

LUNCH TAKEOUT MENU

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

— APPETIZERS —

- Sautéed Calamari** 16
Tender squid simmered in a plum tomato, garlic basil
- Mussels Bianca**  16
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce
- Pasta Fagioli Pint** 9
White Tuscan beans, prosciutto, bacon & onions
- Lentil Soup Pint** 9
With sausage & carrots
- Rice Ball** 4.5
Prepared with rice, meat sauce & Parmesan, panko breaded then fried, served with side of house marinara
- Ciabatta Cheese Breads** 8
Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, Parmesan & oregano, then baked
- Goat Cheese & Beets** 14
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** 10
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette *Gluten-Free***
- Tenderloin Romaine Wedge*** 20
Sliced tenderloin of beef, romaine wedge, goat cheese, grape tomatoes, wild mushrooms, walnuts & red onions, white balsamic vinaigrette *Gluten-Free***
- Caesar** 12
Romaine hearts, croutons & Parmesan, with traditional dressing
- The Wedge** 12
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing *Gluten-Free***
- Spinach** 15
Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette *Gluten-Free***
- Arugula & Egg*** 15
Served with grilled chicken, sweet teardrop peppers, toasted pignoli nuts, cannellini beans, white balsamic dressing topped with a fried egg & Parmigiano-Reggiano *Gluten-Free***

— FLATBREADS —

- All Flatbreads | Gluten-Free**** 17 | 19
- Margherita**
Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil
- Fig & Shrimp + 4**
Roasted fig compote, goat cheese, pistachio & crispy pan seared shrimp
- Prosciutto**
Mozzarella, garlic, fresh basil, sweet teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO
- Goat Cheese**
Pancetta, caramelized onions, broccolini, sweet teardrop peppers
- A la Pete**
Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle
- White**
Ricotta, mozzarella, Parmesan, topped with sautéed spinach
- Pizza Style**
Sauce & cheese & choice of three toppings: meatball, sausage, peppers, onions, pepperoni or mushroom
- Fontina + 5**
Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet

— PASTA —

- Gluten-free pasta** + 4** | **Whole-wheat pasta + 2**
(full order only) (full order only)
- Pasta a la Pete** 16
Fettuccini, tossed with shrimp, grape tomatoes, spinach, garlic & oil
- Wild Mushroom Ravioli & Shrimp** 16
Tarragon brandy cream sauce with roasted peppers & asparagus
- Pappardelle Carbonara | Add Fried Egg*** 15 | 17
Extra-wide pasta tossed with bacon, onions in a Parmesan cheese broth
- Cavatelli & Sausage** 16
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil
- Tortellini a la Pete** 15
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce
- Linguini Clam Sauce** 15
Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley, Choice of: Red, white or marechiaro
- Rigatoni Gorgonzola** 15
Eggplant, shiitake mushroom, asparagus, long-stem artichoke, spicy plum tomato sauce

— SIDES —

- Cucumber & Chi Chi Bean Salad** 5
- House made Parmesan & Garlic Chips** 5
- Basil Sweet Potato Fries** 5

— SANDWICHES —

- + Choice of one side
- Brooklyn-Style Italian Hero's** 12 | 14 | 16
Eggplant | Chicken | Veal
All prepared on our crispy Italian bread, topped with our house gravy & mozzarella
- Turkey Flatbread Panini** 16
Roast turkey, arugula, tomato, provolone & bacon with a creamy onion dressing, grill-pressed on our housemade flatbread
- Grilled Chicken** 16
Fresh mozzarella, roasted peppers, romaine & a balsamic reduction on ciabatta
- The Italian** 16
Salami, cappi, ham & provolone with lettuce, tomato, hot peppers, onions, sweet balsamic vinaigrette & oregano on ciabatta
- Meatball Sliders** 13
Housemade meatballs, topped with tomato sauce & mozzarella
- Bronzini Focaccia Sandwich** 18
Pan seared topped with fresh sauté spinach, fontina cheese, peppadew peppers & basil aioli
- Italian Egg Sandwich** 11
Potato, peppers & eggs with provolone served on soft Italian bread
- Flat Iron Steak Marsala Dip*** 19
Grilled sliced flat iron steak topped with caramelized onions & provolone served on ciabatta with a side of mushroom marsala dip
- Parmesan-Crusted Chicken Cutlet** 16
Served on sliced rosemary bread with a garlic-basil aioli, lettuce & tomato
- Sausage & Peppers** 13
Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft Italian bread
- Broccoli Rabe & Sausage** 16
Grilled Italian sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on soft Italian bread

