

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 House-made Kahlua Espresso Sauce. 10

CANNOLI

Cannoli Cream topped with Powdered Sugar. Reg 5 • Reg Mini 4 • Chocolate 6

CHOCOLATE TOWER CAKE

A Chocolate Lovers Dream. Dark Chocolate Cake layered with Silky Dark Chocolate Icing. Large Piece (enough for two). 11

ZEPPOLE

Pizza Dough Squares fried to a golden brown perfection then topped with alotta Powdered Sugar. 6 Cinnamon-n-Honey Topping 2

CARROT CAKE

This moist, nutty treat is packed with Fresh Grated Carrots, Pineapple and Walnuts and frosted with delicious Cream Cheese icing. 9

LIMONCELLO CAKE

Homemade Lemon-infused Sponge Cake with Creamy Mascarpone Cheese Frosting topped with White Chocolate Curls. 10

CHEESECAKES

Classic and Rich New York Style Cheesecake made with Philadelphia Cream Cheese, Real Vanilla, and lightly sweetened Graham Cracker Crumb Crust. Call for avail. Slice 10

CHOCOLATE

Chocolate Lovers Dream! A Rich and Moist Triple Chocolate Classic.

PLAIN

Creamy New York-Style Cheesecake on Graham Cracker Crust.

COCONUT

Pure Coconut Cream on Graham Cracker Crust topped with Toasted Coconut Flakes.

FERRERO ROCHER

Fine Hazelnut Chocolate Pieces and Nutella Hazelnut Spread on an Oreo Cookie Crust.

LEMON MOUSSE

Prepared with Creamy Lemon Mousse on Graham Cracker Crust then topped with our Citrus Whipped Cream.

OREO

Classic or Vanilla Oreo Crust then topped with Oreo Crumbles.

BUFFALO CHICKEN

Our Boneless Bites tossed in a Mild Sauce with Chopped Romaine, Tomato, and side of Bleu Cheese Dressing. 12

CHICKEN CAESAR

Grilled Chicken with Chopped Romaine tossed with a Caesar Dressing. 12

L'Appetito

est. 2001

Italian Ristorante

www.LAppetitoPizza.com

DINE-IN CARRY-OUT DELIVERY CATERING

239-455-9048 OPEN 7 DAYS

**GOLDEN GATE ESTATES
13260 IMMOKALEE RD, NAPLES, FL**

**DELIVERY: \$25 Min. Order • \$4 Fee
Times may vary depending on area/cook time.**

FOCACCIA SANDWICHES

Fresh Housemade Focaccia Bread topped with Olive Oil and Seasoned Grated Parmesan then oven-baked to perfection. Includes side of Antipasta or Fries.

CHICKEN CAPRESE

Seasoned Grilled Chicken Breast with Sliced Fresh Mozzarella, Tomatoes, and Basil Pesto. 16

BALSAMIC GLAZED CHICKEN

Grilled Chicken sautéed in Balsamic Vinegar and a Honey Reduction topped with Sliced Fresh Mozzarella and Roasted Red Peppers. 16

BLACKENED CHICKEN

Chicken sautéed in Cajun Creole Butter with Provolone, Lettuce, Tomato, Red Onions, Pickles, and Italian Mayo. 16

CREATE A SUB OR WRAP

Includes choice of 1 Meat, 1 Cheese, Veggies, and Condiments. Whole Sub 12 • Half Sub 9 • Wraps 12

MEATS

Ham • Bacon
Turkey • Roast Beef
Salami • Capicola
Prosciutto 2
Extra Meat 3

VEGGIES

Lettuce • Tomatoes • Onions
Roasted Red Peppers
Banana Peppers • Hot Peppers
Black Olives • Pickles

CONDIMENTS

Olive Oil-n-Vinegar
Balsamic Vinegar
Spicy or Yellow Mustard • Mayo
Salt • Pepper • Oregano

CHEESES

Provolone • Swiss
Cheddar • Yellow American
Sliced Fresh Mozzarella 2
Extra Cheese 2

