

LUNCH TAKEOUT MENU

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

APPETIZERS

MUSSELS BIANCA 	\$16
P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	
PASTA FAGIOLI SOUP BOWL	\$9
White Tuscan beans, prosciutto, bacon & onions	
LENTIL SOUP BOWL	\$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	\$8.5
Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, parmesan & oregano, then baked	
GOAT CHEESE & BEETS	\$15
Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & dijon vidalia onion dressing <i>Gluten-free**</i>	

SALADS

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

HOUSE	\$12
Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette <i>Gluten-free**</i>	
KALE	\$16
Roasted pecans, apples, sundried cranberry, shaved parmesan, fresh lemon & oil, rosemary sea salt & blackened chicken <i>Gluten-free**</i>	
GRILLED SALMON & ARUGULA	\$18
Strawberries, potato, beets, pecans, roasted chi chi beans & olives, pomegranate vinaigrette	
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>	

PIZZETTAS

*Gluten-free Options Available***

TARTUFATA	\$21
Stracciatella cheese, white truffle, truffle oil & shaved parmesan	
FIG & SHRIMP	\$21
Roasted fig compote, goat cheese, pistachio & crispy pan seared shrimp	
A-LA-PETE	\$21
Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	
MARGHERITA	\$18
Fresh mozzarella, roasted tomato, garlic, oregano, fresh basil	

PASTAS

PASTA A-LA-PETE	\$16
Fettuccini tossed with shrimp, grape tomatoes, spinach, garlic & oil	
WILD MUSHROOM RAVIOLI & SHRIMP	\$17
Tarragon brandy cream sauce with roasted peppers & asparagus	
PAPPARDELLE CARBONARA ADD FRIED EGG*	\$16 \$18
Extra-wide, fresh pasta tossed with bacon and 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	\$16
Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	
RIGATONI GORGONZOLA	\$16
Eggplant, shiitake mushroom, asparagus, long stem artichoke, spicy plum tomato sauce	
FARFALLE SUN-DRIED	\$17
Served over crisp arugula, sun-dried tomato light cream sauce, topped with shaved parmesan	

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

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 EGGPLANT CHICKEN VEAL	\$14 \$15 \$17
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 Vidalia onion dressing, grilled pressed on our house made 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	\$15
House made meatballs, topped with tomato sauce & mozzarella	
ITALIAN EGG SANDWICH	\$13
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 Italian bread with a garlic-basil aioli, lettuce & tomato	
SAUSAGE & PEPPERS	\$15
Sweet fennel sausage, grilled, topped with a sauté of bell peppers, onions, garlic & oregano. Served on soft Italian bread	
FOCACCIA A-LA-PETE	\$19
Prosciutto, imported provolone, arugula, roasted peppers with a fig spread	
BROCCOLI RABE & SAUSAGE	\$16
Grilled, sweet fennel sausage & broccoli rabe sautéed in garlic & oil, served on a soft Italian bread	

ENTRÉES

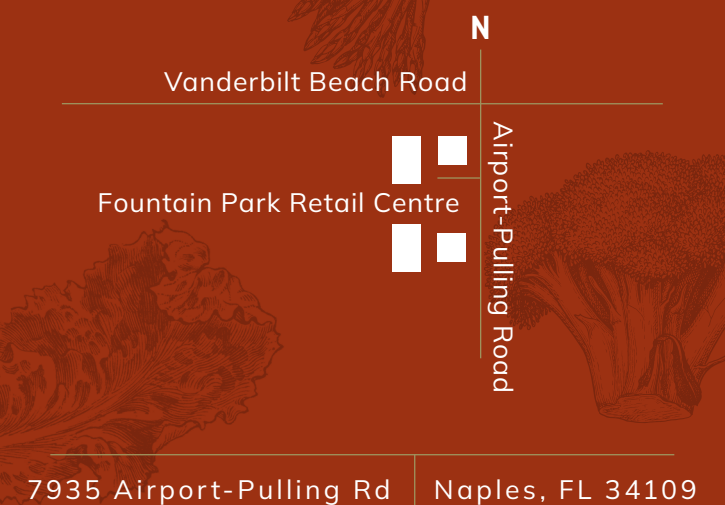
CHICKEN MILANESE OR PAILLARD	\$16
Thinly pounded chicken breast grilled or breaded topped with mixed greens, tomato & red onion with lemon vinaigrette <i>Gluten-free**</i>	
CHICKEN A-LA-PETE	\$16
Topped with ham, eggplant & provolone with a Tuscan white bean wild mushroom sauce	
CRISPY SHRIMP SCAMPI	\$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
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LUNCH & DINNER TAKEOUT MENU



