>	3

— SANDWICHES —

+ Choice of one side	
<b>Brooklyn Style Italian Hero's Chicken   Veal</b> All prepared on our crispy Italian bread, topped with our house gravy & mozzarella	11   14
<b>Turkey Flatbread Panini</b> Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grill-pressed on our house made flatbread	13
<b>Grilled Chicken</b> Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta	12
<b>The Italian</b> Salami, cappi, ham & provolone with lettuce, tomato, hot peppers, onions, sweet balsamic vinaigrette & oregano on ciabatta	12
<b>Meatball Sliders</b> House made meatballs, topped with tomato sauce & mozzarella	10
<b>Italian Lobster Roll Fra Diavolo</b> Knuckle & claw meat basted in garlic & butter, topped with a spicy marinara sauce, served on a toasted soft roll	Market
<b>Italian Egg Sandwich</b> Potato, peppers & eggs with provolone served on soft italian bread	9
<b>Sirloin Marsala Dip*</b> Grilled sliced sirloin topped with caramelized onions & provolone served on ciabatta with a side of mushroom marsala dip	13
<b>Parmesan Crusted Chicken Cutlet</b> Served on sliced rosemary bread with a garlic-basil aioli, lettuce & tomato	12
<b>Sausage &amp; Peppers</b> Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft italian bread	10
<b>Broccoli Rabe &amp; Sausage</b> Grilled Italian sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on soft italian bread	11

— ENTRÉES —

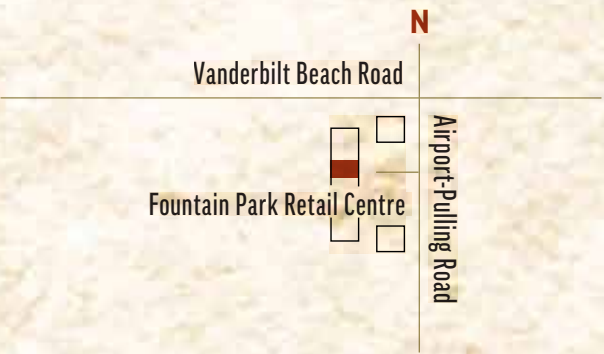
Side house salad + 3.5	
<b>Chicken Milanese or Paillard**</b> Thinly pounded chicken breast grilled or breaded & pan seared, topped with mixed greens, tomato & red onion with lemon vinaigrette. <i>Gluten Free**</i>	14
<b>Crispy Shrimp Scampi</b> Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce	16
<b>Italian Lobster Mac N Cheese</b> Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & parmesan	15
<b>Salmon Oreganata*</b> Baked with garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce	15



PARMESAN  
PETE'S  
— ITALIAN KITCHEN —

THE ULTIMATE IN ITALIAN EATING

LUNCH & DINNER  
TAKE-OUT MENU



7935 AIRPORT-PULLING RD | NAPLES, FL 34109

VISA/MC ONLY (minimum applies)	DINE IN
239-992-FOOD (3663)	TAKE-OUT
ParmesanPetes.com	CATERING

FULL SERVICE CATERING VISIT PETERSCUISINE.COM



Menu & price subject to change without prior notice.

12/2019

DINNER TAKE OUT MENU

DINNER SERVED MONDAY-SUNDAY 4:30PM-CLOSE

— APPETIZERS —

<b>Oysters Della Rocca</b> 	13
Blue points baked with pancetta, spinach & parmesan cheese <i>Gluten Free**</i>	
<b>Stuffed Meatball</b>	6
One fried meatball filled with ricotta, served with our house gravy	
<b>Italian Lobster Mac N Cheese</b>	16
Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & parmesan	
<b>Fried Calamari</b>	12
Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara	
<b>Long Stemmed Artichoke Hearts</b>	13
Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers <i>Gluten Free**</i>	
<b>Mussels Bianca</b> 	13
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	
<b>Burrata Bruschetta</b>	12
Fresh mozzarella wrapped around a creamy mozzarella, served with diced tomato, onion & eggplant tapenade with a honey balsamic drizzle on ciabatta toast	
<b>Grilled Octopus</b>	13
Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts <i>Gluten Free**</i>	
<b>Clams   Shrimp Oreganata</b>	10   13
Baked with a garlic & herb flavored bread crumb, with lemon sauce	
<b>Pasta Fagioli Bowl</b>	6
White tuscan beans, prosciutto, bacon & onions	
<b>Lentil Soup Bowl</b>	6
With sausage & carrots	
<b>Rice Ball</b>	3
Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara	
<b>Ciabatta Cheese Breads</b>	7
Choice of: garlic or balsamic or sun dried tomato, topped with mozzarella, parmesan & oregano, then baked	

— DESSERTS —

<b>Cannoli</b>	7
<b>NY Style Cheesecake</b>	7
<b>Italian Cheesecake</b>	8
<b>Tiramisu</b>	7
<b>Flourless Chocolate Cake</b>	9

