

LUNCH TAKE OUT MENU

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

— APPETIZERS —

- Fried Calamari** 12
Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara
- Mussels Bianca** 12
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce
- Mozzarella & Peppers | Prosciutto** 10 | 13
Fresh mozzarella & roasted peppers with pepperoncini peppers, olives, oregano & honey-balsamic drizzle. *Gluten Free***
- Pasta Fagioli Bowl** 6
White tuscan beans, prosciutto, bacon & onions
- Lentil Soup Bowl** 6
With sausage & carrots
- Rice Ball** 3
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

— SALADS —

Chicken +4 | Shrimp +4 ea. | Baby Shrimp +6

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

— FLATBREADS —

- All Flatbreads | Gluten Free**** 14 | 16
- Margarita**
Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil
- Burrata**
Burrata cheese, pancetta, house made sauce, fresh basil
- Prosciutto**
Mozzarella, garlic, fresh basil, sweet tear drop peppers, caramelized onions, finished with sliced prosciutto & EVOO
- Goat Cheese**
Pancetta, caramelized onions, broccoli, sweet tear drop 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** +4** | **Whole-wheat pasta +2**
(full order only) (full order only)
- Pasta alla Pete** 14
Fettucini, tossed with shrimp, grape tomatoes, spinach, garlic & oil
- Classic Manicotti** 13
Fresh pasta filled with ricotta topped with house gravy & mozzarella
- Pappardelle Carbonara | Add Fried Egg*** 13 | 15
Extra wide pasta tossed with bacon, onions in a parmesan cheese broth
- Cavatelli & Sausage** 14
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** 14
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiaro
- Rigatoni Gorgonzola** 14
Eggplant, shiitake mushroom, asparagus, long stem artichoke, spicy plum tomato sauce

— SIDES —

- Cucumber & Chi Chi Bean Salad** 3
- Housemade Parmesan & Garlic Chips** 3
- Basil Sweet Potato Fries** 3

— 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** 13
Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grill-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** Market 10
Knuckle & claw meat basted in garlic & butter, topped with a spicy marinara sauce, served on a toasted soft roll
- 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** 12
Served on sliced rosemary bread with a garlic-basil aioli, lettuce & tomato
- Sausage & Peppers** 10
Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft italian bread
- Broccoli Rabe & Sausage** 11
Grilled Italian sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on soft italian bread

— ENTRÉES —

- Side house salad +3.5
- Chicken Milanese or Paillard**** 14
Thinly pounded chicken breast grilled or breaded & pan seared, topped with mixed greens, tomato & red onion with lemon vinaigrette. *Gluten Free***
- 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 garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce



PARMESAN
PETE'STM
— 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 —

- Oysters Della Rocca**  13
Blue points baked with pancetta, spinach & parmesan cheese *Gluten Free***
- Stuffed Meatball** 6
One fried meatball filled with ricotta, served with our house gravy
- Italian Lobster Mac N Cheese** 16
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 *Gluten Free***
- Mussels Bianca**  13
P.E.I. Mussels simmered in a white wine, grape 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 a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts *Gluten Free***
- Clams | Shrimp Oreganata** 10 | 13
Baked with a garlic & herb flavored bread crumb, with lemon sauce
- Pasta Fagioli Bowl** 6
White tuscan beans, prosciutto, bacon & onions
- Lentil Soup Bowl** 6
With sausage & carrots
- Rice Ball** 3
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

— DESSERTS —

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

— SALADS —

- Antipasto alla Pete for 2** 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 *Gluten Free***
- House** 8
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette *Gluten Free***
- Goat Cheese & Beets** 11
Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing *Gluten Free***
- Caesar** 10
Romaine hearts, croutons & parmesan, with traditional dressing
- The Wedge** 9
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing *Gluten Free***
- Spinach** 12
Tossed with roasted peppers, olives, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette *Gluten Free***
- Arugula & Egg*** 12
Served with grilled chicken, sweet tear drop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano *Gluten Free***

— FLATBREADS —

- All Flatbreads | Gluten Free**** 14 | 16
- Margarita**
Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil
- Burrata**
Burrata cheese, pancetta, house made sauce, fresh basil
- Prosciutto**
Mozzarella, garlic, fresh basil, sweet tear drop peppers, caramelized onions, finished with sliced prosciutto & EVOO
- Goat Cheese**
Pancetta, caramelized onions, broccoli, sweet tear drop 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** +4** (full order only) | **Whole-wheat pasta +2** (full order only)
- 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** 27 | 32
Shrimp, clams & mussels in a spicy marinara sauce
- Pasta alla Pete** 19
Fettucini, tossed with shrimp, grape tomato, spinach, garlic & oil
- Classic Manicotti** 16
Fresh pasta filled with ricotta topped with house gravy & mozzarella
- Pappardelle Carbonara | Add Fried Egg*** 17 | 19
Extra wide pasta tossed with bacon & onions in a parmesan cheese broth
- Tortellini alla Pete** 18
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce
- Cavatelli & Sausage** 21
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil
- Traditional Lasagna** 17
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

— PETE'S SIDES —

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

— ENTRÉES —

- Side house salad +3.5
- Chicken | Eggplant | Veal Parmesan** 18 | 18 | 24
Breaded & 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
- Prosciutto Chicken** 20
Chicken breast wrapped with prosciutto, pan seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta
- Steak Pizzaiola*** 31
12oz. NY Strip grilled, sliced with a spicy mushroom marinara sauce with sautéed butter potatoes, brussel sprouts & balsamic cipollini onion
- Veal Scallopini** 24
Traditional preparation of your choice
- 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
- Blackened Red Grouper Piccata** Market
Served with long stemmed artichokes, blister tomatoes, caper berries & pappardelle pasta in a citrus sauce
- Grilled Chicken Paillard** 20
Thinly pounded chicken breast, topped with mixed greens, grape tomato, onion with a lemon vinaigrette *Gluten Free***
- Veal & Shrimp Porcini** 29
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, grape 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 & sautéed buttered potatoes, brussel sprouts & balsamic cipollini onion
- Blackened Sea Scallops*** 27
Served with a wild mushroom, sun dried tomato & fresh spinach sauté with a light citrus sauce
- Faroe Island Salmon*** 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 -



CELEBRATING 9 YEARS OF SUCCESS

*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.