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 $6
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 $17
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & dijon Vidalia onion dressing | *Gluten-free***

SALADS

Chicken + 5 | Shrimp + 5 ea. | Baby Shrimp + 10

HOUSE $14
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette | *Gluten-free***

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 $19
Gorgonzola, pancetta, tomato & onion, blue cheese dressing

SPINACH $20
Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette | *Gluten-free***

ARUGULA & EGG $19
Served with grilled chicken, sweet teardrop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano | *Gluten-free***

PASTAS

PASTA A-LA-PETE $18
Fettuccini tossed with shrimp, grape tomatoes, spinach, garlic & oil

PAPPARDELLE CARBONARA | ADD FRIED EGG* $18 | $20
Extra-wide, fresh pasta tossed with bacon and onions in a parmesan cheese broth

CAVATELLI & SAUSAGE $18
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil

TORTELLINI A-LA-PETE $18
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce

RIGATONI GORGONZOLA $18
Eggplant, shiitake mushroom, asparagus, long stemmed artichoke hearts, spicy plum tomato sauce

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

ENTRÉES

CHICKEN MILANESE OR PAILLARD $18
Thinly pounded chicken breast grilled or breaded topped with mixed greens, tomato & red onion with lemon vinaigrette
*Gluten-free***

CHICKEN A-LA-PETE $18
Topped with ham, eggplant & provolone with a Tuscan white bean wild mushroom sauce

CRISPY SHRIMP SCAMPI $18
Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce

SALMON OREGANATA* $20
Baked with garlic & herb breadcrumbs, served over sautéed spinach & citrus sauce

SANDWICHES

Choice of One Side

BROOKLYN STYLE ITALIAN HEROES $16 | $17 | $20
EGGPLANT | CHICKEN | VEAL
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

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LUNCH & DINNER TAKEOUT MENU



7935 Airport-Pulling Rd | Naples, FL 34109

VISA/MC ONLY *minimum applies*

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DINE IN
TAKEOUT
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Menu & price subject to change without prior notice. 07/2026

DINNER TAKEOUT MENU

Dinner served Monday–Saturday 4:30pm-Close

APPETIZERS

OYSTERS DELLA ROCCA — $18
Blue points baked with pancetta, spinach & parmesan cheese | *Gluten Free***

STUFFED MEATBALL — $8
One fried meatball filled with chilled ricotta, served with our house gravy

MUSSELS BIANCA — $18
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce

GRILLED CALAMARI — $17
Fregola pasta, peppadew peppers, caperberries, olives, garlic & lemon

BUFALA MOZZARELLA — $18
With Prosciutto di Parma, fried capers, peppadew peppers, grape tomato & basil oil

CHARRED OCTOPUS — $19
Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts | *Gluten Free***

CLAMS OREGANATA — $18
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 — $6
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 — $17
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing | *Gluten Free***

LONG STEMMED ARTICHOKE HEARTS — $17
Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers | *Gluten-free***

SALADS

HOUSE — $14
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette | *Gluten-free***

ROMAINE WEDGE — $19
Gorgonzola, pancetta, tomato & onion, blue cheese dressing

SPINACH — $20
Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette | *Gluten-free***

CAESAR — $14
Romaine hearts, croutons & parmesan, with traditional dressing

ARUGULA & EGG — $19
Served with grilled chicken, sweet teardrop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & parmigiano reggiano | *Gluten-free***

MADE THE OLD WAY. ON PURPOSE.

Small-batch, slow-simmered and stirred by hand, just as it's been done since 1894. Real ingredients. Time-honored methods. Authentic Italian flavor in every bite.



Scan the QR code to learn more about our sauces and bring home a taste of the tradition.

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 — $25
Broccoli rabe & sausage sautéed in garlic & olive oil

LINGUINI FRA DIAVOLO | SHRIMP ONLY — $38 | $42
Shrimp, clams & mussels in a spicy marinara sauce

PASTA A-LA-PETE — $25
Fettuccini tossed with shrimp, grape tomato, spinach, garlic & oil

PAPPARDELLE CARBONARA | ADD FRIED EGG* — $24 | $26
Extra-wide, fresh pasta tossed with bacon and onions in a parmesan cheese broth

TORTELLINI A-LA-PETE — $25
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce

CAVATELLI & SAUSAGE — $27
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil

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

PETE'S SIDES

SAUTEED KALE, SHIITAKE MUSHROOMS & PEPPADEW PEPPERS	$12
ASPARAGUS PARMESAN	$12
ROAST POTATOES	$9
TRUFFLE MASH POTATOES	$10
SAUTÉED BROCCOLI RABE	$11
SAUTÉED SPINACH	$11
PEAS, PROSCIUTTO & ONIONS	$10
BRUSSEL SPROUTS Sautéed with pancetta, roasted corn & peppadew peppers	$11
HOUSE SALAD	$7
CAESAR SALAD	$8
MEATBALL OR SAUSAGE	$6 | $7
LINGUINI GARLIC & OIL	$10

ENTRÉES

EGGPLANT | CHICKEN | VEAL PARMESAN — $24 | $26 | $36
Breaded & topped with house gravy & mozzarella, served with complimentary chef's choice pasta (no substitution)

CHICKEN GIAMBOTTA — $27
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce

CHICKEN PROSCIUTTO — $26
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, 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 — $26 | $36
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* — $35
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

PORK CHOP VINEGAR & PEPPERS — $35
12oz bone in, 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

PORK OSSO BUCCO — $34
Pork shank, slow roasted, root vegetables & marsala wine-plum tomato demi-glaze, over sweet pea risotto

**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.