

## LUNCH TAKEOUT 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	13
<b>Mussels Bianca</b>  P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	13
<b>Mozzarella &amp; Peppers</b>   <b>Prosciutto</b> Fresh mozzarella & roasted peppers with pepperoncini peppers, olives, oregano & honey-balsamic drizzle <i>Gluten-Free**</i>	12   15
<b>Pasta Fagioli Pint</b> White Tuscan beans, prosciutto, bacon & onions	6
<b>Lentil Soup Pint</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	3.5
<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 + 7	
<b>House</b> Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette <i>Gluten-Free**</i>	10
<b>Goat Cheese &amp; Beets</b> Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing <i>Gluten-Free**</i>	13
<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>	16
<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>	10
<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>	13
<b>Arugula &amp; Egg*</b> Served with grilled chicken, sweet teardrop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & Parmigiano-Reggiano <i>Gluten-Free**</i>	13

## — FLATBREADS —

<b>All Flatbreads</b>   <b>Gluten-Free**</b>	15   17
<b>Margherita</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 teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
<b>Goat Cheese</b> Pancetta, caramelized onions, broccolini, sweet teardrop peppers	
<b>A la 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	
<b>Fontina</b> + 3 Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet	

## — PASTA —

Side house salad + 4   Gluten-free pasta** + 4 (full order only)   Whole-wheat pasta + 2 (full order only)	
<b>Pasta a la Pete</b> Fettuccini, tossed with shrimp, grape tomatoes, spinach, garlic & oil	15
<b>Classic Manicotti</b> Fresh pasta filled with ricotta topped with house gravy & mozzarella	13
<b>Pappardelle Carbonara</b>   <b>Add Fried Egg*</b>	14   16
Extra-wide pasta tossed with bacon, onions in a Parmesan cheese broth	
<b>Cavatelli &amp; Sausage</b> Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil	15
<b>Tortellini a la Pete</b> Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	14
<b>Linguini Clam Sauce</b> Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley, Choice of: Red, white or marechiara	15
<b>Rigatoni Gorgonzola</b> Eggplant, shiitake mushroom, asparagus, long-stem artichoke, spicy plum tomato sauce	15

## — SIDES —

<b>Cucumber &amp; Chi Chi Bean Salad</b>	3
<b>House made 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</b>   <b>Veal</b>	12   15
All prepared on our crispy Italian bread, topped with our house gravy & mozzarella	
<b>Turkey Flatbread Panini</b>	14
Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grill-pressed on our housemade flatbread	
<b>Grilled Chicken</b>	14
Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta	
<b>The Italian</b>	14
Salami, cappi, ham & provolone with lettuce, tomato, hot peppers, onions, sweet balsamic vinaigrette & oregano on ciabatta	
<b>Meatball Sliders</b>	11
Housemade meatballs, topped with tomato sauce & mozzarella	
<b>Italian Shrimp Roll Fra Diavolo</b>	Market
Shrimp basted in garlic & butter, topped with a spicy marinara sauce, served on a toasted soft roll	
<b>Italian Egg Sandwich</b>	10
Potato, peppers & eggs with provolone served on soft Italian bread	
<b>Sirloin Marsala Dip*</b>	15
Grilled, sliced sirloin topped with caramelized onions & provolone served on ciabatta with a side of mushroom Marsala dip	
<b>Parmesan-Crusted Chicken Cutlet</b>	13
Served on sliced rosemary bread with a garlic-basil aioli, lettuce & tomato	
<b>Sausage &amp; Peppers</b>	11
Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft Italian bread	
<b>Broccoli Rabe &amp; Sausage</b>	12
Grilled Italian sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on soft Italian bread	

