

## 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> 14/22 oz	28.95 / 38.95
fried polenta, arugula, cherry tomato salad	
<b>Steak Pizzaiola</b> 14/22 oz	28.95 / 38.95
onion, peppers, tomato, oregano, marinara	
<b>Skewered Beef &amp; Peppers</b>	24.95
tomato, mushrooms, onion, jasmine rice	
<b>Braised Short Ribs</b> mashed potatoes or	24.95
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	18.95
chicken, zucchini, onion, peppers, tomato vinaigrette over jasmine rice	
<b>Chicken Caprese</b> tomato, mozzarella	17.95
<b>Chicken Verbena**</b> pignoli nuts,	18.95
mushrooms, herbed tomato sauce	
<b>Chicken Francese</b> seasoned with	17.95
tomato & scallions, lemon butter sauce	
<b>Chicken Parmigiana</b> linguine, marinara	17.95
<b>Veal Milanese</b>	23.95
breadcrumb & herb crust, homemade parmesan fries, caper-lemon dipping sauce	
<b>Veal Sorrentino</b>	23.95
eggplant, mushrooms, mozzarella	
<b>Veal Saltimbocca</b>	24.95
prosciutto, sage over linguine	
<b>Veal Romeo &amp; Juliet</b>	24.95
veal scaloppini, shrimp, brown sauce	
<b>Veal Toscana**</b> chestnuts, wine	24.95
<b>Veal Parmigiana</b> linguine marinara	23.95

## 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>Sicilian Meatballs</b> ricotta, beef, pork, veal	9.95
<b>Eggplant Rollatini Marinara</b> gorgonzola, mozzarella, ricotta	9.95
<b>Arancini Rice Balls</b> mozzarella, sun-dried tomato, basil	8.95
<b>Steamed Mussels</b> marinara or garlic, white wine	10.95
<b>Whole Baked Clams</b> oregano, lemon juice, bread crumbs	9.95
<b>Fried Calamari</b> hot or sweet marinara sauce	11.95
<b>Cala-Delo</b> calamari, black olives, hot cherry peppers, garlic, parsley	11.95
<b>Iced Shrimp Cocktail</b> jumbo shrimp, spicy cocktail sauce	13.95
<b>Fresh Mozzarella &amp; Prosciutto</b> sliced tomato, red onion, balsamic glaze	10.95
<b>Mozzarella &amp; Roasted Peppers</b> red onion, vinaigrette	9.95
<b>Portabella Mushroom Ortolana</b> grilled over baby greens, warm balsamic sauce	9.95
<b>Fried Zucchini Sticks</b> marinara dipping sauce	8.95
<b>Baked Stuffed Mushrooms</b> homemade sausage, garlic, herbs	8.95
<b>Mozzarella Sticks</b> served with marinara	8.95

## 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> consommé, spinach, egg, cheese	

## Salads

<b>half 5.95 full 9.95 / chicken +3.95 shrimp +6.95</b>	
<b>Caesar</b> romaine, parmesan, homemade croutons	
<b>Greek</b> mixed greens, cucumber, tomato, feta cheese, red onion, radishes, homemade croutons, black olives	
<b>Tri-Color</b> arugula, endive, radicchio	
<b>Mesclun**</b> walnuts, gorgonzola, red onion, warm balsamic dressing	
<b>Beet Salad</b> baby arugula, beets, apples, aged balsamic, shaved grana padano	
<b>Chick Pea**</b> cucumber, onion, olives, cherry tomatoes, feta cheese, Sicilian pesto	
<b>Goat Cheese Salad**</b> baby arugula, slivered almonds, dried cranberries, crumbled goat cheese, raspberry vinaigrette	
<b>Howard Salad**</b> almonds, mixed greens, dried cranberries, mandarin oranges, mandarin orange dressing	
<b>Spinach Salad</b> crumbled bacon, 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

## Pasta Entrées

<b>Fettuccini Boscaiola*</b> homemade sausage, mushrooms, light marinara, truffle oil	17.95
<b>Penne alla Norma</b> fresh mozzarella, roasted eggplant, marinara	15.95
<b>Fusilli with Sicilian Pesto**</b> shrimp, tomato, garlic, basil, pesto sauce	19.95
<b>Cheese Ravioli*</b> marinara	14.95
<b>Pappardelle or Ravioli Bolognese*</b> beef, veal, pork meat sauce	16.95
<b>Linguine Carbonara</b> bacon, pancetta, scallions, cream sauce	15.95
<b>Fettuccine Meatballs*</b>	14.95
<b>Paglia &amp; Fieno</b> white & green linguine, shrimp, mushrooms, herbed cream sauce	19.95
<b>Mixed Seafood</b> linguine, shrimp, scallops, calamari, mussels, clams, spicy marinara	22.95
<b>Malfatti*</b> homemade sausage, broccoli rabe, cherry tomatoes	17.95
<b>Rigatoni alla Vodka</b> pancetta, onion, cream with Chicken +3.95 with Shrimp +6.95	14.95
<b>Linguine Red or White Clam Sauce</b>	17.95
<b>Cheese Tortellini</b> ham, peas, mushrooms, cream sauce	15.95
<b>Linguine Chicken Broccoli Sun-Dried</b> marinara & cream	15.95
<b>Angel Hair Primavera</b> broccoli, mushrooms, carrots, tomato, zucchini, light cream sauce	14.95
<b>Fettuccini Alfredo*</b> broccoli florets, cream sauce	13.95
<b>Fusilli Puttanesca</b> capers, anchovies, olives, garlic, tomato	14.95
<b>Poppy's Baked Ziti Bolognese</b> penne, mozzarella, ricotta, parmesan, meat sauce	16.95
<b>Linguine with Mussels Posillipo</b> fresh tomato, clam juice, light red broth	16.95
<b>Vegetable Lasagna</b> eggplant, onion, zucchini, peppers, mushrooms, mozzarella, ricotta, parmesan, béchamel	15.95

\*Homemade Fresh Pasta Made In-House  
\*\*CONTAINS NUTS  
Gluten Free & Whole Wheat Penne Available

Add a Dinner Salad to any Entrée 2.95