



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-Saturday
3:00 p.m. to 9:00 p.m.
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

Mon-Thur 3:00 p.m. to 9:00 p.m.
Fri & Sat 3:00 p.m. to 10:00 p.m.
Sunday 12:00 p.m. to 9:00 p.m.

www.poppysitaliano.net

We Accept All Major Credit Cards
No Personal Checks Accepted

Antipasto & Appetizers

Homemade Mozzarella Sticks

Served with Marinara Sauce for Dipping. 11

Pomodoro Caprese

Homemade Mozzarella, Plum Tomatoes and Basil Pesto. 12 Add Prosciutto 4

Boursin Cheese Bruschetta

Boursin Cheese, Plum Tomatoes, Homemade Pesto on a Toasted Ciabatta Bread. 12

Poppy's Blooming Bread

Ciabatta Crunch Bread Stuffed with Sharp Provolone Cheese Served with Olive Oil and Balsamic. 12

Fried Green Tomatoes

Layered with Warm Boursin Cheese, Garnished with Sun-Dried Tomato Garlic Sauce and a Balsamic Reduction. 12

Calamari Fritti (rings only)

House Seasoned and Fried to Golden Brown Served with Marinara Sauce. 12

Toasted Cheese Ravioli

Breaded and Deep Fried to a Golden Brown and Served with an Alla Rosa Sauce. 12

Mussels or Clams Con Succo

Fresh Little Neck Clams or Mussels in Your Choice of Lemon Butter or Marinara Sauce. 13

Shrimp Aglia & Olia

Fresh Jumbo Mayport Shrimp Sauteed in Garlic, Artichoke Hearts, Sun-Dried Tomatoes, Capers and Olive Oil. 14

Insalata & Salad

House Salad

Iceberg, Cucumbers, Tomatoes, Red Onions, Carrots and Croutons. 9

Caesar Salad

Crisp Romaine Tossed with Poppy's Own Dressing Topped with Parmesan Cheese and Croutons. 9

Iceberg Wedge Salad

A Crisp Iceberg Wedge Topped with Bleu Cheese Dressing, Gorgonzola Crumbles, Bacon, Diced Tomatoes and Balsamic Drizzle Finished with Onion Straws. 12

Greek Salad

Crisp Iceberg Tossed with Tomatoes, Pepperoncini, Green Peppers, Calamata Olives, Feta Cheese and Our House Dressing. 15

Dressings: House Balsamic Vinaigrette, Bleu Cheese, Ranch & Caesar

Add Grilled or Blackened Shrimp 8
Add Grilled or Blackened Salmon 14
Add Grilled or Blackened Chicken 8

Spinach Salad

Baby Spinach, Mushrooms, Tomatoes, Red Onions, Egg, Craisins, Bacon and Topped with Fried Goat Cheese Balls. 15

Arugula Salad

Tomato, Caramelized Onion, Beets, Roasted Pine Nuts, Oranges and Fresh Mozzarella Served with an Apple Drizzle. 15

Zuppa! Soup

Soup Du jour 8

Pasta Fagioli 8



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. 14

Additions

Garlic and Olive Oil 4
Bolognese 7
Meatballs or Sausage 7

Specialita Di Pasta

Sausage & Peppers

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

Fettuccini Alfredo

Fettuccini Pasta Tossed with a Rich and Creamy Alfredo Sauce. 19
Add Grilled or Blackened Shrimp or Chicken 8

Linguini Primavera

Season Vegetables served in a Garlic & Oil or Marinara Sauce. 21

Rigatoni Caprese

Rigatoni Pasta Tossed with Fresh Tomato, Garlic, Olive Oil, Basil and Topped with Homemade Mozzarella Cheese & Pesto.
***** Contains Nuts***** 19