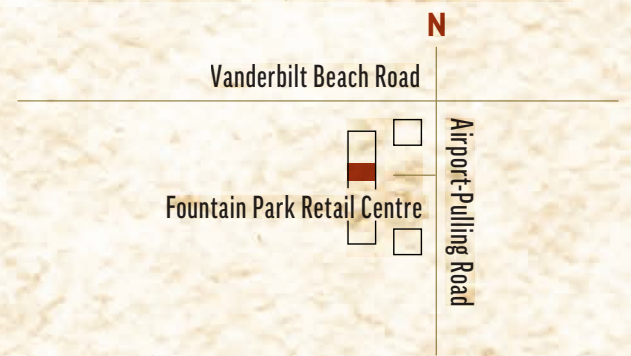
## — ENTRÉES —

Side house salad + 4	
<b>Chicken Milanese or Paillard**</b>	15
Thinly pounded chicken breast grilled or breaded & pan-seared, topped with mixed greens, tomato & red onion with lemon vinaigrette <i>Gluten-Free**</i>	
<b>Crispy Shrimp Scampi</b>	16
Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce	
<b>Italian Lobster Mac N Cheese</b>	Market
Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & Parmesan	
<b>Salmon Oreganata*</b>	16
Baked with garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce	



THE ULTIMATE IN ITALIAN EATING

## LUNCH & DINNER TAKEOUT MENU



7935 AIRPORT-PULLING RD	NAPLES, FL 34109
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VISA/MC ONLY (minimum applies)	DINE IN
239-992-FOOD (3663)	TAKEOUT
ParmesanPetes.com	CATERING

FULL-SERVICE CATERING VISIT PETERSCUISINE.COM



# DINNER TAKEOUT MENU

DINNER SERVED MONDAY-SUNDAY 4:30PM-CLOSE

## — APPETIZERS —

<b>Oysters Della Rocca</b> 	<b>Market</b>
Blue points baked with pancetta, spinach & Parmesan cheese <i>Gluten-Free**</i>	
<b>Stuffed Meatball</b>	<b>6</b>
One fried meatball filled with ricotta, served with our house gravy	
<b>Italian Lobster Mac N Cheese</b>	<b>Market</b>
Maine lobster meat, pancetta & asparagus, baked with mascarpone, mozzarella & Parmesan	
<b>Fried Calamari</b>	<b>13</b>
Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara	
<b>Long Stemmed Artichoke Hearts</b>	<b>13</b>
Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers <i>Gluten Free**</i>	
<b>Mussels Bianca</b> 	<b>14</b>
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	
<b>Burrata Bruschetta</b>	<b>12</b>
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>	<b>14</b>
Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts <i>Gluten-Free**</i>	
<b>Clams   Shrimp Oreganata</b>	<b>11   14</b>
Baked with a garlic & herbed breadcrumbs, with lemon sauce	
<b>Pasta Fagioli Pint</b>	<b>6</b>
White Tuscan beans, prosciutto, bacon & onions	
<b>Lentil Soup Pint</b>	<b>6</b>
With sausage & carrots	
<b>Rice Ball</b>	<b>3.5</b>
Prepared with rice, meat sauce & Parmesan, panko breaded then fried, served with side of house marinara	
<b>Ciabatta Cheese Breads</b>	<b>7</b>
Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, Parmesan & oregano, then baked	

## — DESSERTS —

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

# — SALADS —

<b>Antipasto a la Pete for 2</b>	<b>24</b>
Salami, capicola, sopresatta, mortadella, 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 <i>Gluten-Free**</i>	
<b>House</b>	<b>10</b>
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>	<b>13</b>
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing <i>Gluten-Free**</i>	
<b>Caesar</b>	<b>10</b>
Romaine hearts, croutons & Parmesan, with traditional dressing	
<b>The Wedge</b>	<b>10</b>
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing <i>Gluten-Free**</i>	
<b>Spinach</b>	<b>13</b>
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>	<b>13</b>
Served with grilled chicken, sweet teardrop 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>	<b>15   17</b>
<b>Margherita</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 teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
<b>Goat Cheese</b>	
Pancetta, caramelized onions, broccolini, sweet teardrop peppers	
<b>A la 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	
<b>Fontina +3</b>	
Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet	

