

LUNCH TAKEOUT MENU

Lunch served Monday–Friday 11:30am–2pm

APPETIZERS

MUSSELS BIANCA 	\$18
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	
PASTA FAGIOLI SOUP BOWL	\$10
White Tuscan beans, prosciutto, bacon & onions	
LENTIL SOUP BOWL	\$10
With sausage & carrots	
RICE BALL	\$5
Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara	
CIABATTA CHEESE BREADS	\$9
Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, parmesan & oregano, then baked	
GOAT CHEESE & BEETS	\$16
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing <i>Gluten-free**</i>	

SALADS

	<i>Chicken + 5 Shrimp + 5 ea. Baby Shrimp + 10</i>
HOUSE	\$14
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette <i>Gluten-free**</i>	
KALE	\$18
Roasted pecans, apples, sundried cranberry, shaved parmesan, fresh lemon & oil, rosemary sea salt & blackened chicken <i>Gluten-free**</i>	
GRILLED SALMON & ARUGULA	\$19
Strawberries, potato, beets, pecans, roasted chi chi beans & olives, pomegranate vinaigrette	
CAESAR	\$14
Romaine hearts, croutons & parmesan, with traditional dressing	
ROMAINE WEDGE	\$17
Gorgonzola, pancetta, tomato & onion, blue cheese dressing	
SPINACH	\$18
Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette <i>Gluten-free**</i>	
ARUGULA & EGG	\$17
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>	

PASTAS

PASTA A-LA-PETE	\$17
Fettuccini tossed with shrimp, grape tomatoes, spinach, garlic & oil	
WILD MUSHROOM RAVIOLI & SHRIMP	\$18
Tarragon brandy cream sauce with roasted peppers & asparagus	
PAPPARDELLE CARBONARA ADD FRIED EGG*	\$17 \$19
Extra-wide, fresh pasta tossed with bacon and onions in a parmesan cheese broth	
CAVATELLI & SAUSAGE	\$17
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil	
TORTELLINI A-LA-PETE	\$17
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	
RIGATONI GORGONZOLA	\$17
Eggplant, shiitake mushroom, asparagus, long stem artichoke, spicy plum tomato sauce	
FARFALLE SUN-DRIED	\$18
Served over crisp arugula, sun-dried tomato light cream sauce, topped with shaved parmesan	
<i>Gluten-free pasta**</i> + \$4 <i>Whole wheat pasta</i> + \$2 <i>(full order only)</i> <i>(full order only)</i>	

ENTRÉES

CHICKEN MILANESE OR PAILLARD	\$17
Thinly pounded chicken breast grilled or breaded topped with mixed greens, tomato & red onion with lemon vinaigrette <i>Gluten-free**</i>	
CHICKEN A-LA-PETE	\$17
Topped with ham, eggplant & provolone with a Tuscan white bean wild mushroom sauce	
CRISPY SHRIMP SCAMPI	\$17
Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce	
SALMON OREGANATA*	\$19
Baked with garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce	

SANDWICHES

	<i>Choice of One Side</i>
BROOKLYN STYLE ITALIAN HERO'S EGGPLANT CHICKEN VEAL	\$15 \$16 \$18
All prepared on our crispy Italian bread, topped with our house gravy & mozzarella	
TURKEY FLATBREAD PANINI	\$17
Roast turkey, arugula, tomato, provolone & bacon with a creamy Vidalia onion dressing, grilled pressed on our house made flatbread	
GRILLED CHICKEN	\$17
Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta	
THE ITALIAN	\$17
Salami, cappi, ham & provolone with lettuce, tomato, hot peppers, onions, sweet balsamic vinaigrette & oregano on ciabatta	
MEATBALL SLIDERS	\$16
House made meatballs, topped with tomato sauce & mozzarella	
ITALIAN EGG SANDWICH	\$14
Potato, peppers & eggs with provolone served on soft Italian bread	
FLAT IRON STEAK MARSALA DIP*	\$20
Grilled, sliced flat iron steak topped with caramelized onions & provolone, served on ciabatta with a side of mushroom marsala dip	
PARMESAN CRUSTED CHICKEN CUTLET	\$17
Served on sliced Italian bread with a garlic-basil aioli, lettuce & tomato	
SAUSAGE & PEPPERS	\$16
Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft Italian bread	
BROCCOLI RABE PANINI	\$16
Sautéed broccoli rabe & fresh mozzarella on toasted ciabatta bread, topped with roasted peppers	
BROCCOLI RABE & SAUSAGE	\$17
Grilled, sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on a soft Italian bread	

SIDES

CUCUMBER & CHI CHI BEAN SALAD	\$5
HOUSE MADE PARMESAN & GARLIC CHIPS	\$5
BASIL SWEET POTATO FRIES	\$5



PARMESAN
PETE'S™
— ITALIAN KITCHEN —

The Ultimate in Italian Eating since 1894

LUNCH & DINNER
TAKEOUT MENU



7935 Airport-Pulling Rd | Naples, FL 34109

VISA/MC ONLY

*minimum
applies*

DINE IN

239-992-FOOD (3663)