Spaghetti Carbonara

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

Cheese Tortellini

Tortellini in Your Choice of Alfredo or Marinara Sauce. 19

Rigatoni Alla Vodka

Rigatoni Pasta Tossed in a Rich Creamy Vodka Pink Sauce. 19



Baked Dinners

Baked Rigatoni

Rigatoni Baked with Ricotta, Mozzarella Cheese and Tomato Sauce. 18

Baked Ravioli

Pasta Pillows Stuffed with Beef or Cheese and Topped with Mozzarella and Marinara Sauce. 18

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. 18

Baked Cannelloni

Pasta Tubes Stuffed with Mozzarella Ricotta and Spinach Topped with Marinara Sauce and Mozzarella Cheese. 18

Baked Lasagna

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

Pasta Combo

A Combination of Lasagna, Cannelloni, Meat Ravioli and Baked Rigatoni in a Marinara Sauce and Baked Under a Blanket of Cheese. 22

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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 24 Veal 32

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 24 Veal 32

Francese

Battered in Egg and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.
Chicken 24 Veal 32

Marsala

Sauteed with Mushrooms and Onions and Simmered in a Marsala Wine Sauce and Served with Risotto.
Chicken 24 Veal 32

Milanese

Pan-Seared, Breaded Cutlets Topped with Brushetta and Lemon Juice and Served with a Side of Risotto.
Chicken 24 Veal 32

Grilled Chicken Breast

Marinated Chicken Breast Served with Risotto and Broccoli.
Chicken 24

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 24 Veal 32

Picata

Sauteed with Capers, Sun-Dried Tomatoes, Artichoke Hearts and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.
Chicken 24 Veal 32

Alla Rosa

Sauteed with Mushrooms and Simmered in a Cream Sauce with a Touch of Marinara and Served Over a Bed of Fetticcine.
Chicken 24 Veal 32

Saltimbocca

Sauteed Chicken Breast with proscuitto in a light marinara cheese sauce served over a bed of spinach.
Chicken 24 Veal 32

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Pesce / Seafood

Little Neck Clams Over Linguini

Little Neck Clams Sauteed in Your Choice of Marinara or Scampi Style Sauce. 27

Shrimp Parmigiana

Jumbo Mayport Shrimp Topped with Marinara Sauce and Baked Under a Blanket of Mozzarella Cheese, Served with Spaghetti. 27

Frutti Di Mare

Shrimp, Scallops, Calamari, Clams and Mussels in a Light Red Sauce Served Over a Bed of Linguini. 34

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 ***** 34

Grouper Francese

Fresh Grouper Battered in Egg and Sauteed in a Scampi Sauce and Served Over a Bed of Spinach. 39

Shrimp Scampi

Jumbo Mayport Shrimp Sauteed with Tomato Points in Garlic Lemon Butter Sauce and Served Over a Bed of Linguini. 27

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. 29

Salmon Picata

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

Seafood Risotto

Clams, Mussels, Grouper, Shrimp, Scallops, and Calamari in a Lemon Butter Sauce Served Over Arborio Rice. 34

Grouper Scampi

Fresh Grouper Sauteed with Tomato Points in Garlic Lemon Butter Sauce and Served Over a Bed of Linguini. 39

Grouper Bada Bing

Pan Seared Grouper Topped with Sauteed Capers, Artichokes and Sun-Dried Tomatoes in Garlic & Oil. 39



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

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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. 42

Pork Ossobuco

Served with Mushroom Risotto. 31

Bambini / Children

12 & Under ONLY

Pasta with Tomato Sauce or Butter 8

Pasta with Meatball or Sausage 9

Fettuccini Alfredo 9

We Will Be Happy to Open Your Wine From Home for a \$20.00 Cork Fee (per Bottle) or to Split Your Entree for a \$5.00 Plating Fee

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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

Mon-Sat 3:00 PM - 5:30 PM | 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, Rigatoni, Spaghetti,
Angel Hair or Linguini. 14

