

SEAFOOD

SHRIMP SCAMPI

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

SHRIMP PARMIGIANA

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

STUFFED SHRIMP

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

STEAMED MUSSELS

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

FRUTTI DI MARE

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

LINGUINI & CLAMS

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

ITALIAN CRAB CAKES

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

SHRIMP FRA DIAVOLO

Large Shrimp sautéed in our Housemade Spicy Marinara.

CHICKEN - VEAL

PARMIGIANA

Breaded-n-Fried Cutlet in Marinara baked with Shredded Mozzarella then topped with Seasoned Grated Parmesan. Chicken. Veal.

FRANCESE

Egg Encrusted Cutlet in Housemade Lemon Wine Sauce. Chicken. Veal.

MARSALA

Cutlet sautéed with Mushrooms and Minced Garlic in Sweet Marsala Wine Sauce. Chicken. Veal.

PICATTA

Cutlet in White Wine Lemon Sauce with Capers and Sautéed Mushrooms. Chicken.

FLORENTINE

Grilled Chicken, Artichoke, Spinach sautéed in a White Cream Sauce.

ROMANO

Cutlet encrusted with Panko Breadcrumbs in Sweet Pomodoro Sauce topped with Cubed Tomatoes and Seasoned Grated Parmesan. Chicken.

SCARPIELLO

Cutlet simmered in Creamy White Wine Lemon Sauce and mixed with Mild Italian Sausage, Roasted Red Peppers, and Green Bell Peppers. Chicken. Veal.

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.

CANNOLI

Housemade Cannoli Cream topped with Powdered Sugar. Mini • Large • Chocolate Large

LIMONCELLO CAKE

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

CHEESECAKE

A variety of cheesecakes available.

FRESH SEASONAL FRUIT PLATTER

An assortment of seasonal fruit.

L'Appetito

est. 2001

Italian Ristorante

www.LAppetitoPizza.com

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Anything On Our House Menu Can Be Made For Large Groups

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APPETIZERS

WINGS

Plain • Mild • Hot • Inferno • Sweet Chili • BBQ
Includes Celery and Ranch or Bleu Cheese Dressing.
50 Wings • 100 Wings

BONELESS BITES

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

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 • 100 Knots

MOZZARELLA STICKS

Mozzarella hand-rolled in Seasoned Italian Breadcrumbs then fried golden brown served with side of Marinara.

ZUCCHINI STICKS

Crispy Breaded Zucchini Sticks fried golden brown served with Marinara.

CHICKEN FINGERS

Tossed in Seasoned Italian Breadcrumbs then fried golden brown served with Honey-Mustard Sauce.
25 Fingers • 50 Fingers

HOUSEMADE MEATBALLS

Slow-Cooked Meatballs with Housemade Marinara.

GARLIC ROASTED RED POTATOES

Garlic, Onion, Seasoned Salt, Italian Seasonings, Olive Oil, and Fresh Rosemary.

ITALIAN SPECIALTIES

SAUSAGE & PEPPERS

Mild Sliced Italian Sausage sautéed with Roasted Red Peppers and Green Bell Peppers.

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. Add Chicken.

CAESAR

Romaine Lettuce with Croutons, and Shaved Parmesan. Add Chicken.

ANTIPASTA

Tortellini Pasta Salad mixed with Olive Oil and Boar's Head Meats-n-Cheeses over Romaine.

ITALIAN ANTIPASTA

Tortellini Pasta, Sliced Fresh Mozzarella, Prosciutto, Marinated Artichokes, Tomatoes, Pepper Shooters, and Cracked Olives over Romaine.

SPRING

Romaine Lettuce mixed with Candied Walnuts, Dried Cranberries, Red Grapes, and Gorgonzola Cheese.

CAPRESE

Sliced Fresh Mozzarella and Tomatoes with Basil Leaves and a drizzle of Balsamic Glaze.

PASTA

Penne • Spaghetti • Linguine • Fettuccine • Angel Hair

Penne (Gluten Free) • Add Chicken.

HOUSEMADE MARINARA

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

ALFREDO

Housemade Creamy White Sauce with Seasoned Grated Parmesan.

BOLOGNESE

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

PESTO

Basil Pesto mixed with Heavy Cream and Seasoned Grated Parmesan.

CARBONARA

Housemade with Heavy Cream, Prosciutto, and Caramelized Onions.

ALLA VODKA

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

ÁŪOLI

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

SPECIALTY PASTA

LASAGNA

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

BAKED ZITI

Penne Pasta with Marinara and Ricotta baked with Shredded Mozzarella then topped with Seasoned Grated Parmesan. Add Bolognese Meat Sauce.

RAVIOLI

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

EGGPLANT PARMIGIANA

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

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.

MANICOTTI

Large Pasta Tubes stuffed with Ricotta then baked with Shredded Mozzarella and finished with Seasoned Grated Parmesan.

BOAR'S HEAD SUBS / WRAPS / TRAYS

10" Subs Cut Into Three Parts

MEAT & CHEESE PARTY TRAY

Assorted Boar's Head Deli Meats and Cheeses.

ASSORTED PINWHEEL WRAPS

Choose your combo from two meats and one cheese.

TRADITIONAL SANDWICH TRAY

Assorted Sandwiches including Turkey, Ham, Roast Beef, Choice of Cheese, Lettuce, and Tomato on Italian Bread.