TAKEOUT

ParmesanPetes.com

CATERING

FULL-SERVICE CATERING
CALL 239-992-3663



Menu & price subject to change without prior notice. 10/2025

DINNER TAKEOUT MENU

Dinner served Monday–Saturday 4:30pm–Close

APPETIZERS

CHARCUTERIE BOARD	\$32
Salumi & cheese, fig jam & local honey	
OYSTERS DELLA ROCCA 	Market
Blue points baked with pancetta, spinach & parmesan cheese <i>Gluten Free**</i>	
STUFFED MEATBALL	\$8
One fried meatball filled with chilled ricotta, served with our house gravy	
LOBSTER MAC & CHEESE	\$27
4 oz. lobster tail, pancetta, asparagus, ricotta & breadcrumb	
LONG STEMMED ARTICHOKE HEARTS	\$15
Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers <i>Gluten Free**</i>	
MUSSELS BIANCA 	\$18
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	
GRILLED CALAMARI	\$16
Fregola pasta, peppadew peppers, caperberries, olives, garlic & lemon	
BUFALA MOZZARELLA	\$17
With Prosciutto di Parma, fried capers, peppadew peppers, grape tomato & basil oil	
CHARRED OCTOPUS	\$18
Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts <i>Gluten Free**</i>	
CLAMS OREGANATA	\$16
Baked with a garlic & herb flavored breadcrumb, with lemon sauce	
PASTA FAGIOLI SOUP BOWL	\$10
White Tuscan beans, prosciutto, bacon & onions	
LENTIL SOUP BOWL	\$10
With sausage & carrots	
RICE BALL	\$5
Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara	
CIABATTA CHEESE BREADS	\$9
Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, parmesan & oregano, then baked	
GOAT CHEESE & BEETS	\$16
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing <i>Gluten Free**</i>	

SALADS

HOUSE	\$14
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette <i>Gluten-free**</i>	
ROMAINE WEDGE	\$17
Gorgonzola, pancetta, tomato & onion, blue cheese dressing	
SPINACH	\$18
Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette <i>Gluten-free**</i>	
CAESAR	\$14
Romaine hearts, croutons & parmesan, with traditional dressing	
ARUGULA & EGG	\$17
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>	
KALE	\$18
Roasted pecans, apples, sundried cranberry, shaved parmesan, fresh lemon & oil, rosemary sea salt & blackened chicken <i>Gluten-free**</i>	

DON'T LET THE FLAVOR END HERE.
OUR HOUSE-MADE SAUCES ARE
AVAILABLE FOR PURCHASE

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

PASTAS

RIGATONI BROCCOLI RABE	\$24
Broccoli rabe & sausage sautéed in garlic & olive oil	
LINGUINI FRA DIAVOLO SHRIMP ONLY 	\$36 \$40
Shrimp, clams & mussels in a spicy marinara sauce	
PASTA A-LA-PETE	\$24
Fettuccini tossed with shrimp, grape tomato, spinach, garlic & oil	
PAPPARDELLE CARBONARA ADD FRIED EGG* \$22 \$24	
Extra-wide, fresh pasta tossed with bacon and onions in a parmesan cheese broth	
TORTELLINI A-LA-PETE	\$24
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	
CAVATELLI & SAUSAGE	\$26
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil	
WILD MUSHROOM RAVIOLI & SHRIMP	\$36
Tarragon brandy cream sauce with roasted peppers & asparagus	
PAPPARDELLE & SEA SCALLOPS*	Market
Extra wide pasta tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops	
LOBSTER RISOTTO	Market
4 oz. lobster tail, shrimp, scallops with a porcini mushroom, zucchini & teardrop pepper risotto with shaved parmesan	
<i>Gluten-free pasta**</i> + \$4 <i>Whole wheat pasta</i> + \$2 (full order only)	

PETE'S SIDES

MEATBALL OR SAUSAGE	\$6 \$7
ADD CHICKEN SHRIMP SCALLOP \$6 \$5 EA. Market	
ADD SMALL SHRIMP	\$11
LINGUINI GARLIC & OIL	\$10
SAUTÉED BROCCOLI RABE	\$11
SAUTÉED SPINACH	\$11
PEAS, PROSCIUTTO & ONIONS	\$10
BRUSSEL SPROUTS	\$11
Sautéed with pancetta, roasted corn & peppadew peppers	
HOUSE SALAD	\$7
CAESAR SALAD	\$8

ENTRÉES

EGGPLANT CHICKEN VEAL PARMESAN \$23 \$26 \$35	
Breaded & topped with house gravy & mozzarella, served with complimentary chef's choice pasta (no substitution)	
CHICKEN GIAMBOTTA	\$25
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 with a spicy marinara, fried zucchini & mushrooms & roasted potatoes	
CHICKEN PROSCIUTTO	\$24
Chicken breast wrapped with prosciutto, pan seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta	
BLACKENED RED GROUPER PICCATO 	Market
Served with long stemmed artichokes, blister tomatoes, caperberries & pappardelle pasta in a citrus sauce	
VEAL & SHRIMP PORCINI 	\$42
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus	
MILANESE CHICKEN VEAL	\$25 \$35
Breaded cutlet pan seared, topped with arugula, grape tomato, red onion & a lemon vinaigrette with a balsamic drizzle	
BLACKENED SEA SCALLOPS*	Market
Served with a wild mushroom, sun-dried tomato & fresh spinach sauté with a light citrus sauce	
FAROE ISLAND SALMON*	\$34
Served over a sauté of brussel sprouts, corn, pancetta & peppadew peppers finished with a salsa verde	
BRONZINI	\$39
Mediterranean Sea Bass pan seared, served over a ratatouille sauté, finished with a citrus parmesan cream sauce	
12 OZ BONE-IN PORK CHOP	\$34
Over a truffle mash, sauteed peppadew peppers, garlic demi-glaze & fried zucchini	
FLAT IRON STEAK & SCALLOPS	\$44
Grilled with pan seared diver scallops, served over a roasted corn & shiitake mushroom risotto, with a drizzle of truffle demi-glaze	

**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.

*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.