



PARMESAN
PETE'STM
— ITALIAN KITCHEN —

— HORS D'OEUVRES —

Feeds 7-9

| | |
|------------------------|-----------------------------|
| CLAMS OREGANATA | 30 |
| SHRIMP OREGANATA | 90 |
| CRISPY FONTINA CAROZZA | 30 |
| POTATO CROQUETS | 32 |
| RICE BALLS | 32 |
| MEATBALLS | 32 |
| CRAB RICE BALLS | 96 |
| SHRIMP COCKTAIL | 90 |
| BRUSCHETTA | 25 |
| CHICKEN SATAY | 70 |
| CRAB CAKES | 90 |
| CHARCUTERIE BOARD | minimum 10 people 15/person |

— APPETIZERS & SALADS —

Feeds 7-9

| | |
|------------------------|----|
| MIXED GREEN SALAD | 25 |
| SPINACH SALAD | 45 |
| ARUGULA SALAD | 55 |
| CLASSIC CAESAR | 35 |
| ITALIAN COLD ANTIPASTO | 75 |
| MOZZARELLA & PEPPERS | 55 |
| CAPRESE | 50 |
| MUSSELS BIANCA | 45 |

CATERING FOR ALL OCCASIONS

SAVORY

CATERING MENU

DELECTABLE

INVITING

THE ULTIMATE IN ITALIAN EATING

— PASTAS —

Half Tray Feeds 7-9

| | | |
|---|-----------|-----|
| DRY IMPORTED WITH GRAVY | half tray | 25 |
| Spaghetti, Linguini, Penne, Fettucini, Rigatoni | | |
| FRESH WITH GRAVY | half tray | 35 |
| Tortellini, Cavetelli & Gnocchi | | |
| CLAM SAUCE RED/WHITE | half tray | 60 |
| RIGATONI BROCCOLI RABE & SAUSAGE | half tray | 60 |
| CACCIATORE | half tray | 45 |
| FRA DIAVOLO | half tray | 120 |
| SHRIMP FRA DIAVOLO | half tray | 150 |
| TORTELLINI ala Pete | half tray | 45 |
| CAVETELLI & BROCCOLI | half tray | 45 |
| GNOCCHI PESTO | half tray | 60 |
| TORTELLONI | half tray | 90 |
| PENNE PINK | half tray | 35 |

— BAKED PASTAS —

Half Tray Feeds 7-9

| | | |
|---------------------------------|-----------|----|
| RAVIOLI | half tray | 40 |
| STUFFED SHELLS | half tray | 45 |
| BAKED PENNE | half tray | 35 |
| MANICOTTI | half tray | 65 |
| LASAGNA (advance notice) | half tray | 85 |

— ENTRÉES —

Half Tray Feeds 7-9

CHICKEN

Marsala, Piccata, Parmesan, Scarpariello

half tray 70

VEAL

Marsala, Piccata, Parmesan, Pizzaiola

half tray 110

EGGPLANT PARMESAN

half tray 45

SAUSAGE PARMESAN

half tray 45

SHRIMP PARMESAN

half tray 125

SAUSAGE & PEPPERS

half tray 40

— DESSERT TRAY —

Feeds up to 25 | Additional servings at \$4 per person in increments of 10

**ASSORTED MINIATURE
PASTRIES, CANNOLI,
ASSORTED COOKIES**

100

CUSTOM MENU & SPECIALTY ITEMS

Call Chef Peter Della Rocca at 239-992-3663

PLEASE REFER TO OUR DINNER MENU

at PARMESANPETES.COM for Descriptives

\$10.00 Charge for Sternos,
Serving Utensils & Racks

Delivery Fee
will be Added



**CELEBRATING
9 YEARS
OF
SUCCESS**

WE'LL DO THE CATERING & YOU ENJOY THE FESTIVITIES

7935 AIRPORT-PULLING ROAD | NAPLES, FL 34109
239-992-FOOD (3663) | PARMESANPETES.COM

— CULINARY TRADITION —



Chef Peter Della Rocca extends a heartfelt welcome to you and proudly presents a family legacy, five generations in America.

In 1894, Peter's great grandmother Anna Savino opened a small Italian restaurant on York Street, in the Brooklyn Navy Yard District. That's when the Della Rocca tradition of serving delicious Italian food began.

The business moved to Navy Street in 1910. Anna's daughter Rachella and her husband Pietro became the proprietors. The family then ventured to Sheepshead Bay and Coney Island, where they opened Pete's Restaurant at Myrtle and Carlton Avenues in 1940.

Shortly after, the third generation of the Della Rocca family, brothers Dominick and Alphonse, returned home from World War II and consolidated the family business. Pete's Restaurant soon became a distinguished landmark for excellence in Italian cuisine.

In 1970, Dominick and Alphonse opened Della Rocca's in Bay Ridge, Brooklyn. The restaurant was on Shore Road and featured spacious facilities for catering as well as dining. It also happened to be where Peter grew up, participating in the family business started by his great grandmother. He learned all aspects of being a being a restaurateur and developed a great passion for the culinary arts.

A fourth-generation chef, Peter went on to start two restaurants of his own. Located in Somerville, New Jersey, TuFoli opened in May of 1993, followed by Allegro-Tu in November of 1997. The cuisine earned him excellent reviews from The New York Times as well as a Zagat Survey rating for the finest new restaurant.

In 1999, Peter and his wife Maria moved down to Naples, Florida when a friend was opening an Italian restaurant and needed an Executive Chef to run it. They had been looking for a change, and living in paradise seemed like the perfect opportunity.

While that particular venture was short lived, it led to Peter joining Tre Amici Ristorante as Executive Chef, creating and executing the menu for five years. Eventually, however, his family roots, upbringing and culinary passion inspired him once more to extend the Della Rocca tradition.

In 2006, Peter opened the still-operating Peter's Cuisine Catering Service. Then in 2011, Parmesan Pete's launched in Bonita Springs as a take-out establishment. It didn't take long to realize Anna Savino's touch was making quite an impression in Southwest Florida. So the following year, Parmesan Pete's opened in Naples as a full-service restaurant.

The tradition continues to grow. Today it even includes Little Pete's Italian Food Truck, running deliciously since January of 2016. And to satisfy the demand of our loyal customers, we're pleased to announce the opening of Pete's Pizzeria, located within shouting distance of Parmesan Pete's.

Pete and Maria have two daughters, one of whom works right here in the restaurant. Their oldest granddaughter also helps out occasionally. Along with the cuisine, that's the best part - seeing the past, present and future come together in such a welcoming atmosphere.

*Prices are subject to change

5/2021