Additions

Garlic and Olive Oil 4
Bolognese 5
Meatballs or Sausage 5

Specialita Di Pasta

Sausage & Peppers

Rigatoni with Red & Green Peppers, Onions
and Marinara Sauce. 17

Cheese Tortellini

Tortellini in Your Choice of Alfredo or
Marinara Sauce. 17

Fettuccini Alfredo

Fettuccini Pasta Tossed with a Rich and
Creamy Alfredo Sauce. 17

Spaghetti Carbonara

Proscuitto, Peas and Onions Sauteed and
Tossed in Our Rich Cream Sauce with
Spaghetti. 17

Substitute Cheese Tortellini add 5

Baked Dinners

Baked Rigatoni

Rigatoni Baked with Ricotta, Mozzarella
Cheese and Tomato Sauce. 16

Baked Cannelloni

Pasta Tubes Stuffed with Mozzarella Ricotta
and Spinach Topped with Marinara Sauce and
Mozzarella Cheese. 17

Baked Ravioli

Pasta Pillows Stuffed with Beef or
Cheese and Topped with Mozzarella
and Marinara Sauce. 16

Eggplant Parmigiana

Slices of Battered Eggplant Topped with
Marinara Sauce and Mozzarella Cheese,
Served with a Side of Spaghetti. 17

Baked Manicotti

Tubes of Pasta Stuffed with Mozzarella, Ricotta
and Parmesan Cheeses in Marinara Sauce. 16

Baked Lasagna

Layers of Pasta, Ricotta Cheese, Marinara Sauce,
Ground Beef and Mozzarella Cheese. 18

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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 18 Veal 24

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 18 Veal 24

Francese

Battered in Egg and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.
Chicken 18 Veal 24

Marsala

Sauteed with Mushrooms and Onions and Simmered in a Marsala Wine Sauce and Served with Risotto.
Chicken 18 Veal 24

Milanese

Pan-Seared, Breaded Cutlets Topped with Brushetta and Lemon Juice and Served with a Side of Risotto.
Chicken 18 Veal 24

Grilled Chicken Breast

Marinated Chicken Breast Served with Risotto and Broccoli.
Chicken 18

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 18 Veal 24

Picata

Sauteed with Capers, Sun-Dried Tomatoes, Artichoke Hearts and Simmered in a Lemon Butter Chardonnay Sauce and Served with Risotto.
Chicken 18 Veal 24

Alla Rosa

Sauteed with Mushrooms and Simmered in a Cream Sauce with a Touch of Marinara and Served Over a Bed of Fetticcine.
Chicken 18 Veal 24

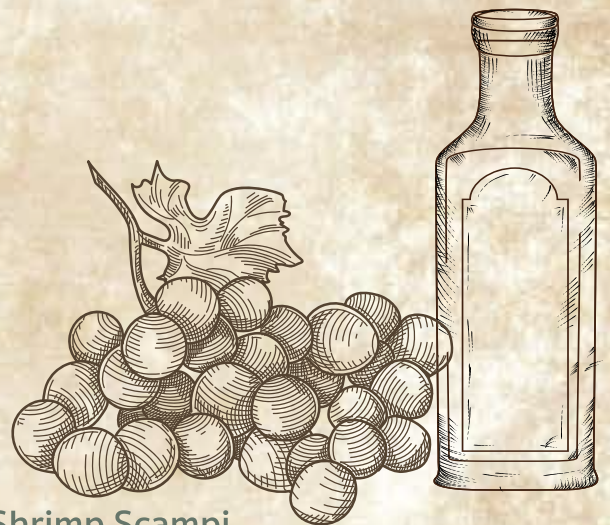
Pesce / Seafood

Little Neck Clams Over Linguini

Little Neck Clams Sauteed in Your Choice of Marinara or Scampi Style Sauce. 19

Shrimp Parmigiana

Jumbo Mayport Shrimp Topped with Marinara Sauce and Baked Under a Blanket of Mozzarella Cheese, Served with Spaghetti. 19



Shrimp Scampi

Jumbo Mayport Shrimp Sauteed with Tomato Points in Garlic Lemon Butter Sauce and Served Over a Bed of Linguini. 19

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. 20

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