



PARMESAN
PETE'S™
— ITALIAN KITCHEN —


— APPETIZERS —

Oysters Della Rocca  **Market**
Blue points baked with pancetta, spinach & Parmesan cheese *Gluten Free***

Stuffed Meatball **6**
One fried meatball filled with chilled ricotta, served with our house gravy

Fried Calamari **14**
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  **14**
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 **14**
Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts *Gluten Free***

Clams | Shrimp Oreganata **12 | 14**
Baked with a garlic & herb flavored breadcrumb, with lemon sauce

Pasta Fagioli Soup Cup | Bowl **4 | 6**
White Tuscan beans, prosciutto, bacon & onions

Lentil Soup Cup | Bowl **4 | 6**
With sausage & carrots

Rice Ball **3.5**
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 —

House | Share **10 | 12**
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette *Gluten Free***

Goat Cheese & Beets **13**
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing *Gluten Free***

The Wedge | Share **10 | 12**
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing *Gluten Free***

Spinach | Share **13 | 15**
Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette *Gluten Free***

Caesar | Share **10 | 12**
Romaine hearts, croutons & Parmesan, with traditional dressing

Arugula & Egg* | Share **13 | 16**
Served with grilled chicken, sweet teardrop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & Parmigiano Reggiano *Gluten Free***

THE ULTIMATE IN ITALIAN EATING

DINNER MENU

— PASTAS —

Side house salad **+ 4** | Gluten free pasta* **+ 4** | Whole-wheat pasta **+ 2**
(full order only) (full order only)

Linguini Clam Sauce **18**
Shelled baby clams simmered with garlic, oil & fresh garden italian parsley, Choice of: Red, white or marechiara

Rigatoni Broccoli Rabe **20**
Broccoli rabe & sausage sautéed in garlic & olive oil

Linguini Fra Diavolo | Shrimp only **30 | 35**
Shrimp, clams & mussels in a spicy marinara sauce

Pasta a la Pete **21**
Fettuccini tossed with shrimp, grape tomato, spinach, garlic & oil

Pappardelle Carbonara | add Fried Egg* **18 | 20**
Extra wide pasta tossed with bacon, onions in a Parmesan cheese broth

Tortellini a la Pete **20**
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 **18**
Prepared with ricotta, root vegetable meat sauce, topped with mozzarella

Pappardelle & Sea Scallops* **32**
Extra wide fettuccini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops

- 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 Prepared with Ground Beef, —
Carrots, Celery & Onions

— ENTRÉES —

Side house salad + 4	
Chicken Eggplant Veal Parmesan	18 18 29
Breaded & topped with house gravy & mozzarella	
Chicken Giambotta	21
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce	
Steak Pizzaiola	Market
12oz. NY Strip grilled, sliced & served with a spicy mushroom marinara sauce with sautéed butter potatoes, brussel sprouts & balsamic cipollini onion	
Chicken Prosciutto	21
Chicken breast wrapped with prosciutto, pan seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta	
Blackened Red Grouper Piccata	Market
Served with long stemmed artichokes, blister tomatoes, caper berries & pappardelle pasta in a citrus sauce	
Veal & Shrimp Porcini	34
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus	
Milanese Chicken Veal	21 30
Breaded cutlet pan seared, topped with arugula, grape tomato, onion & lemon with a balsamic drizzle	
Blackened Sea Scallops	31
Served with a wild mushroom, sun-dried tomato & fresh spinach sauté with a light citrus sauce	
Faroe Island Salmon	26
Served over a sauté of brussel sprouts, corn, pancetta & peppadew peppers finished with a salsa verde	

— PETE’S SIDES —

Meatball or Sausage	4.5
Add either Chicken, Shrimp or Scallop	4 ea.
Add Small Shrimp	7
Add 4oz Tenderloin	Market
Linguini Garlic & Oil	6
Pasta with House Gravy	5
Caesar	6
Side House Salad	5
Sautéed Broccoli Rabe	8
Sautéed Kale & Shiitake Mushrooms	7
Sautéed Spinach	8
Peas, Prosciutto & Onions	8
Brussel Sprouts	9
Sautéed with pancetta & peppadew peppers	

— 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.

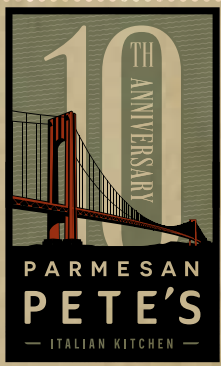
While that particular venture was short lived, it led to Peter joining Tre Amici Ristorante as Executive Chef, creating and executing the menu for five years. Eventually, however, his family roots, upbringing and culinary passion inspired him once more to extend the Della Rocca tradition.

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.

Jacqueline, one of Pete and Maria’s two daughters, works right here in the restaurant. Their oldest granddaughter and grandson also help out occasionally. Along with the cuisine, that’s the best part – seeing the past, present and future come together in such a welcoming atmosphere.



PARMESAN
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10TH ANNIVERSARY
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*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.
Prices subject to change without prior notice.