

## LUNCH TAKEOUT MENU

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

### — APPETIZERS —

|  |    |
|--|----|
| <b>Fried Calamari</b><br>Tender squid, lightly fried, served with a side of garlic basil aioli or house marinara   | 14 |
| <b>Mussels Bianca</b> <br>P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce | 14 |
| <b>Pasta Fagioli Pint</b><br>White Tuscan beans, prosciutto, bacon & onions  | 7  |
| <b>Lentil Soup Pint</b><br>With sausage & carrots  | 7  |
| <b>Rice Ball</b><br>Prepared with rice, meat sauce & Parmesan, panko breaded then fried, served with side of house marinara  | 4  |
| <b>Ciabatta Cheese Breads</b><br>Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, Parmesan & oregano, then baked   | 7  |

### — SALADS —

|  |    |
|--|----|
| Chicken +5   Shrimp +5 ea.   Baby Shrimp +8  |    |
| <b>House</b><br>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><br>Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing <i>Gluten-Free**</i>  | 13 |
| <b>Tenderloin Romaine Wedge*</b><br>Sliced tenderloin of beef, romaine wedge, goat cheese, grape tomatoes, wild mushrooms, walnuts & red onions, white balsamic vinaigrette <i>Gluten-Free**</i>                     | 18 |
| <b>Caesar</b><br>Romaine hearts, croutons & Parmesan, with traditional dressing  | 10 |
| <b>The Wedge</b><br>Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing <i>Gluten-Free**</i>  | 10 |
| <b>Spinach</b><br>Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette <i>Gluten-Free**</i>                                    | 14 |
| <b>Arugula &amp; Egg*</b><br>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> | 14 |

### — FLATBREADS —

|  |         |
|--|---------|
| <b>All Flatbreads   Gluten-Free**</b>  | 16   18 |
| <b>Margherita</b><br>Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil   |         |
| <b>Fig &amp; Shrimp</b> +3<br>Roasted fig compote, goat cheese, pistachio & crispy pan seared shrimp                                     |         |
| <b>Prosciutto</b><br>Mozzarella, garlic, fresh basil, sweet teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO |         |
| <b>Goat Cheese</b><br>Pancetta, caramelized onions, broccolini, sweet teardrop peppers   |         |
| <b>A la Pete</b><br>Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle                    |         |
| <b>White</b><br>Ricotta, mozzarella, Parmesan, topped with sautéed spinach   |         |
| <b>Pizza Style</b><br>Sauce & cheese & choice of three toppings: meatball, sausage, peppers, onions, pepperoni or mushroom               |         |
| <b>Fontina</b> +5<br>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><br>Fettuccini, tossed with shrimp, grape tomatoes, spinach, garlic & oil   | 15      |
| <b>Wild Mushroom Ravioli &amp; Shrimp</b><br>Tarragon brandy cream sauce with roasted peppers & asparagus   | 16      |
| <b>Pappardelle Carbonara   Add Fried Egg*</b><br>Extra-wide pasta tossed with bacon, onions in a Parmesan cheese broth                                      | 14   16 |
| <b>Cavatelli &amp; Sausage</b><br>Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil | 15      |
| <b>Tortellini a la Pete</b><br>Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce   | 14      |
| <b>Linguini Clam Sauce</b><br>Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley, Choice of: Red, white or marechiara              | 15      |
| <b>Rigatoni Gorgonzola</b><br>Eggplant, shiitake mushroom, asparagus, long-stem artichoke, spicy plum tomato sauce  | 15      |

### — SIDES —

|   |   |
|---|---|
| <b>Cucumber &amp; Chi Chi Bean Salad</b>      | 4 |
| <b>House made Parmesan &amp; Garlic Chips</b> | 4 |
| <b>Basil Sweet Potato Fries</b>               | 4 |

### — SANDWICHES —

|   |    |
|---|----|
| + Choice of one side  |    |
| <b>Brooklyn-Style Italian Hero's Chicken   Veal</b> 12   16<br>All prepared on our crispy Italian bread, topped with our house gravy & mozzarella         |    |
| <b>Turkey Flatbread Panini</b><br>Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grill-pressed on our housemade flatbread | 15 |
| <b>Grilled Chicken</b><br>Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta   | 14 |
| <b>The Italian</b><br>Salami, cappi, ham & provolone with lettuce, tomato, hot peppers, onions, sweet balsamic vinaigrette & oregano on ciabatta          | 14 |
| <b>Meatball Sliders</b><br>Housemade meatballs, topped with tomato sauce & mozzarella   | 11 |
| <b>Bronzini Focaccia Sandwich</b><br>Pan seared topped with fresh sauté spinach, fontina cheese, peppadew peppers & basil aioli                           | 15 |
| <b>Italian Egg Sandwich</b><br>Potato, peppers & eggs with provolone served on soft Italian bread   | 11 |

