

SEAFOOD

SHRIMP SCAMPI

Large Shrimp sautéed in Fresh Herbs, Minced Garlic, and a White Wine Lemon-Butter Sauce then topped with Diced Tomatoes. Half 65 • Full 85

SHRIMP PARMIGIANA

Large Shrimp hand-rolled in Panko Bread-crumbs then fried golden brown topped-n-baked with Marinara and Shredded Mozzarella. Half 70 • Full 85

STUFFED SHRIMP

Large Shrimp stuffed with Lobster and Crab Meat then topped-n-baked with Creamy Lemon Butter Sauce. Half 85 • Full 100

STEAMED MUSSELS

Sautéed with Fresh Herbs, Minced Garlic, and either a White Wine Sauce or Housemade Marinara. Half 45 • Full 65

FRUTTI DI MARE

Mussels, Shrimp, Clams, and Grouper sautéed with Minced Garlic and White Wine Sauce or Housemade Marinara. Half 75 • Full 100

LINGUINI & CLAMS

Chopped Clams sautéed with Anchovies, Minced Garlic, Onions, and Tomatoes in White Wine Reduction or Marinara. Half 45 • Full 65

ITALIAN CRAB CAKES

Crab Meat and Minced Garlic mixed with Panko Breadcrumbs then fried golden brown and served with White Wine Lemon Butter Sauce. Half 65 • Full 85

SHRIMP FRA DIAVOLO

Large Shrimp sautéed in our Housemade Spicy Marinara. Half 65 • Full 80

CHICKEN • VEAL

PARMIGIANA

Breaded-n-Fried Cutlet in Marinara baked with Shredded Mozzarella then topped with Seasoned Grated Parmesan. Chicken. Half 55 • Full 75 • Veal. Half 65 • Full 85

FRANCESE

Egg Encrusted Cutlet in Housemade Lemon Wine Sauce. Chicken. Half 65 • Full 85 • Veal. Half 75 • Full 95

MARSALA

Cutlet sautéed with Mushrooms and Minced Garlic in Sweet Marsala Wine Sauce. Chicken. Half 65 • Full 85 • Veal. Half 75 • Full 95

PICATTA

Cutlet in White Wine Lemon Sauce with Capers and Sautéed Mushrooms. Chicken. Half 65 • Full 85

FLORENTINE

Grilled Chicken, Artichoke, Spinach sautéed in a White Cream Sauce. Half 55 • Full 75

ROMANO

Cutlet encrusted with Panko Breadcrumbs in Sweet Pomodoro Sauce topped with Cubed Tomatoes and Seasoned Grated Parmesan. Chicken. Half 55 • Full 75

SCARPIELLO

Cutlet simmered in Creamy White Wine Lemon Sauce and mixed with Mild Italian Sausage, Roasted Red Peppers, and Green Bell Peppers. Chicken. Half 75 • Full 95 • Veal. Half 85 • Full 105

DESSERTS

ITALIAN TIRAMISU

Our Popular Italian Dessert made-from-scratch with Creamy Mascarpone, Lady Fingers soaked in Coffee-n-Brandy, and Cocoa Powder served with side of Housemade Kahlua Espresso Sauce. 45

CANNOLI

Housemade Cannoli Cream topped with Powdered Sugar. Mini. 2 each • Large. 3 each • Chocolate Large. 4 each

LIMONCELLO CAKE

Rich combination of Sicilian Lemon-infused Sponge Cake and Italian Mascarpone topped with European White Chocolate Curls. Whole. 30

CHEESECAKE

A variety of cheesecakes available. Whole. 40

FRESH SEASONAL FRUIT PLATTER

An assortment of seasonal fruit. Half 45 • Full 60

L'Appetito

est. 2001

Italian Ristorante

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APPETIZERS

WINGS

Plain • Mild • Hot • Inferno • Sweet Chili • BBQ

• Includes Celery and Ranch or Bleu Cheese Dressing.

50 Wings. 45 • 100 Wings. 90

BONELESS BITES

All White Meat Chicken Nuggets lightly breaded, fried golden brown, and tossed in Wing Sauce of your choice. 50 Bites. 45 • 100 Bites. 90

OUR FAMOUS GARLIC KNOTS

Fresh-baked Pizza Dough brushed with Garlic-n-Olive Oil then topped with Seasoned Grated Parmesan served with Marinara. 50 Knots. 25 • 100 Knots. 50

MOZZARELLA STICKS

Mozzarella hand-rolled in Seasoned Italian Breadcrumbs then fried golden brown served with side of Marinara. Half 35 • Full 55

ZUCCHINI STICKS

Crispy Breaded Zucchini Sticks fried golden brown served with Marinara. Half 30 • Full 60

CHICKEN FINGERS

Tossed in Seasoned Italian Breadcrumbs then fried golden brown served with Honey-Mustard Sauce.