# — PASTA —

Side house salad + 4	Gluten-free pasta** + 4 (full order only)	Whole-wheat pasta + 2 (full order only)	
<b>Rigatoni Basil &amp; Tomato</b>			<b>19</b>
Rigatoni pasta tossed with a basil tomato sauce, finished with shredded Reggiano			
<b>Linguini Clam Sauce</b>			<b>18</b>
Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley, Choice of: Red, white or marechiara			
<b>Rigatoni Broccoli Rabe</b>			<b>19</b>
Broccoli rabe & sausage sautéed in garlic & olive oil			
<b>Linguini Fra Diavolo</b> 	<b>  Shrimp only</b>	<b>30   35</b>	
Shrimp, clams & mussels in a spicy marinara sauce			
<b>Pasta a la Pete</b>			<b>21</b>
Fettuccini, tossed with shrimp, grape tomato, spinach, garlic & oil			
<b>Classic Manicotti</b>			<b>18</b>
Fresh pasta filled with ricotta topped with house gravy & mozzarella			
<b>Pappardelle Carbonara   Add Fried Egg*</b>		<b>18   20</b>	
Extra-wide pasta tossed with bacon & onions in a Parmesan cheese broth			
<b>Tortellini a la Pete</b>			<b>20</b>
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce			
<b>Cavatelli &amp; Sausage</b>			<b>22</b>
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil			
<b>Traditional Lasagna</b>			<b>18</b>
Prepared with ricotta, root vegetable meat sauce, topped with mozzarella			
<b>Tortelloni Porcini</b>			<b>24</b>
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>			<b>30</b>
Extra-wide fettuccini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops			
<b>Potato Gnocchi</b>			<b>21</b>
Served in a mascarpone cream sauce tossed with fresh spinach			

## — PETE'S SIDES —

<b>Meatball or Sausage</b>	<b>4.5</b>
<b>Add Chicken, Shrimp or Scallop</b>	<b>4 ea.</b>
<b>Add Small Shrimp   4oz Tenderloin</b>	<b>7   Market</b>
<b>Linguini Garlic &amp; Oil</b>	<b>6</b>
<b>Pasta with House Gravy</b>	<b>5</b>
<b>Caesar</b>	<b>6</b>
<b>Side House Salad</b>	<b>5</b>
<b>Sautéed Broccoli Rabe</b>	<b>8</b>
<b>Sautéed Kale &amp; Shiitake Mushrooms</b>	<b>7</b>
<b>Sautéed Spinach</b>	<b>8</b>
<b>Peas, Prosciutto &amp; Onions</b>	<b>8</b>
<b>Brussels Sprouts</b>	<b>9</b>

# — ENTRÉES —

Side house salad + 4	
<b>Chicken   Eggplant   Veal Parmesan</b>	<b>18   18   26</b>
Breaded & topped with house gravy & mozzarella	
<b>Chicken Giambotta</b>	<b>21</b>
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushrooms & grape tomato with a lemon-garlic white wine sauce	
<b>Chicken Prosciutto</b>	<b>21</b>
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>	<b>Market</b>
12oz. NY Strip grilled, sliced with a spicy mushroom marinara sauce with sautéed butter potatoes, brussels sprouts & balsamic cipollini onion	
<b>Veal Scallopini</b>	<b>26</b>
Thinly pounded milk-fed veal, Piccata, Francaise, Marsala or Pizzaiola style, served with steamed broccolini	
<b>Chicken Porcini</b>	<b>25</b>
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> 	<b>Market</b>
Served with long stemmed artichokes, blister tomatoes, caper berries & pappardelle pasta in a citrus sauce	
<b>Grilled Paillard Chicken   Veal</b>	<b>20   26</b>
Thinly pounded chicken or veal topped with mixed greens, grape tomato, onion with a lemon vinaigrette <i>Gluten-Free**</i> Add fried egg + 2	
<b>Veal &amp; Shrimp Porcini</b> 	<b>32</b>
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus	
<b>Milanese Chicken   Veal</b>	<b>21   29</b>
Breaded cutlet pan seared, topped with arugula, grape tomato, onion & lemon with a balsamic drizzle	
<b>Filetto di Manzo*</b>	<b>Market</b>
2-4 oz. 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>	<b>31</b>
Served with a wild mushroom, sun-dried tomato & fresh spinach sauté with a light citrus sauce	
<b>Faroe Island Salmon*</b>	<b>26</b>
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

— Marinara is Prepared with Garlic & Oil —  
— Gravy is Prepared with Pork & Onions —  
— 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 foodborne 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.