HOT SUBS

Served on 12" Toasted Italian Bread. Extra Cheese 2

MEATBALL PARMIGIANA

Slow-Cooked Meatballs with Housemade Marinara and Shredded Mozzarella. 13

CHICKEN PARMIGIANA

Breaded-n-Fried Chicken Cutlet with Marinara and Shredded Mozzarella. 14

FRENCH DIP

Roast Beef slow-cooked in a Housemade Au jus then topped with Provolone. 13

SAUSAGE & PEPPERS

Mild Sliced Italian Sausage sautéed with Roasted Red Peppers and Green Bell Peppers. 13 • Provolone 2

CHICKEN PHILLY CHEESE

Grilled Chicken sautéed with Green Bell Peppers and Onions then topped with Provolone. 13
Make it a Wrap 12

SUBS

Served on 12" Italian Bread with Boar's Head Deli Meats and Cheeses.

ITALIAN

Ham, Capicola, and Genoa Salami with Provolone Cheese, Lettuce, Tomato, Red Onions, and Olive Oil-n-Vinegar. Half 10 • Whole 13

CHICKEN CLUB

Breaded Chicken Cutlet with Bacon, Lettuce, Tomato, and Mayo. Whole 13 • Make it a Wrap 13

TUNA

Housemade Tuna with Lettuce, Tomato, and Red Onions. Half 9 • Whole 12
Make it a Wrap 12

CLASSIC BLT

Bacon, Lettuce, Tomato, and Mayo. Whole 12
Make it a Wrap 12

KIDS (UNDER 10)

Served with a Small Fountain Drink, Apple Juice, or Orange Juice.

PIZZA

10" Thin Crust with Pizza Sauce and Shredded Mozzarella. Cheese or Pepperoni. 9

PASTA

Awesome Housemade Marinara served w/ your choice of Pasta. 9
Gluten-Free (Add 2) • Meatball 2

NOODLES & BUTTER

Your favorite Pasta Noodles mixed with Melted Butter. 9
Gluten-Free (Add2) • Meatball 2

MAC & CHEESE

Melted Cheddar Cheese Sauce mixed with Elbow Pasta. Bowl 9

GRILLED CHEESE & FRIES

Classic Grilled American Cheese on Toasted Sliced Bread served with Fries. 9

CHICKEN BITES & FRIES

Chicken Nuggets fried golden brown served with Fries. 9

APPETIZERS

WINGS: 8-Wings 12 • 16-Wings 21 • Sauce 1 • Celery 1 • Dressing 1
Plain • Mild • Hot • Inferno • Sweet Chili • BBQ • Garlic Parmesan

BONELESS BITES

All White Meat Chicken Nuggets lightly breaded, fried golden brown, and tossed in Wing Sauce of your choice. 8-Bites 10 • 16-Bites 18

OUR FAMOUS GARLIC KNOTS

Fresh-baked Pizza Dough brushed with Garlic-n-Olive Oil then topped with Seasoned Grated Parmesan served with side of Marinara. 6-Knots 7 • 12-Knots 10

BRUSCHETTA

Tomatoes, Onions, and Herbs marinated in Balsamic Vinegar topped with Shaved Parmesan and a drizzle of Balsamic Glaze. 4-Pieces 12

MOZZARELLA STICKS

Mozzarella hand-rolled in Seasoned Italian Breadcrumbs then fried golden brown, sprinkled with Parmesan, and served with side of Marinara. 5-Sticks 10

JALAPEÑO POPPERS

Breaded and Stuffed with Cheddar, fried golden brown, served with side of Ranch. 5-Poppers 8

FRIED SHRIMP

Hand-rolled in Panko Breadcrumbs served with side of Tartar or Cocktail sauce. 6-Shrimp 12

BEER BATTERED FRIES

Dipped in Beer Batter then fried golden brown served w/ Ketchup. 8 Shredded Mozzarella 2

CALAMARI

Hand-dipped in Housemade Batter then fried to perfection served with side of Marinara. 14

STEAMED MUSSELS

Sautéed with Fresh Herbs. Minced Garlic, and either White Wine Sauce or Marinara. 16

SPINACH & ARTICHOKE DIP

Spinach and Artichoke Hearts in Heavy Cream topped with Seasoned Grated Parmesan served with Housemade Focaccia Bread. 14

ITALIAN ANTIPASTA

Tortellini Pasta, Sliced Fresh Mozzarella, Prosciutto, Marinated Artichokes, Tomatoes, Pepper Shooters, and Olives over Romaine. For One 13 • For Two 19