40 Fingers. 25 • 50 Fingers. 75

PIZZA BITES

Pizza Dough stuffed with Shredded Mozzarella served with Marinara. 50 Bites. 45 • 100 Bites. 90
Add One Traditional Topping. 0.50

HOUSEMADE MEATBALLS

Slow-Cooked Meatballs with Housemade Marinara. 1.50 each

STUFFED MUSHROOMS

Stuffed with Italian Breadcrumbs, Garlic, Pecorino Romano, Salt, and Pepper. Half 35 • Full 45

GARLIC ROASTED RED POTATOES

Garlic, Onion, Seasoned Salt, Italian Seasonings, Olive Oil, and Fresh Rosemary. Half 35 • Full 45

STUFFED PEPPERS

Ground Beef, White Rice, House Marinara, Garlic Powder, Salt, and Pepper. Half-Dozen 40 • Dozen 75

SALADS

Includes Choice of Dressing:

Italian • Ranch • Bleu Cheese • Thousand Island • Balsamic Oil-n-Vinegar • Caesar

HOUSE

Romaine Lettuce with Red Onions, Tomatoes, Black Olives, Banana Peppers, and Roasted Red Peppers. Half 35 • Full 45
Add Chicken. Half 10 • Full 15

CAESAR

Romaine Lettuce with Croutons, and Shaved Parmesan. Half 30 • Full 40
Add Chicken. Half 10 • Full 15

ANTIPASTA

Tortellini Pasta Salad mixed with Olive Oil and Boar's Head Meats-n-Cheeses over Romaine. Half 40 • Full 55

ITALIAN ANTIPASTA

Tortellini Pasta, Sliced Fresh Mozzarella, Prosciutto, Marinated Artichokes, Tomatoes, Pepper Shooters, and Cracked Olives over Romaine. Half 60 • Full 85

SPRING

Romaine Lettuce mixed with Candied Walnuts, Dried Cranberries, Red Grapes, and Gorgonzola Cheese. Half 30 • Full 40

CAPRESE

Sliced Fresh Mozzarella and Tomatoes with Basil Leaves and a drizzle of Balsamic Glaze. Half 55 • Full 75

PASTA

Penne • Spaghetti • Linguine • Fettuccine • Angel Hair

Penne (Gluten Free +10) • Add Chicken. Half 15 • Full 30

HOUSEMADE MARINARA

Classic Italian Sauce with Red Wine, Tomatoes, Minced Garlic, Onions, and Fresh Herbs. Half 35 • Full 50

ALFREDO

Housemade Creamy White Sauce with Seasoned Grated Parmesan. Half 45 • Full 65

BOLOGNESE

Slow-cooked Meat Sauce made-from-scratch with Mild Italian Sausage and Ground Beef. Half 45 • Full 65

PESTO

Basil Pesto mixed with Heavy Cream and Seasoned Grated Parmesan. Half 35 • Full 50

CARBONARA

Housemade with Heavy Cream, Prosciutto, and Caramelized Onions. Half 45 • Full 65

ALLA VODKA

Housemade with Heavy Cream and Housemade Marinara, Prosciutto, Sautéed Onions, and a touch of Vodka. Half 45 • Full 60

AIOLI

Broccoli and Minced Garlic sautéed in Extra-Virgin Olive Oil then topped with Seasoned Grated Parmesan. Half 45 • Full 60
Add Sun-Dried Tomatoes. Half 5 • Full 10

SPECIALTY PASTA

LASAGNA

Sheets of Pasta layered with Bolognese Meat Sauce, Ricotta, and Shredded Mozzarella then baked-n-topped with Seasoned Grated Parmesan. Half 60 • Full 100

BAKED ZITI

Penne Pasta with Marinara and Ricotta baked with Shredded Mozzarella then topped with Seasoned Grated Parmesan. Half 50 • Full 70
Add Bolognese Meat Sauce. Half 10 • Full 15

RAVIOLI

Choice of either Three Cheese, Ground Beef, or Spinach with Housemade Marinara. Meat • Spinach • Mushroom Half 40 • Full 65

EGGPLANT PARMIGIANA

Breaded Eggplant, Marinara, and Shredded Mozzarella baked-n-topped with Seasoned Grated Parmesan. Half 40 • Full 65

EGGPLANT ROLLATINI

Fresh Eggplant rolled-n-stuffed with a blend of Ricotta and Shredded Mozzarella then topped with Seasoned Grated Parmesan and served with choice of Pasta. Half 55 • Full 75

MANICOTTI

Large Pasta Tubes stuffed with Ricotta then baked with Shredded Mozzarella and finished with Seasoned Grated Parmesan. Half 45 • Full 70

BOAR'S HEAD SUBS / WRAPS / TRAYS

10" Subs Cut Into Three Parts

MEAT & CHEESE PARTY TRAY

Assorted Boar's Head Deli Meats & Cheeses. Half 55 • Full 75

TRADITIONAL SANDWICH TRAY

Assorted Sandwiches including Turkey, Ham, Roast Beef, Choice of Cheese, Lettuce, and Tomato on Italian Bread. Half 50 • Full 65

ASSORTED PINWHEEL WRAPS

Choose your combo from two meats and one cheese. Half 45 • Full 60