

Entrées

Pan Roasted Salmon**	23.95
Sicilian pesto, cauliflower, cherry tomatoes	
Grilled Swordfish sliced tomato & garlic	25.95
Filet of Tilapia Francese	21.95
pan sautéed, lemon butter, tomato, scallions	
Pan Seared Sea Scallops	27.95
creamy risotto, wild mushrooms, peas	
Panko Crusted Jumbo Shrimp	24.95
jasmine rice, capers, lemon	
Poppy's Shrimp Scampi	24.95
angel hair, light red garlic scampi sauce	
Eggplant Parmigiana al Forno baked,	15.95
ricotta, parmesan, marinara, gluten free	
NY Strip Steak 14 oz	32.95
fried polenta, arugula, cherry tomato salad	
Steak Pizzaiola 14 oz	34.95
onions, peppers, tomato, oregano, marinara	
Skewered Beef & Peppers	26.95
tomato, mushrooms, onion, jasmine rice	
Braised Short Ribs mashed potatoes or	26.95
homemade creamy polenta	
Lamb Shank au jus, mashed potatoes	25.95
Pan Roasted Pork Chop lemon,	23.95
garlic, fresh herbs, mashed potatoes	
Chicken Spiedini skewered	19.95
chicken, zucchini, onion, peppers,	
tomato vinaigrette over jasmine rice	
Chicken Caprese	19.95
diced tomato, mozzarella, brown sauce	
Chicken Verbena** pignoli nuts,	21.95
mushrooms, herbed tomato sauce	
Chicken Francese	19.95
lemon, butter, tomatoes and scallions	
Chicken Parmigiana with linguine	19.95
Veal Sorrentino	24.95
eggplant, mushrooms, mozzarella	
Veal Saltimbocca	25.95
prosciutto, sage over linguine	
Veal Romeo & Juliet	25.95
veal scaloppini, shrimp, brown sauce	
Veal Toscana** chestnuts, wine	25.95
Veal Milanese	24.95
breadcrumb & herb crust, homemade	
parmesan fries, caper-lemon dipping sauce	
Veal Parmigiana with linguine marinara	24.95

Desserts

Cannoli
Pecan Pie**
Rice Pudding
Cheese Cake
Carrot Cake**
Apple Crumb Pie
Manhattan Tartufo**
Chocolate Layer Cake
Chocolate Raspberry Cake
Peanut Butter Fudge Cake**
Chocolate Raspberry Tartufo
Toasted Almond Cream Pie**

Pints of Sauce

Pink Sauce	6.95
Meat Sauce	7.95
Vodka Sauce	6.95
Cream Sauce	6.95
Scampi Sauce	5.95
Marinara Sauce	5.95
Fra Diavolo Sauce	5.95
Red or White Clam Sauce	8.95

Private Parties

Saturday & Sunday 12:00-4:00
Monday-afternoon or evening

Suggestions

Showers
Birthdays
Retirement
Anniversary
Christenings
Engagement
Confirmations

Please see website for details
www.PoppysPlaceRestaurant.com
12 Verbena Avenue
Floral Park, NY 11001
(516) 358 - 2705