— SALADS —

<b>Antipasto alla Pete for 2</b>	22
Salami, capicola, sopresatta, mozzarella, provolone, gorgonzola, marinated artichokes, sun dried tomato, roasted peppers, olives, hard boiled egg, sweet tear drop peppers, onions & oregano, served over romaine, drizzled with EVOO & balsamic <i>Gluten Free**</i>	
<b>House</b>	8
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette <i>Gluten Free**</i>	
<b>Goat Cheese &amp; Beets</b>	11
Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing <i>Gluten Free**</i>	
<b>Caesar</b>	10
Romaine hearts, croutons & parmesan, with traditional dressing	
<b>The Wedge</b>	9
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing <i>Gluten Free**</i>	
<b>Spinach</b>	12
Tossed with roasted peppers, olives, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette <i>Gluten Free**</i>	
<b>Arugula &amp; Egg*</b>	12
Served with grilled chicken, sweet tear drop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano <i>Gluten Free**</i>	

— FLATBREADS —

<b>All Flatbreads   Gluten Free**</b>	14   16
<b>Margarita</b>	
Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil	
<b>Burrata</b>	
Burrata cheese, pancetta, house made sauce, fresh basil	
<b>Prosciutto</b>	
Mozzarella, garlic, fresh basil, sweet tear drop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
<b>Goat Cheese</b>	
Pancetta, caramelized onions, broccoli, sweet tear drop peppers	
<b>Alla Pete</b>	
Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	
<b>White</b>	
Ricotta, mozzarella, parmesan, topped with sautéed spinach	
<b>Pizza Style</b>	
Sauce & cheese & choice of three toppings meatball, sausage, peppers, onions, pepperoni or mushroom	

— PASTA —

Side house salad + 3.5	Gluten free pasta** + 4 <small>(full order only)</small>	Whole-wheat pasta + 2 <small>(full order only)</small>	
<b>Rigatoni Basil &amp; Tomato</b>	19		
Simple rigatoni pasta tossed with a basil tomato sauce, finished with shredded reggiano			
<b>Linguini Clam Sauce</b>	17		
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara			
<b>Rigatoni Broccoli di Rabe</b>	17		
Broccoli di rabe & sausage sautéed in garlic & olive oil			
<b>Linguini Fra Diavolo   Shrimp only</b>	27   32		
Shrimp, clams & mussels in a spicy marinara sauce			
<b>Pasta alla Pete</b>	19		
Fettucini, tossed with shrimp, grape tomato, spinach, garlic & oil			
<b>Classic Manicotti</b>	16		
Fresh pasta filled with ricotta topped with house gravy & mozzarella			
<b>Pappardelle Carbonara   Add Fried Egg*</b>	17   19		
Extra wide pasta tossed with bacon & onions in a parmesan cheese broth			
<b>Tortellini alla Pete</b>	18		
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce			
<b>Cavatelli &amp; Sausage</b>	21		
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil			
<b>Traditional Lasagna</b>	17		
Prepared with ricotta, root vegetable meat sauce, topped with mozzarella			
<b>Tortellacci Porcini</b>	23		
Large tortellini filled with braised veal & beef, tossed in a porcini mushroom butter & topped with peppadew peppers, served over crisp arugula			
<b>Pappardelle &amp; Sea Scallops*</b>	26		
Extra wide fettucini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops			
<b>Potato Gnocchi</b>	21		
Served in a mascarpone cream sauce tossed with fresh spinach			

— PETE'S SIDES —

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

— ENTRÉES —

Side house salad + 3.5			
<b>Chicken   Eggplant   Veal Parmesan</b>	18   18   24		
Breaded & topped with house gravy & mozzarella			
<b>Chicken Giambotta</b>	19		
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce			
<b>Prosciutto Chicken</b>	20		
Chicken breast wrapped with prosciutto, pan seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta			
<b>Steak Pizzaiola*</b>	31		
12oz. NY Strip grilled, sliced with a spicy mushroom marinara sauce with sautéed butter potatoes, brussel sprouts & balsamic cipollini onion			
<b>Veal Scallopini</b>	24		
Traditional preparation of your choice			
<b>Chicken Porcini</b>	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			
<b>Blackened Red Grouper Piccata</b>	Market		
Served with long stemmed artichokes, blister tomatoes, caper berries & pappardelle pasta in a citrus sauce			
<b>Grilled Chicken Paillard</b>	20		
Thinly pounded chicken breast, topped with mixed greens, grape tomato, onion with a lemon vinaigrette <i>Gluten Free**</i>			
<b>Veal &amp; Shrimp Porcini</b>	29		
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus			
<b>Milanese Chicken   Veal</b>	20   27		
Breaded cutlet pan seared, topped with arugula, grape tomato, onion & lemon with a balsamic drizzle			
<b>Filetto di Manzo*</b>	29		
2- 4oz petite filets grilled, topped with a wild mushroom pink peppercorn marsala demi-glaze & sautéed buttered potatoes, brussel sprouts & balsamic cipollini onion			
<b>Blackened Sea Scallops*</b>	27		
Served with a wild mushroom, sun dried tomato & fresh spinach sauté with a light citrus sauce			
<b>Faroe Island Salmon*</b>	23		
Served over a sauté of brussel sprouts, corn, pancetta & peppadew peppers finished with a salsa verde			



PETE'S SAUCES ARE  
PREPARED WITH  
IMPORTED ITALIAN  
PLUM TOMATOES

- Gravy is Prepared with Pork & Onions —
- Meat Sauce is Ground Beef, Carrots, Celery & Onions —
- Marinara is Prepared with Garlic & Oil —

\*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.

