



Family Owned & Operated

We would like to welcome you to Poppy's and thank you for joining us.  
We invite you to sit back relax, drink and enjoy some Authentic Italian Cuisine.

You'll enjoy generous portions of Classic Italian Comfort Food in a relaxed atmosphere full of friends and family. We hope you brought your appetite because your belly will be full and your heart wanting to return for more.

If you're here to explore the limits of your senses with amazing food you have found the Right Place! From our palate teasing appetizers, to our decadent desserts we promise your dining experience will be all it should be... A little piece of Italy!  
From our family to yours ... Bon Appétit

The Yousefzadeh Family

We encourage you to let us know how we are doing, the biggest compliment you could give us is sharing your experience with fellow customers, please visit our Facebook page, Resy, Trip Advisor, Yelp or Google to give us a review.

## *Our Locations*

### Mailing Address

832-1 A 1A North  
Ponte Vedra Beach, Florida 32082

Phone: 904.273.7272

### Hours of Operation

Monday - Friday  
12:00 p.m. to 9:00 p.m.

Saturday & Sunday  
12:00 p.m. to 9:00 p.m.

### Mailing Address

104 Ashourian Ave Ste 101  
St. Augustine, Florida 32092

Phone: 904.679.3657

### Hours of Operation

Monday - Friday  
12:00 p.m. to 9:00 p.m.

Saturday & Sunday  
12:00 p.m. to 9:00 p.m.

[www.poppysitaliano.net](http://www.poppysitaliano.net)

**We Accept All Major Credit Cards**

No Personal Checks Accepted

# Antipasto & Appetizers

## Homemade Mozzarella Sticks

Served with Marinara Sauce for Dipping. 13

## Pomodoro Caprese

Homemade Mozzarella, Plum Tomatoes and Basil Pesto. 14 Add Prosciutto 4

## Boursin Cheese Bruschetta

Boursin Cheese, Plum Tomatoes, Homemade Pesto on a Toasted Ciabatta Bread.

\*\*\* Contains Pine Nuts\*\*\* 15

## Poppy's Blooming Bread

Ciabatta Crunch Bread Stuffed with Sharp Cheddar Cheese Served with Olive Oil and Balsamic. 14

## Fried Green Tomatoes

Italian Crusted Fried Green Tomatoes over a Bed of Arugula and Fresh Bruschetta, topped with Roasted Garlic and Finished with Boursin Cheese and Balsamic Drizzle. 14

## Calamari Fritti (rings only)

House Seasoned and Fried to Golden Brown Served with Marinara Sauce. 16

## Toasted Cheese Ravioli

Breaded and Deep Fried to a Golden Brown and Served with an Alla Rosa Sauce. 14

## Mussels or Clams Con Succo

Fresh Little Neck Clams or Mussels in Your Choice of Garlic Lemon Butter or Marinara Sauce. 15

## Shrimp Aglia & Olia

Fresh Jumbo Mayport Shrimp Sauteed in Garlic, Artichoke Hearts, Sun-Dried Tomatoes, Capers and Olive Oil. 17

# Insalata & Salads

## House Salad

Iceberg, Cucumbers, Tomatoes, Red Onions, Carrots and Croutons. 10

## Caesar Salad

Crisp Romaine Tossed with Poppy's Own Dressing Topped with Parmesan Cheese and Croutons. 10

## Iceberg Wedge Salad

A Crisp Iceberg Wedge Topped with Bleu Cheese Dressing, Gorgonzola Crumbles, Bacon, Diced Tomatoes and Balsamic Drizzle Finished with Onion Straws. 17

## Greek Salad

Crisp Iceberg Tossed with Tomatoes, Pepperoncini, Green Peppers, Calamata Olives, Feta Cheese and Our House Dressing. 17

## Dressings:

House Balsamic Vinaigrette, Bleu Cheese, Ranch & Caesar

Add Grilled or Blackened Shrimp 8

Add Grilled or Blackened Salmon 16

Add Grilled or Blackened Chicken 8

## Spinach Salad

Baby Spinach, Mushrooms, Tomatoes, Red Onions, Egg, Craisins, Bacon and Topped with Fried Goat Cheese Balls. 17

