

## Entrées

<b>Pan Roasted Salmon**</b>	23.95
Sicilian pesto, cauliflower, cherry tomatoes	
<b>Grilled Swordfish</b> sliced tomato & garlic	25.95
<b>Filet of Tilapia Francese</b>	21.95
pan sautéed, lemon butter, tomato, scallions	
<b>Pan Seared Sea Scallops</b>	26.95
creamy risotto, wild mushrooms, peas	
<b>Panko Crusted Jumbo Shrimp</b>	24.95
jasmine rice, capers, lemon	
<b>Poppy's Shrimp Scampi</b>	24.95
angel hair, light red garlic scampi sauce	
<b>Eggplant Parmigiana al Forno</b> baked,	15.95
ricotta, parmesan, marinara, <i>gluten free</i>	
<b>NY Strip Steak</b> 14 oz	32.95
fried polenta, arugula, cherry tomato salad	
<b>Steak Pizzaiola</b> 14 oz	32.95
onion, peppers, tomato, oregano, marinara	
<b>Skewered Beef &amp; Peppers</b>	25.95
tomato, mushrooms, onion, jasmine rice	
<b>Braised Short Ribs</b> mashed potatoes or	25.95
homemade creamy polenta	
<b>Lamb Shank</b> au jus, mashed potatoes	25.95
<b>Pan Roasted Pork Chop</b> lemon,	22.95
garlic, fresh herbs, mashed potatoes	
<b>Chicken Spiedini</b> skewered	19.95
chicken, zucchini, onion, peppers, tomato vinaigrette over jasmine rice	
<b>Chicken Caprese</b> tomato, mozzarella	18.95
<b>Chicken Verbena**</b> pignoli nuts,	19.95
mushrooms, herbed tomato sauce	
<b>Chicken Francese</b> seasoned with	18.95
tomato & scallions, lemon butter sauce	
<b>Chicken Parmigiana</b> linguine, marinara	18.95
<b>Veal Milanese</b>	24.95
breadcrumb & herb crust, homemade parmesan fries, caper-lemon dipping sauce	
<b>Veal Sorrentino</b>	24.95
eggplant, mushrooms, mozzarella	
<b>Veal Saltimbocca</b>	25.95
prosciutto, sage over linguine	
<b>Veal Romeo &amp; Juliet</b>	25.95
veal scaloppini, shrimp, brown sauce	
<b>Veal Toscana**</b> chestnuts, wine	25.95
<b>Veal Parmigiana</b> 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](http://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](http://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

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

\*Homemade Fresh Pasta Made In-House

\*\*CONTAINS NUTS

Gluten Free & Whole Wheat Penne Available

## Homemade Soups

<b>Soup of the Day</b>	6.95
<b>French Onion Soup</b>	
<b>Tordo En Brodo</b>	cheese tortellini in broth
<b>Stracciatella</b>	consomé, spinach, egg, cheese

## Salads

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

## Homemade Dressings\*

Creamy Italian*	Caesar*
Balsamic Vinaigrette	Russian
Raspberry Vinaigrette	Blue Cheese
Honey Mustard	Oil & Balsamic
Warm Balsamic*	Mandarin Orange

Add a Dinner Salad to any Entrée 3.95

## Pasta Entrées

<b>Fettuccini Boscaiola*</b>	homemade	18.95
sausage, mushrooms, light marinara, truffle oil		
<b>Penne alla Norma</b>	fresh mozzarella,	15.95
roasted eggplant, marinara		
<b>Fusilli with Sicilian Pesto**</b>		19.95
shrimp, tomato, garlic, basil, pesto sauce		
<b>Cheese Ravioli*</b>	marinara	15.95
<b>Pappardelle or Ravioli Bolognese*</b>		16.95
beef, veal, pork meat sauce		
<b>Linguine Carbonara</b>	bacon,	15.95
pancetta, scallions, cream sauce		
<b>Fettuccine Meatballs*</b>		14.95
<b>Paglia &amp; Fieno</b>	white & green linguine,	19.95
shrimp, mushrooms, herbed cream sauce		
<b>Mixed Seafood</b>	linguine,	23.95
shrimp, scallops, calamari, mussels, clams, spicy marinara		
<b>Malfatti*</b>	homemade sausage,	18.95
broccoli rabe, cherry tomatoes		
<b>Rigatoni alla Vodka</b>		16.95
pancetta, onion, cream		
with Chicken +3.95 with Shrimp +6.95		
<b>Linguine Red or White Clam Sauce</b>		17.95
<b>Cheese Tortellini</b>		15.95
ham, peas, mushrooms, cream sauce		
<b>Linguine Chicken Broccoli Sun-Dried</b>		15.95
marinara & cream		
<b>Angel Hair Primavera</b>		14.95
broccoli, mushrooms, carrots, tomato, zucchini, light cream sauce		
<b>Fettuccini Alfredo*</b>		14.95
broccoli florets, cream sauce		
<b>Fusilli Puttanesca</b>	capers,	14.95
anchovies, olives, garlic, tomato		
<b>Poppy's Baked Ziti Bolognese</b>	penne,	16.95
mozzarella, ricotta, parmesan, meat sauce		
<b>Linguine with Mussels Posillipo</b>		17.95
fresh tomato, clam juice, light red broth		
<b>Vegetable Lasagna</b>	eggplant, onion,	16.95
zucchini, peppers, mushrooms, mozzarella, ricotta, parmesan, béchamel		