— ENTRÉES —

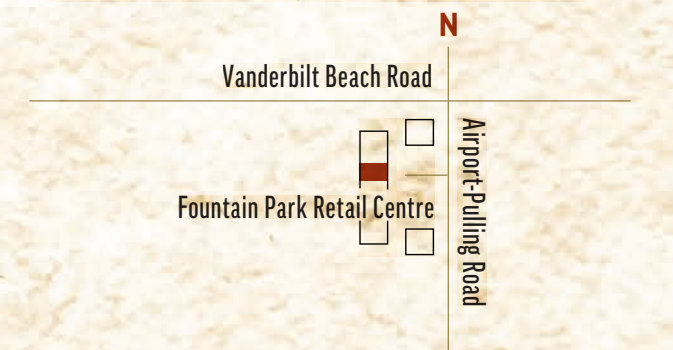
- Side house salad + 4.5
- Chicken Milanese or Paillard**** 15
Thinly pounded chicken breast grilled or breaded & grilled, topped with mixed greens, tomato & red onion with lemon vinaigrette *Gluten-Free***
- Chicken a la Pete** 16
Topped with ham, eggplant & provolone & Tuscan white bean wild mushroom sauce
- Crispy Shrimp Scampi** 16
Garlic, lemon, butter, served over pappardelle pasta, finished with a citrus sauce
- Salmon Oreganata*** 18
Baked with garlic & herbed breadcrumbs, served over sautéed spinach & citrus sauce



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 VISIT PETERSCUISINE.COM



Menu & price subject to change without prior notice.

10/2023

DINNER TAKEOUT MENU

DINNER SERVED MONDAY-SATURDAY 4:30PM-CLOSE

— APPETIZERS —

Oysters Della Rocca 	Market
Blue points baked with pancetta, spinach & Parmesan cheese <i>Gluten-Free**</i>	
Stuffed Meatball	7
One fried meatball filled with ricotta, served with our house gravy	
Sautéed Calamari	16
Tender squid simmered in a plum tomato, garlic basil	
Long Stemmed Artichoke Hearts	14
Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers <i>Gluten-Free**</i>	
Mussels Bianca 	16
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	
Bufala Mozzarella	16
With Prosciutto de Parma, fried capers, peppadew peppers, grape tomato & basil oil	
Charred Octopus	16
Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts <i>Gluten-Free**</i>	
Clams Oreganata	14
Baked with a garlic & herbed breadcrumbs, with lemon sauce	
Pasta Fagioli Pint	9
White Tuscan beans, prosciutto, bacon & onions	
Lentil Soup Pint	9
With sausage & carrots	
Rice Ball	4.5
Prepared with rice, meat sauce & Parmesan, panko breaded then fried, served with side of house marinara	
Ciabatta Cheese Breads	8
Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, Parmesan & oregano, then baked	
Goat Cheese & Beets	14
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing <i>Gluten-Free**</i>	

— DESSERTS —

Cannoli	7.5
NY Style Cheesecake	7.5
Italian Cheesecake	9
Tiramisu	7.5
Flourless Chocolate Cake	9.5
Chocolate & Almond Biscotti	5

— SALADS —

House	10
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette <i>Gluten-Free**</i>	
Caesar	12
Romaine hearts, croutons & Parmesan, with traditional dressing	
The Wedge	12
Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing <i>Gluten-Free**</i>	
Spinach	15
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*	15
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 —