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ParmesanPetes.com	CATERING

FULL-SERVICE CATERING
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DINNER TAKEOUT MENU

Dinner served Monday–Saturday 4:30pm–Close

APPETIZERS

CHARCUTERIE BOARD Salumi & cheese, fig jam & local honey	\$30
OYSTERS DELLA ROCCA  Blue points baked with pancetta, spinach & parmesan cheese <i>Gluten Free**</i>	Market
STUFFED MEATBALL One fried meatball filled with chilled ricotta, served with our house gravy	\$7.5
LOBSTER MAC & CHEESE 4 oz. lobster tail, pancetta, asparagus, ricotta & breadcrumb	\$25
LONG STEMMED ARTICHOKE HEARTS Parmesan crusted, roasted & served with a balsamic aioli & peppadew peppers <i>Gluten Free**</i>	\$14
MUSSELS BIANCA  P.E.I. Mussels simmered in a white wine, grape tomato & caper garlic butter sauce	\$16
BUFALA MOZZARELLA With Prosciutto di Parma, fried capers, peppadew peppers, grape tomato & basil oil	\$16
CHARRED OCTOPUS Served with a tomato & chi chi bean puree, balsamic glazed cipollini onion, chopped walnuts <i>Gluten Free**</i>	\$16
CLAMS OREGANATA Baked with a garlic & herb flavored breadcrumb, with lemon sauce	\$14
PASTA FAGIOLI SOUP BOWL White Tuscan beans, prosciutto, bacon & onions	\$9
LENTIL SOUP BOWL With sausage & carrots	\$9
RICE BALL Prepared with rice, meat sauce & parmesan, panko breaded then fried, served with side of house marinara	\$4.5
CIABATTA CHEESE BREADS Choice of: garlic or balsamic or sun-dried tomato, topped with mozzarella, parmesan & oregano, then baked	\$8.5
GOAT CHEESE & BEETS Served with arugula, sweet teardrop peppers, walnuts, prosciutto crisps & Dijon Vidalia onion dressing <i>Gluten Free**</i>	\$15

SALADS

HOUSE Mixed greens, tomato, cucumber, red onion, chi chi beans & sun-dried cranberries with a balsamic vinaigrette <i>Gluten-free**</i>	\$12
THE WEDGE Iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing <i>Gluten-free**</i>	\$14
SPINACH Tossed with roasted peppers, olives, artichoke hearts, sun-dried tomato, gorgonzola & pan seared shrimp, with a tarragon-lemon vinaigrette <i>Gluten-free**</i>	\$17
CAESAR Romaine hearts, croutons & parmesan, with traditional dressing	\$14
ARUGULA & EGG 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>	\$17
KALE Roasted pecans, apples, sundried cranberry, shaved parmesan, fresh lemon & oil, rosemary sea salt & blackened chicken <i>Gluten-free**</i>	\$18

PIZZETTAS

	<i>Gluten-free Options Available**</i>
TARTUFATA Stracciatella cheese, white truffle, truffle oil & shaved parmesan	\$21
FIG & SHRIMP Roasted fig compote, goat cheese, pistachio & crispy pan seared shrimp	\$21
A-LA-PETE Gorgonzola, grilled chicken, roasted peppers, caramelized onions, fresh arugula, balsamic drizzle	\$21
MARGHERITA Fresh mozzarella, roasted tomato, garlic, oregano, fresh basil	\$18

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 Broccoli rabe & sausage sautéed in garlic & olive oil	\$23
LINGUINI FRA DIAVOLO SHRIMP ONLY  \$34 \$38 Shrimp, clams & mussels in a spicy marinara sauce	
PASTA A-LA-PETE Fettuccini tossed with shrimp, grape tomato, spinach, garlic & oil	\$23
PAPPARDELLE CARBONARA ADD FRIED EGG* \$21 \$23 Extra-wide, fresh pasta tossed with bacon and onions in a parmesan cheese broth	
TORTELLINI A-LA-PETE Prepared with prosciutto, mushrooms & peas in a cheesy cream sauce	\$23
CAVATELLI & SAUSAGE Thin chivalini sausage prepared with provolone & parsley, sautéed with kale, grape tomato & imported olives, garlic & oil	\$25
WILD MUSHROOM RAVIOLI & SHRIMP Tarragon brandy cream sauce with roasted peppers & asparagus	\$34
PAPPARDELLE & SEA SCALLOPS* Extra wide pasta tossed in a porcini mushroom cream sauce with sweet peas, served with pan seared sea scallops	\$42
LOBSTER RISOTTO 4 oz. lobster tail, shrimp, scallops with a porcini mushroom, zucchini & tear drop pepper risotto with shaved parmesan	\$45

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

PETE'S SIDES

MEATBALL OR SAUSAGE	\$5
ADD CHICKEN SHRIMP SCALLOP	\$6 \$5 EA. \$5 EA.
ADD SMALL SHRIMP	\$10
LINGUINI GARLIC & OIL	\$9
PASTA WITH HOUSE GRAVY	\$7
SAUTÉED BROCCOLI RABE	\$10
SAUTÉED SPINACH	\$10
PEAS, PROSCIUTTO & ONIONS	\$9
BRUSSEL SPROUTS Sautéed with pancetta, roasted corn & peppadew peppers	\$10
HOUSE SALAD	\$6
CAESAR SALAD	\$7

ENTRÉES

EGGPLANT CHICKEN VEAL PARMESAN \$21 \$23 \$33 Breaded & topped with house gravy & mozzarella, served with complimentary chef choice pasta (no substitution)	
CHICKEN GIAMBOTTA Chicken breast sautéed with hot cherry peppers, potatoes, sausage, shiitake mushroom & grape tomato with a lemon, garlic white wine sauce	\$23
STEAK PIZZAIOLA* 12oz. NY Strip grilled, sliced with a spicy marinara, fried zucchini & roast potatoes	Market
CHICKEN PROSCIUTTO Chicken breast wrapped with prosciutto, pan seared, served over pappardelle pasta with a spicy plum tomato sauce, topped with warm ricotta	\$22
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 \$23 \$33 Breaded cutlet pan seared, topped with arugula, grape tomato, red onion & a lemon vinaigrette with a balsamic drizzle	
BLACKENED SEA SCALLOPS* \$39 Served with a wild mushroom, sun-dried tomato & fresh spinach sauté with a light citrus sauce	
FAROE ISLAND 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	
12 OZ BONE-IN PORK CHOP \$32 Over a truffle mash, sautéed peppadew peppers, garlic-demi-glaze & fried zucchini	
FLAT IRON STEAK & SCALLOPS \$42 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.