## Arugula Salad

Tomato, Caramelized Onion, Beets, Roasted Pine Nuts, Oranges and Fresh Mozzarella Served with an Apple Drizzle. 17

# Zuppa! Soup

Soup Du jour 10

Pasta Fagioli 10



# Create Your Own Pasta

All Dinners Served with Your Choice of Soup or Salad and Garlic or Plain Bread

## Pasta with Marinara

Choice of Fettuccini, Penne, Spaghetti, Angel Hair or Linguini. 18

## Additions

Garlic and Olive Oil 7  
Bolognese 8  
Meatballs or Sausage 8

# Specialita Di Pasta

## Sausage & Peppers

Penne Pasta with Red & Green Peppers, Onions and Marinara Sauce. 26

## Fettuccini Alfredo

Fettuccini Pasta Tossed with a Rich and Creamy Alfredo Sauce. 23  
Chicken Alfredo 29

## Linguini Primavera

Season Vegetables served in a Garlic & Oil or Marinara Sauce. 23

## Penne Caprese

Penne Pasta Tossed with Fresh Tomato in a Garlic, Olive Oil & Basil Sauce, Topped with Homemade Mozzarella Cheese & Pesto.  
**\*\*\* Contains Nuts\*\*\*** 23

Substitute Tortellini  
on any Entrée 6

## Spaghetti Carbonara

Proscuitto, Peas and Onions Sauteed and Tossed in Our Rich Cream Sauce with Spaghetti. 26

## Cheese Tortellini

Tortellini in Your Choice of Alfredo or Marinara Sauce. 23

## Penne Alla Vodka

Penne Pasta Tossed in a Rich Creamy Vodka Pink Sauce. 23



# Baked Dinners

## Baked Penne

Penne Pasta Baked with Ricotta, Mozzarella Cheese and Tomato Sauce. 22

## Baked Ravioli

Pasta Pillows Stuffed with Beef or Burrata Cheese and Topped with Mozzarella Cheese and Marinara Sauce. 22

## Eggplant Parmigiana

Slices of Battered Eggplant Topped with Marinara Sauce and Mozzarella Cheese, Served with a Side of Spaghetti. 24

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## Baked Manicotti

Tubes of Pasta Stuffed with Mozzarella, Ricotta and Parmesan Cheeses in Marinara Sauce. 22

## Baked Cannelloni

Pasta Tubes Stuffed with Mozzarella Ricotta and Spinach Topped with Marinara Sauce and Mozzarella Cheese. 22

## Baked Lasagna

Layers of Pasta, Ricotta Cheese, Marinara Sauce, Ground Beef and Mozzarella Cheese. 26

## Pasta Combo

A Combination of Lasagna, Cannelloni, Meat Ravioli and Baked Rigatoni in a Marinara Sauce and Baked Under a Blanket of Cheese. 27



## Pollo / Carne

All Dinners Served with Your Choice of Soup or Salad and Garlic or Plain Bread

### Parmigiana with Pasta

Golden Breaded Cutlet Topped with Our Homemade Tomato Sauce Under a Blanket of Cheese and Served With a Side of Spaghetti.  
Chicken 29 Veal 36

### Francese

Battered in Egg and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.  
Chicken 29 Veal 36

### Marsala

Sauteed with Mushrooms and Onions and Simmered in a Marsala Wine Sauce and Served with Risotto.  
Chicken 29 Veal 36

### Milanese

Pan-Seared, Breaded Cutlets Topped with Brushetta and Lemon Juice and Served with a Side of Risotto.  
Chicken 29 Veal 36

### Picata

Sauteed with Capers, Sun-Dried Tomatoes, Artichoke Hearts and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.  
Chicken 29 Veal 36

### Grilled Chicken Breast

Marinated Chicken Breast Served with Risotto and Broccoli.  
Chicken 29

### Scarparella

Sauteed with Italian Sausage, Mushrooms, Roasted Green & Red Peppers, Calamata & Green Olives, Onions and Artichoke Hearts. Your choice of Marinara Or Lemon Butter White Wine Sauce, Served with a Side of Spaghetti.  
Chicken 29 Veal 36