SOFT DRINKS

BOTTLE 2.50

Coke • Diet Coke • Coke Zero
Cherry Coke • Mr Pibb
Ginger Ale • Mellow Yellow
Red/Blue Powerade • Water
San Pellegrino Sparkling
Mineral Water (1-Liter) 5

2-L BOTTLE 4

Coke • Diet Coke • Sprite • Mr Pibb

FOUNTAIN 3

Coke • Diet Coke • Sprite • Root Beer
Mr Pibb • Pink Lemonade
Arnold Palmer • Fresh-Brewed Iced Tea

WINE BOTTLE 28

RED Merlot • Cabernet Sauvignon • Sangria
WHITE Pinot Grigio • Chardonnay • Sauvignon Blanc

HOT/COLD DRINKS

Tea 3 • Coffee 3
Espresso 3 • Double Espresso 5
Hot Chocolate 4 • Chocolate Milk 4
Milk 3 • Apple or Orange Juice 3

COLD BEER

6-PACKS

DOMESTIC 10
Bud • Bud Light • Coors Light
Miller Light • Michelob Ultra

IMPORTED 11
Corona • Corona Light
Stella • Heineken

CREATE A PIZZA

Housemade Pizza Sauce with your choice of Size, Crust, Cheese, & Toppings.

Size

10" Personal 11 16" Large 16 12" Small Sicilian 17
12" Small 13 18" X-Large 18 16" Large Sicilian 22
12" Sm Gluten-Free 16

Crust

Hand-Tossed. Traditional • Thin • Sicilian-Style

Sauce • Cheese • Toppings

Our Sauces are Made In-House with Fresh Herbs and Spices.
We proudly use the Finest Italian Mozzarella Cheese by GRÂNDE.

All-Natural Ingredients Free of Additives, Fillers, and Preservatives (part skim).

TRADITIONAL TOPPINGS

Pepperoni • Crumbled Sausage • Ham • Bacon • Canadian Bacon • Meatballs
Onions • Sautéed Mushrooms • Minced Garlic • Spinach • Basil Leaves
Fresh Tomatoes • Sun-Dried Tomatoes • Hot Peppers • Roasted Red Peppers
Green Bell Peppers • Banana Peppers • Black Olives • Green Olives
Broccoli • Pineapple • Extra Shredded Mozzarella
Personal 1 • Small 2 • Large 3 • X-Large 4

PREMIUM TOPPINGS

Creamy Alfredo Sauce • Florentine • Green Pesto
Anchovies • Chopped Clams • Shrimp • Eggplant • Marinated Artichoke Hearts
Chicken Cutlet • Grilled Chicken Prosciutto • Sliced Italian Sausage • Salami
Sliced Fresh Mozzarella • Gorgonzola • Ricotta • Feta
Personal 3 • Small 4 • Large 5 • X-Large 6

Lightly Cooked. Slightly Crispy Our Way • Well Done

STROMBOLI • CALZONES

All are brushed with Garlic-n-Olive Oil and topped with Seasoned Grated Parmesan.
Served with side of Housemade Marinara. Extra Marinara. Sm 1 • Md 2 • Lg 3

CHEESE STROMBOLI

Hand-Rolled with Shredded Mozzarella. Sm 14 • Lg 19
Toppings: Trad. Sm 1.50 • Lg 2.50
Premium. Sm 3 • Lg 4

MEAT STROMBOLI

Pepperoni, Crumbled Sausage, and Meatballs. Sm 18 • Lg 24

ITALIAN STROMBOLI

Pepperoni, Capicola, Salami, and Shredded Mozzarella. Sm 19 • Lg 25

VEGETARIAN STROMBOLI

Sautéed Mushrooms, Onions, Spinach, Green Peppers, Tomatoes, Black Olives, Ricotta, and Shredded Mozzarella. Sm 16 • Lg 22

MEAT CALZONE

Pepperoni, Crumbled Sausage, Meatballs, Ham, Bacon, Ricotta, Shredded Mozzarella. 18

CHEESE CALZONE

Stuffed with Ricotta and Shredded Mozzarella. 14
Toppings: Traditional 1 • Premium. 2.50

VEGETARIAN CALZONE

Sautéed Mushrooms, Onions, Spinach, Green Peppers, Tomatoes, Black Olives, Ricotta, and Shredded Mozzarella. 16

SPECIALTY PIZZA

Prepared with Authentic Italian Mozzarella Cheese by GRÂNDE.
Cooked Slightly Crispy.

