

LUNCH TAKE OUT MENU

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

APPETIZERS

- Fried Calamari

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

12
- Mussels Bianca

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

12
- Mozzarella & Peppers | Prosciutto

Fresh mozzarella & roasted peppers with pepperoncini peppers, olives, oregano & honey-balsamic drizzle *Gluten Free***

11 | 13
- Pasta Fagioli Bowl

White tuscan beans, prosciutto, bacon & onions

6
- Lentil Soup Bowl

With sausage & carrots

6
- Rice Ball

Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara

3
- Ciabatta Cheese Breads

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

House

Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette *Gluten Free***

8
- Goat Cheese & Beets

Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing *Gluten Free***

11
- Tenderloin Romaine Wedge*

Sliced tenderloin of beef, romaine wedge, goat cheese, grape tomatoes, wild mushrooms, walnuts & red onions, white balsamic vinaigrette *Gluten Free***

14
- Caesar

Romaine hearts, croutons & parmesan, with traditional dressing

10
- The Wedge

Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing *Gluten Free***

9
- Spinach

Tossed with roasted peppers, olives, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette *Gluten Free***

12
- Arugula & Egg*

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***

12

FLATBREADS

- All Flatbreads | Gluten Free**

14 | 16
- Margherita

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
- Ala 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
- Fontina

Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet

PASTA

- Side house salad + 3.5 | Gluten free pasta** + 4 | Whole-wheat pasta + 2

(full order only) (full order only)

14
- Pasta ala Pete

Fettucini, tossed with shrimp, grape tomatoes, spinach, garlic & oil

14
- Classic Manicotti

Fresh pasta filled with ricotta topped with house gravy & mozzarella

13
- Pappardelle Carbonara | Add Fried Egg*

Extra wide pasta tossed with bacon, onions in a parmesan cheese broth

13 | 15
- Cavatelli & Sausage

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

14

- Tortellini ala Pete

Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce

13
- Linguini Clam Sauce

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

14
- Rigatoni Gorgonzola

Eggplant, shiitake mushroom, asparagus, long stem artichoke, spicy plum tomato sauce

14

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

All prepared on our crispy Italian bread, topped with our house gravy & mozzarella

11 | 14
- Turkey Flatbread Panini

Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grill-pressed on our house made flatbread

13
- Grilled Chicken

Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta

12
- The Italian

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

12
- Meatball Sliders

House made meatballs, topped with tomato sauce & mozzarella

10
- Italian Lobster Roll Fra Diavolo

Knuckle & claw meat basted in garlic & butter, topped with a spicy marinara sauce, served on a toasted soft roll

Market
- Italian Egg Sandwich

Potato, peppers & eggs with provolone served on soft italian bread

9
- Sirloin Marsala Dip*

Grilled sliced sirloin topped with caramelized onions & provolone served on ciabatta with a side of mushroom marsala dip

13
- Parmesan Crusted Chicken Cutlet

Served on sliced rosemary bread with a garlic-basil aioli, lettuce & tomato

12
- Sausage & Peppers

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

10
- Broccoli Rabe & Sausage

Grilled Italian sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on soft italian bread

11

ENTRÉES

- Side house salad + 3.5

Chicken Milanese or Paillard**

Thinly pounded chicken breast grilled or breaded & pan seared, topped with mixed greens, tomato & red onion with lemon vinaigrette *Gluten Free***

14
- Crispy Shrimp Scampi

Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce

16
- Italian Lobster Mac N Cheese

Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & parmesan

Market
- Salmon Oreganata*

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

N

Vanderbilt Beach Road

Fountain Park Retail Centre

Airport-Pulling Road

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

DINNER TAKE OUT MENU

DINNER SERVED MONDAY-SUNDAY 4:30PM-CLOSE

— APPETIZERS —

Oysters Della Rocca	13
Blue points baked with pancetta, spinach & parmesan cheese <i>Gluten Free**</i>	
Stuffed Meatball	6
One fried meatball filled with ricotta, served with our house gravy	
Italian Lobster Mac N Cheese	Market
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 <i>Gluten Free**</i>	
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 <i>Gluten Free**</i>	
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 ala 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 <i>Gluten Free**</i>	
House	8
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun dried cranberries with a balsamic vinaigrette <i>Gluten Free**</i>	
Goat Cheese & Beets	12
Served with arugula, sweet tear drop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing <i>Gluten Free**</i>	
Caesar	10
Romaine hearts, croutons & parmesan, with traditional dressing	
The Wedge	9
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing <i>Gluten Free**</i>	
Spinach	12
Tossed with roasted peppers, olives, artichoke hearts, sun dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette <i>Gluten Free**</i>	
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 <i>Gluten Free**</i>	

— FLATBREADS —

All Flatbreads Gluten Free**	14 16
Margherita	
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	
Ala 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	

Fontina	
Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet	

— PASTA —

Side house salad + 4	Gluten free pasta** + 4	Whole-wheat pasta + 2	
	(full order only)	(full order only)	
Rigatoni Basil & Tomato	19		
Simple rigatoni pasta tossed with a basil tomato sauce, finished with shredded reggiano			
Linguini Clam Sauce	18		
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara			
Rigatoni Broccoli di Rabe	18		
Broccoli di rabe & sausage sautéed in garlic & olive oil			
Linguini Fra Diavolo Shrimp only	28 33		
Shrimp, clams & mussels in a spicy marinara sauce			
Pasta ala Pete	20		
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 ala Pete	19		
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce			
Cavatelli & Sausage	22		
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			
Tortelloni 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.
Add Small Shrimp 4oz Tenderloin	6 7
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 + 4			
Chicken Eggplant Veal Parmesan	18 18 25		
Breaded & topped with house gravy & mozzarella			
Chicken Giambotta	20		
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce			
Chicken Prosciutto	21		
Chicken breast wrapped with prosciutto, pan seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta			
Steak Pizzaiola*	Market		
12oz. NY Strip grilled, sliced with a spicy mushroom marinara sauce with sautéed butter potatoes, brussel sprouts & balsamic cipollini onion			
Veal Scallopini	26		
Thinly pounded milk fed veal piccata, francaise, marsala or pizzaiola style, served with steamed broccolini			
Chicken Porcini	24		
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 Paillard Chicken Veal	20 25		
Thinly pounded chicken or veal topped with mixed greens, grape tomato, onion with a lemon vinaigrette <i>Gluten Free**</i> Add fried egg + 2			
Veal & Shrimp Porcini	31		
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*	32		
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*	29		
Served with a wild mushroom, sun dried tomato & fresh spinach sauté with a light citrus sauce			
Faroe Island Salmon*	24		
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.

PARMESAN
PETE’S
— ITALIAN KITCHEN —

CELEBRATING
9
YEARS
OF
SUCCESS