### Alla Rosa

Sauteed with Mushrooms and Simmered in a Cream Sauce with a Touch of Marinara and Served Over a Bed of Fetticine.  
Chicken 29 Veal 36

### Saltimbocca

Sauteed Chicken Breast with Proscuitto in a light Marinara Cheese Sauce served over a bed of Spinach.  
Chicken 29 Veal 36

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# Pesce / Seafood

## Little Neck Clams Over Linguini

Little Neck Clams Sauteed in Your Choice of Marinara or White Clam Style Sauce. 30

## Shrimp Parmigiana

Jumbo Mayport Shrimp Topped with Marinara Sauce and Baked Under a Blanket of Mozzarella Cheese, Served with Linguini. 30

## Frutti Di Mare

Shrimp, Scallops, Calamari, Clams and Mussels in a Light Red Sauce Served Over a Bed of Linguini. 36

## Poppy's Tortellini

Cheese Tortellini Pasta Tossed with Shrimp, Scallops, Sun-Dried Tomatoes, Pine Nuts, Basil, Garlic and a Touch of Pesto Alfredo. **\*\*\* Contains Nuts \*\*\*** 36

## Grouper Francese

Fresh Grouper Battered in Egg and Sauteed in a Chardonnay Lemon Butter Sauce and Served Over a Bed of Spinach. MP

All Dinners Served with Your Choice of Soup or Salad and Garlic or Plain Bread

## Shrimp Scampi

Jumbo Mayport Shrimp Sauteed with Tomato Points in Garlic Lemon Butter Sauce and Served Over a Bed of Linguini. 30

## Shrimp & Scallops Alla Rosa

Jumbo Mayport Shrimp and Scallops Sauteed with Mushrooms, Alfredo Sauce and a Touch of Marinara and Served Over a Bed of Linguini. 36

## Salmon Piccata

Seared Salmon Sauteed with Capers, Sun-Dried Tomatoes, Artichoke Hearts and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto. 33

## Seafood Risotto

Clams, Mussels, Grouper, Shrimp, Scallops, and Calamari in a Lemon Butter Sauce Served Over Arborio Rice. 36

## Grouper Scampi

Fresh Grouper Sauteed with Tomato Points in Garlic Lemon Butter Sauce, Topped with Two Shrimp and Served Over a Bed of Linguini. MP

## Grouper Bada Bing

Pan Seared Grouper Topped with Sauteed Capers, Artichokes and Sun-Dried Tomatoes in Garlic & Oil Sauce. Served with Shrimp Risotto and Topped with Two Shrimp. MP



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# From the Grill

All Dinners Served with Your Choice of Soup or Salad and Garlic or Plain Bread

## Rack of Lamb

Grilled to Perfection and Served with Fingerling Potatoes and Seasonal Vegetables. 43

## Pork Ossobuco

Served with Mushroom Risotto. 32

## Bambini / Children

12 & Under ONLY

Pasta with Tomato Sauce or Butter 8

Pasta with Meatball or Sausage 10

Fettuccini Alfredo 10

Add Chicken or Shrimp 5

We Will Be Happy to Open Your Wine from Home for a \$20.00  
Cork Fee (per Bottle) as well as Allow an Outside Dessert for \$15 Fee.  
We can also Split your Entree for a \$5 Plating Fee.

All Checks are Subject to Gratuity and Credit Card Processing fees.  
Prices are Subject to Change Without Notice.



# Poppy's Early Bird Specials

All Early Bird Entrees Served with a Glass of House Wine  
Cabernet, Merlot, Chardonnay, Pinot Grigio, Sangria, Chianti or Montepulciano