|   |    |
|---|----|
| <b>Flat Iron Steak Marsala Dip*</b><br>Grilled sliced flat iron steak topped with caramelized onions & provolone served on ciabatta with a side of mushroom marsala dip | 16 |
| <b>Parmesan-Crusted Chicken Cutlet</b><br>Served on sliced rosemary bread with a garlic-basil aioli, lettuce & tomato   | 14 |
| <b>Sausage &amp; Peppers</b><br>Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft Italian bread              | 12 |
| <b>Broccoli Rabe &amp; Sausage</b><br>Grilled Italian sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on soft Italian bread                        | 13 |

### — ENTRÉES —

|  |    |
|--|----|
| Side house salad +4  |    |
| <b>Chicken Milanese or Paillard**</b><br>Thinly pounded chicken breast grilled or breaded & pan-seared, topped with mixed greens, tomato & red onion with lemon vinaigrette <i>Gluten-Free**</i> | 15 |
| <b>Crispy Shrimp Scampi</b><br>Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce  | 16 |
| <b>Salmon Oreganata*</b><br>Baked with garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce   | 16 |



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LUNCH & DINNER  
TAKEOUT MENU

Vanderbilt Beach Road

Fountain Park Retail Centre

Airport-Pulling Road

7935 AIRPORT-PULLING RD

NAPLES, FL 34109

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# DINNER TAKEOUT MENU

DINNER SERVED MONDAY-SATURDAY 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>Fried Calamari</b>  | <b>14</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 eggplant tapenade with a honey balsamic drizzle on ciabatta toast |                |
| <b>Charred 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>12   16</b> |
| Baked with a garlic & herbed breadcrumbs, with lemon sauce   |                |
| <b>Pasta Fagioli Pint</b>  | <b>7</b>       |
| White Tuscan beans, prosciutto, bacon & onions   |                |
| <b>Lentil Soup Pint</b>  | <b>7</b>       |
| With sausage & carrots   |                |
| <b>Rice Ball</b>   | <b>4</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>7.5</b> |
| <b>NY Style Cheesecake</b>             | <b>7.5</b> |
| <b>Italian Cheesecake</b>              | <b>9</b>   |
| <b>Tiramisu</b>                        | <b>7.5</b> |
| <b>Flourless Chocolate Cake</b>        | <b>9.5</b> |
| <b>Chocolate Covered Cannoli</b>       | <b>8.5</b> |
| <b>Chocolate &amp; Almond Biscotti</b> | <b>5</b>   |

## — SALADS —

|   |           |
|---|-----------|
| <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>14</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>14</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>17   19</b> |
| <b>Margherita</b>   |                |
| Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil   |                |
| <b>Fig &amp; Shrimp +3</b>  |                |
| Roasted fig compote, goat cheese, pistachio & crispy pan seared shrimp  |                |
| <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 +5</b>   |                |
| Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet                                       |                |

## — PASTA —

|  |  |  |
|--|--|--|
| Side house salad + 4   | Gluten-free pasta** + 4<br>(full order only) | Whole-wheat pasta + 2<br>(full order only) |
| <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>20</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>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>Pappardelle &amp; Sea Scallops*</b>   | <b>32</b>                                    |  |
| Extra-wide fettuccini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops                  |  |  |

## — PETE'S SIDES —

|  |                   |
|--|-------------------|
| <b>Meatball or Sausage</b>                   | <b>4.5</b>        |
| <b>Add Chicken, Shrimp or Scallop</b>        | <b>5 ea.</b>      |
| <b>Add Small Shrimp   4oz Tenderloin</b>     | <b>8   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>6</b>          |
| <b>Sautéed Broccoli Rabe</b>                 | <b>8</b>          |
| <b>Sautéed Kale &amp; Shiitake Mushrooms</b> | <b>8</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>Eggplant   Chicken   Veal Parmesan</b>  | <b>19   20   29</b> |
| Breaded & topped with house gravy & mozzarella   |                     |
| <b>Chicken Giambotta</b>   | <b>21</b>           |
| Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shittake 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 & served with grilled zucchini & roast potato   |                     |
| <b>Veal Scallopini</b>   | <b>29</b>           |
| Thinly pounded milk-fed veal, Piccata, Francaise, Marsala or Pizzaiola style, served with steamed broccolini                               |                     |
| <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>Veal &amp; Shrimp Porcini</b>                       | <b>34</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   30</b>      |
| Breaded cutlet pan seared, topped with arugula, grape tomato, onion & lemon with a balsamic drizzle  |                     |
| <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>Sixty South Antarctic 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.