L'APPETITO ORIGINAL

Housemade Pizza Sauce, Sliced Italian Sausage, Roasted Red Peppers, and Minced Garlic. Per 14 • Sm 18 • Lg 21 • XL 23
Sicilian: Sm 21 • Lg 25

MEAT LOVERS

Pepperoni, Crumbled Sausage, Meatballs, Ham, and Bacon. Per 14 • Sm 18 • Lg 21 • XL 23
Sicilian: Sm 22 • Lg 26

HAWAIIAN

Boar's Head Ham with Chopped Pineapple. Per 14 • Sm 17 • Lg 20 • XL 22

BBQ CHICKEN

No Pizza Sauce. Grilled Chicken mixed with BBQ Sauce. Lg 21 • XL 22

BUFFALO CHICKEN

No Pizza Sauce. Fried Boneless Bites mixed in Mild Buffalo Sauce. Sm 19 • Lg 23 • XL 26

CHICKEN ALFREDO

Creamy Alfredo Sauce and Grilled Chicken. Lg 21 • XL 23

CHICKEN FAJITA

Grilled Marinated Chicken with Sautéed Onions, Roasted Red Peppers, Green Bell Peppers. Lg 21 • XL 23

CHICKEN PARMIGIANA

Housemade Marinara, Breaded-n-Fried Cutlets, and Shredded Mozzarella. Sm 19 • Lg 21 • XL 23

CHICKEN FLORENTINE

Creamy White Sauce, Grilled Chicken, Artichoke Hearts, and Spinach. Lg 22 • XL 25

EGGPLANT PARMIGIANA

Housemade Marinara, Breaded-n-Fried Fresh Eggplant with Shredded Mozzarella, and Ricotta. Sm 18 • Lg 22 • XL 24

LASAGNA

Bolognese Meat Sauce, Ricotta, and Shredded Mozzarella. Lg 22 • XL 24

SHRIMP SCAMPI

No Pizza Sauce. Shrimp sautéed in White Wine Lemon-Butter Sauce and Tomatoes. Lg 24 • XL 26

MARGHERITA

Housemade Marinara, Sliced Tomatoes, Sliced Fresh Mozzarella, and Basil Leaves. Sm 18 • Lg 21 • XL 23

PIZZA SUPREME

Pepperoni, Crumbled Sausage, Meatballs, Green Bell Peppers, Sautéed Onions-n- Mushrooms, and Black Olives. Sm 19 • Lg 23 • XL 25
Sicilian: Sm 23 • Lg 26

WHITE

No Pizza Sauce. Ricotta, Shredded Mozzarella, light drizzle of Garlic-n-Olive Oil and Seasoned Parmesan. Per 14 • Sm 17 • Lg 20 • XL 22

VEGGIE

Spinach, Tomatoes, sautéed Mushrooms-n-Onions, Green Bell Peppers, and Black Olives. Per 14 • Sm 18 • Lg 21 • XL 23
Sicilian: Sm 20 • Lg 24

STUFFED CHEESE

Stuffed with Shredded Mozzarella. Sm 17 • Lg 24
Toppings: Trad. Sm 1.50 • Lg 2.50
Premium. Sm 3 • Lg 4

STUFFED MEAT

Pepperoni, Crumbled Sausage, Meatballs, and Shredded Mozzarella. Sm 21 • Lg 28

SOUP OF THE DAY

Made Fresh Daily and served with Crackers.
Bowl 6 • Fresh-Baked Garlic Knots 1

PASTA

Includes Side House Salad or Caesar Salad and Fresh-Baked Garlic Knots.
Penne (Gluten Free 3) • Spaghetti • Linguine • Fettuccine • Angel Hair
Chicken 6 • Veal 9 • Meatball 3 • Sausage 5 • Shrimp 8 • Side of Veggies 5

HOUSEMADE MARINARA

Classic Italian Sauce with Red Wine, Tomatoes, Minced Garlic, and Fresh Herbs. 15

ALFREDO

Housemade with Melted Butter, Heavy Cream, and Seasoned Grated Parmesan. 18
Sun-Dried Tomatoes 2

BOLOGNESE

Slow-cooked Meat Sauce made-from-scratch with Mild Italian Sausage and Ground Beef. 20

PESTO

Basil Pesto mixed with Heavy Cream and Seasoned Grated Parmesan. 18

SPECIALTY PASTA

Includes choice of Side House Salad or Caesar Salad and Fresh-Baked Garlic Knots.