All Flatbreads Gluten-Free**	17 19
Margherita	
Fresh mozzarella, sliced tomato, garlic, oregano, fresh basil	
Fig & Shrimp + 4	
Roasted fig compote, goat cheese, pistachio & crispy pan seared shrimp	
Prosciutto	
Mozzarella, garlic, fresh basil, sweet teardrop peppers, caramelized onions, finished with sliced prosciutto & EVOO	
Goat Cheese	
Pancetta, caramelized onions, broccolini, sweet teardrop peppers	
A la Pete	
Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	
White	
Ricotta, mozzarella, Parmesan, topped with sautéed spinach	
Pizza Style	
Sauce & cheese & choice of three toppings: meatball, sausage, peppers, onions, pepperoni or mushroom	
Fontina + 5	
Imported fontina cheese, pancetta, apples, arugula & grilled tenderloin filet	

— PASTA —

Gluten-free pasta* + 4 <small>(full order only)</small>	Whole-wheat pasta + 2 <small>(full order only)</small>
Linguini Clam Sauce	20
Shelled baby clams simmered with garlic, oil & fresh garden Italian parsley, Choice of: Red, white or marechiarà	
Rigatoni Broccoli Rabe	23
Broccoli rabe & sausage sautéed in garlic & olive oil	
Linguini Fra Diavolo  Shrimp only	32 37
Shrimp, clams & mussels in a spicy marinara sauce	
Pasta a la Pete	22
Fettuccini, tossed with shrimp, grape tomato, spinach, garlic & oil	
Pappardelle Carbonara Add Fried Egg*	20 22
Extra-wide pasta tossed with bacon & onions in a Parmesan cheese broth	
Tortellini a la Pete	22
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	
Cavatelli & Sausage	24
Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil	
Wild Mushroom Ravioli & Shrimp	32
Tarragon brandy cream sauce with roasted peppers & asparagus	
Pappardelle & Sea Scallops*	38
Extra-wide fettuccini tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops	

— PETE'S SIDES —

Meatball or Sausage	5
Add Chicken, Shrimp or Scallop	5 ea.
Add Small Shrimp 4oz Tenderloin	10 Market
Linguini Garlic & Oil	6
Pasta with House Gravy	5
Caesar	7
Side House Salad	6
Sautéed Broccoli Rabe	10
Sautéed Spinach	10
Peas, Prosciutto & Onions	9
Brussels Sprouts	10

— ENTRÉES —

	Side house salad + 4.5
Eggplant Chicken Veal Parmesan	20 22 32
Breaded & topped with house gravy & mozzarella, served with complimentary chef choice pasta (no substitution)	
Chicken Giambotta	23
Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shittake mushrooms & grape tomato with a lemon-garlic white wine sauce	
Chicken Prosciutto	22
Chicken breast wrapped with prosciutto, pan-seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta	
Steak Pizzajola	Market
12oz. NY Strip grilled, sliced & served with grilled zucchini & roast potato	
Veal Scallopini	32
Thinly pounded milk-fed veal, Piccata, Francaise, Marsala or Pizzajola style, served with steamed broccolini	
Blackened Red Grouper Piccata 	Market
Served with long stemmed artichokes, blister tomatoes, caper berries & pappardelle pasta in a citrus sauce	
Veal & Shrimp Porcini 	40
Veal scallopini seared with a porcini mushroom brandy demi-glaze with grilled shrimp, served over risotto Milanese & asparagus	
Milanese Chicken Veal	22 32
Breaded cutlet pan seared, topped with arugula, grape tomato, onion & lemon with a balsamic drizzle	
Blackened Sea Scallops*	38
Served with a wild mushroom, sun-dried tomato & fresh spinach sauté with a light citrus sauce	
Sixty South Antarctic Salmon*	32
Served over a sauté of brussel sprouts, corn, pancetta & peppadew peppers finished with a salsa verde	
Bronzini	37
Mediterranean Sea Bass pan seared, served over a ratatouille sauté, finished with a citrus Parmesan cream sauce	



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.