



PARMESAN  
PETE'S™  
— ITALIAN KITCHEN —

— HORS D'OEUVRES —

Feeds 7-9

CLAMS OREGANATA	30
SHRIMP OREGANATA	90
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

BREAD	7/loaf
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 Spaghetti, Linguine, Penne, Fettucine, Rigatoni	half tray	25
FRESH WITH GRAVY Tortellini, Cavetelli & Gnocchi	half tray	35
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 alla Pete	half tray	45
CAVATELLI & 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	55
BAKED PENNE	half tray	35
MANICOTTI	half tray	65
LASAGNA (advance notice)	half tray	85

## — ENTRÉES —

Half Tray Feeds 7-9

<b>CHICKEN</b>	half tray	<b>70</b>
Marsala, Piccata, Parmesan, Scarpariello		
<b>VEAL</b>	half tray	<b>110</b>
Marsala, Piccata, Parmesan, Pizzaiola		
<b>EGGPLANT PARMESAN</b>	half tray	<b>45</b>
<b>SAUSAGE PARMESAN</b>	half tray	<b>45</b>
<b>SHRIMP PARMESAN</b>	half tray	<b>125</b>
<b>SAUSAGE &amp; PEPPERS</b>	half tray	<b>40</b>

## — DESSERT TRAY —

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

**ASSORTED MINIATURE PASTRIES, CANNOLI, ASSORTED COOKIES** **140**

### CUSTOM MENU & SPECIALTY ITEMS

Call Chef Peter Della Rocca at 239-992-3663

PLEASE REFER TO OUR DINNER MENU  
at [PARMESANPETES.COM](http://PARMESANPETES.COM) for Descriptives

Chafing Dish \$15.00 Each

\$10.00 Charge for Sternos,  
Serving Utensils & Racks

**DELIVERY  
FEE WILL  
BE ADDED**



**WE'LL DO THE CATERING  
& YOU ENJOY THE FESTIVITIES**



7935 AIRPORT-PULLING ROAD | NAPLES, FL 34109  
239-992-FOOD (3663) | [PARMESANPETES.COM](http://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 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.

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

1/2022