Monday - Friday 12:00 PM - 5:30 PM | Saturday & Sunday 12:00 PM - 5:30 PM

We Apologize, but We Can Not Split Early Bird Specials

## Create Your Own Pasta

All Dinners Served with Your Choice of Soup or Salad and Garlic or Plain Bread

### Pasta with Marinara .

Choice of Fettuccini, Penne, Spaghetti, Angel Hair or Linguini. 15

### Additions

Garlic and Olive Oil 7  
Bolognese 7  
Meatballs or Sausage 7

## Specialita Di Pasta

### Sausage & Peppers

Penne Pasta with Red & Green Peppers, Onions and Marinara Sauce. 21

### Cheese Tortellini

Tortellini in Your Choice of Alfredo or Marinara Sauce. 21

### Fettuccini Alfredo

Fettuccini Pasta Tossed with a Rich and Creamy Alfredo Sauce. 21

### Spaghetti Carbonara

Proscuitto, Peas and Onions Sauteed and Tossed in Our Rich Cream Sauce with Spaghetti. 21

\*\*Substitute Cheese Tortellini add 6\*\*

## Baked Dinners

### Baked Penne

Penne Pasta Baked with Ricotta, Mozzarella Cheese and Tomato Sauce. 18

### Baked Cannelloni

Pasta Tubes Stuffed with Mozzarella Ricotta and Spinach Topped with Marinara Sauce and Mozzarella Cheese. 26

### Baked Ravioli

Pasta Pillows Stuffed with Beef or Burrata Cheese and Topped with Mozzarella and Marinara Sauce. 20

### Eggplant Parmigiana

Slices of Battered Eggplant Topped with Marinara Sauce and Mozzarella Cheese, Served with a Side of Spaghetti. 20

### Baked Manicotti

Tubes of Pasta Stuffed with Mozzarella, Ricotta and Parmesan Cheeses in Marinara Sauce. 20

### Baked Lasagna

Layers of Pasta, Ricotta Cheese, Marinara Sauce, Ground Beef and Mozzarella Cheese. 22

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Excludes All Holidays

# Poppy's Early Bird Specials Cont.

We Apologize, but We Can Not Split Early Bird Specials

## Pollo / Carne

All Dinners Served with Your Choice of Soup or Salad and Garlic or Plain Bread

### Parmigiana with Pasta

Golden Breaded Cutlet Topped with Our Homemade Tomato Sauce Under a Blanket of Cheese and Served With a Side of Spaghetti. .  
Chicken 22 Veal 28

### Cacciatore

Sauteed with Mushrooms, Green Peppers, Onions and Green Olives Simmered in a Wine Marinara Sauce and Served with a Side of Spaghetti in The Same Sauce.  
Chicken 22 Veal 28

### Francese

Battered in Egg and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.  
Chicken 22 Veal 28

### Marsala

Sauteed with Mushrooms and Onions and Simmered in a Marsala Wine Sauce and Served with Risotto.  
Chicken 22 Veal 28

### Milanese

Pan-Seared, Breaded Cutlets Topped with Brushetta and Lemon Juice and Served with a Side of Risotto.  
Chicken 22 Veal 28

### Grilled Chicken Breast

Marinated Chicken Breast Served with Risotto and Broccoli.  
Chicken 22

### Scarparella

Sauteed with Italian Sausage, Mushrooms, Roasted Green & Red Peppers, Calamata & Green Olives, Onions and Artichoke Hearts. Your choice of Marinara Or Lemon Butter White Wine Sauce, Served with a Side of Spaghetti.  
Chicken 22 Veal 28

### Picata

Sauteed with Capers, Sun-Dried Tomatoes, Artichoke Hearts and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.  
Chicken 22 Veal 28

### Alla Rosa

Sauteed with Mushrooms and Simmered in a Cream Sauce with a Touch of Marinara and Served Over a Bed of Fetticcine.  
Chicken 22 Veal 28

## Pesce / Seafood

### Little Neck Clams Over Linguini

Little Neck Clams Sauteed in Your Choice of Marinara or White Clam Sauce. 22

### Shrimp Parmigiana

Jumbo Mayport Shrimp Topped with Marinara Sauce and Baked Under a Blanket of Mozzarella Cheese, Served with Linguini. 22



### Shrimp Scampi

Jumbo Mayport Shrimp Sauteed with Tomato Points in Garlic Lemon Butter Sauce and Served Over a Bed of Linguini. 22

### Shrimp & Scallops Alla Rosa

Jumbo Mayport Shrimp and Scallops Sauteed with Mushrooms, Alfredo Sauce and a Touch of Marinara and Served Over a Bed of Linguini. 23

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