LASAGNA

Sheets of Pasta layered with Bolognese Meat Sauce, Ricotta, and Shredded Mozzarella then baked-n-topped with Seasoned Grated Parmesan. 20

EGGPLANT PARMIGIANA

Breaded Eggplant, Marinara, and Shredded Mozzarella baked-n-topped with Seasoned Grated Parmesan. 19

RAVIOLI

Choice of either Cheese, Ground Beef, Spinach, or Mushroom with Housemade Marinara. 16

CHICKEN • VEAL

Includes choice of Pasta or Veggies, Side House Salad or Caesar Salad, and Fresh-Baked Garlic Knots. Chicken Cutlet 22 • Veal Cutlet 25

FRANCESE

Egg Encrusted Cutlet in our Housemade Lemon Wine Sauce.

PICCATA

White Wine Lemon Sauce with Capers and Sautéed Mushrooms.

MARSALA

Sautéed with Mushrooms and Minced Garlic in Sweet Marsala Wine Sauce.

CARBONARA

Housemade with Heavy Cream, Prosciutto, & Caramelized Onions. 19

ALLA VODKA

Housemade with Heavy Cream and Housemade Marinara, Prosciutto, Sautéed Onions, and a touch of Vodka. 20

AÏOLI

Broccoli and Minced Garlic sautéed in Extra-Virgin Olive Oil then topped with Seasoned Grated Parmesan. 16
Sun-Dried Tomatoes 2

SALADS

Served with your choice of Side Dressing:
Italian • Ranch • Bleu Cheese • Thousand Island • Balsamic
Oil-n-Vinegar • Honey Mustard • Caesar
Small House or Caesar Side Salad. 5

HOUSE

Romaine Lettuce with Red Onions, Tomatoes, Black Olives, Banana Peppers, and Roasted Red Peppers. 10
Chicken 6 • Shrimp 8

CAESAR

Romaine Lettuce with Croutons, Shaved Parmesan, and Side Dressing. 9
Chicken 6 • Shrimp 8

TORTELLINI PASTA

Mixed with Olive Oil and Boar's Head Meats-n-Cheeses over Romaine. 13

CHEF

House Salad topped with hand-rolled Boar's Head Ham, Salami, and Provolone. 14

SEAFOOD

Includes choice of Pasta or Veggies,
Side House Salad or Caesar Salad,
and Fresh-Baked Garlic Knots.

SHRIMP SCAMPI

6 Shrimp sautéed in Fresh Herbs, Minced Garlic, and White Wine Lemon-Butter Sauce then topped with Tomatoes. 24

SHRIMP PARMIGIANA

Large Shrimp hand-rolled in Panko Breadcrumbs then fried golden brown topped-n-baked with Marinara and Shredded Mozzarella. 24

STUFFED SHRIMP

Large Shrimp stuffed with Lobster and Crab Meat then topped-n-baked with Creamy Lemon Butter Sauce. 24

SHRIMP FRA DIAVOLO

Large Shrimp sautéed in our Housemade Spicy Marinara. 24

STEAMED MUSSELS

Sautéed with Fresh Herbs, Minced Garlic, and either a White Wine Sauce or Housemade Marinara. 25

HERB GROUPEUR

Cooked with Fresh Italian Herbs and White Wine Lemon-Butter Sauce garnished with Grilled Vegetables. 27

FRUTTI DI MARE

Mussels, Shrimp, Clams, and Grouper sautéed with Minced Garlic and White Wine Sauce or Housemade Marinara. 27

LINGUINI & CLAMS

Chopped Clams sautéed with Anchovies, Minced Garlic, Onions, and Tomatoes in our White Wine Reduction or Marinara. 24