SALES TAX NOT INCLUDED
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

POPPY'S  PLACE



Poppy's Place Restaurant

12 Verbena Avenue
Floral Park, NY 11001
(516) 358 - 2705

Daily Specials Posted at
www.PoppysPlaceRestaurant.com

Private Parties
Catering

Closed Mondays

Lunch
Tuesday - Friday
11:30 - 3:00

Dinner
Sunday, Tuesday, Wednesday, Thursday
5:00 - 9:00

Friday & Saturday
5:00 - 10:00

Happy Hour @ Bar
Tuesday - Friday
4:30-6:00

Appetizers

Arancini Rice Balls	9.95
mozzarella, sun-dried tomato, basil	
Baked Stuffed Mushrooms	12.95
homemade sausage, garlic, herbs	
Cala-DeLo	12.95
calamari, black olives, hot cherry peppers, garlic, parsley	
Eggplant Rollatini Marinara	10.95
gorgonzola, mozzarella, ricotta	
Fresh Mozzarella & Prosciutto	14.95
sliced tomato, red onion, balsamic glaze	
Fried Calamari	11.95
hot or sweet marinara sauce	
Fried Zucchini Sticks	8.95
marinara dipping sauce	
Iced Shrimp Cocktail	14.95
jumbo shrimp, spicy cocktail sauce	
Mozzarella & Roasted Peppers	12.95
red onion, vinaigrette	
Mozzarella Sticks	8.95
with marinara sauce	
Portabella Mushroom Ortolana	10.95
grilled over baby greens, warm balsamic sauce	
Sicilian Meatballs	10.95
ricotta, beef, pork, veal	
Steamed Mussels	12.95
marinara or garlic, white wine	
Whole Baked Clams	10.95
oregano, lemon juice, bread crumbs	

*Fresh

**CONTAINS NUTS

Gluten Free & Whole Wheat Penne Available

Homemade Soups

Soup of the Day	6.95
French Onion Soup	
Tordo En Brodo	cheese tortellini in broth
Stracciatella	consommé, spinach, egg, cheese

Salads

Chicken +3.95	Shrimp +6.95	Salmon +8.95
Steak +10.95		
House Salad	mixed greens, tomato, croutons, cucumber, red onion	3.95/7.95
Beef Salad	baby arugula, beets, apples, aged balsamic, shaved grana Padano	7.95/11.95
Caesar	romaine, parmesan, homemade croutons	7.95/11.95
Chick Pea**	cucumber, onion, olives, cherry tomatoes, feta cheese, Sicilian pesto	7.95/11.95
Goat Cheese Salad**	baby arugula, slivered almonds, dried cranberries, crumbled goat cheese, raspberry vinaigrette	7.95/11.95
Greek	mixed greens, cucumber, tomato, feta cheese, red onion, radishes, black olives, homemade croutons	7.95/11.95
Howard Salad**	mixed greens, almonds, dried cranberries, mandarin oranges, mandarin orange dressing	7.95/11.95
Mesclun**	walnuts, gorgonzola, red onion, warm balsamic dressing	7.95/11.95
Spinach Salad	crumbled bacon, red onion, mushrooms, vinaigrette dressing	7.95/11.95

Salad Dressings

Creamy Italian	Caesar
Balsamic Vinaigrette	Russian
Warm Balsamic	Blue Cheese
Honey Mustard	Oil & Balsamic
Raspberry Vinaigrette (fat free)	Mandarin Orange

Add a Dinner Salad to any Entrée 3.95

Pasta Entrées

Fettuccine Boscaiola*	sausage, mushrooms, light marinara, truffle oil	18.95
Penne alla Norma*	fresh mozzarella, roasted eggplant, marinara	15.95
Fusilli with Sicilian Pesto* **	shrimp, tomato, garlic, basil, pesto sauce	19.95
Cheese Ravioli*	marinara	15.95
Pappardelle or Ravioli Bolognese*	beef, veal, pork meat sauce	17.95
Linguine Carbonara	bacon, pancetta, scallions, cream sauce	16.95
Fettuccine Meatballs*		15.95
Paglia & Fieno*	white & green linguine, shrimp, mushrooms, herbed cream sauce	19.95
Mixed Seafood	linguine, shrimp, scallops, calamari, mussels, clams, spicy marinara	25.95
Malfatti*	crumbled sausage, broccoli rabe, cherry tomatoes	18.95
Rigatoni alla Vodka	pancetta, onion, cream with Chicken +3.95 with Shrimp +6.95	16.95
Linguine Red or White Clam Sauce		17.95
Cheese Tortellini	ham, peas, mushrooms, cream sauce	15.95
Linguine, Chicken, Broccoli, Sun-Dried	marinara & cream	15.95
Angel Hair Primavera	broccoli, mushrooms, carrots, tomato, zucchini, light cream sauce	14.95
Fettuccine Alfredo*	broccoli florets, cream sauce	14.95
Fusilli Puttanesca	capers, anchovies, olives, garlic, tomato	14.95
Poppy's Baked Ziti Bolognese	penne, mozzarella, ricotta, parmesan, meat sauce	17.95
Linguine with Mussels Posillipo	fresh tomatoes, clam juice, light red broth	16.95