

# Popi's Dinner Menu

## Appetizers

### LAMB CHOPS

Lollipop chops marinated in Italian seasonings and grilled to perfection with rosemary au jus. 16

### FRIED CALAMARI

Tender calamari rings tossed in a seasoned flour lightly fried with a hint of lemon juice served with marinara sauce. 12

### SHRIMP DI JON

Jumbo shrimp stuffed with horseradish and wrapped in bacon served with a horseradish Dijon mustard sauce. 15

### MUSSELS OR CLAMS

Fresh steamed Prince Edward Island mussels or little neck clams served in a red or white sauce.  
Mussels 11 • Clams 14

### EGGPLANT ROLLENTINI

Thinly sliced then breaded eggplant stuffed with ricotta cheese and spinach then topped with mozzarella cheese in marinara sauce. 11

### CLAMS CASINO

Top neck clams stuffed with fresh vegetables and topped with bacon in a light butter sauce. 12

### BRUSCHETTA

Sliced Italian bread lightly toasted with fresh tomatoes and red onions with extra virgin olive oil basil and spices. 7

### GRILLED VEGETABLES

Seasonal vegetables marinated in olive oil and Italian herbs, topped with fresh mozzarella and balsamic reduction. 12

## Salads

### MEDITERRANEAN

Fresh cut romaine topped with Albacore white tuna, crabmeat, shrimp, tomatoes, roasted peppers and hard-boiled egg served with our homemade Caesar dressing. 17

### ARUGULA

Fresh baby arugula topped with shaved parmesan and tossed with a lemon vinaigrette. 10

### POPI'S

Fresh cut romaine served with sliced fresh mozzarella cheese, roasted red peppers, radicchio, olives and tomatoes with Popi's signature balsamic vinaigrette. 12

### CAESAR

Fresh cut romaine served with homemade croutons, parmesan cheese and tossed in our homemade Caesar dressing. 10

## Sides

### SPINACH

Sautéed in garlic & oil 8

### ITALIAN HOT PEPPERS

Garlic & oil or marinara 8

### BROCCOLI RABE

Sautéed in garlic & oil 10

*Popi's uses locally raised Well's brand meats, organic chicken and bread from Carangi's Bakery.  
We strive to bring you only the finest quality food in the area!*

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# Pasta

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## **PENNE A LA VODKA**

Penne pasta served with sautéed pancetta, peas, shallots and spices in a vodka infused blush sauce. 16

## **RIGATONI BOLOGNESE**

Rigatoni pasta tossed in a traditional meat and vegetable marinara with a touch of cream. 17

## **GNOCCHI SORRENTINA**

Homemade ricotta cheese gnocchi tossed in a fresh spinach tomato sauce topped with melted mozzarella cheese. 16

## **MUSSELS OR CLAMS OVER LINGUINI**

Fresh Prince Edward Island mussels or little neck clams served in red or white sauce.  
Mussels 17 • Clams 20

## **SHRIMP FRA DIAVLO**

Tender sautéed shrimp in spicy marinara sauce tossed with linguini. 19

## **RAVIOLI**

Homemade ravioli stuffed with creamy ricotta cheese and served with our homemade marinara sauce. 15

## **ORECCHIETTE ROMANO**

Little ear pasta with grilled Italian sausage and broccoli rabe tossed in an aglio sauce. 17

## **FRUTTE DI MARE**

Fresh fruit of the sea Prince Edward Island mussels, little neck clams and chopped clams, shrimp and scallops served over a bed of linguini in a red sauce or white wine garlic sauce. 25

*\* Gluten free linguini available on any pasta dish.*

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# Entrées

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*Almost any Entrée can be made Gluten Free. Please ask your server for details.*

## **CHICKEN NICOLE**

Chicken medallions topped with fresh tomatoes, sliced prosciutto and mozzarella cheese in a blush sauce over pasta. 21

## **CHICKEN ALEXANDER**

Chicken medallions sautéed with artichokes, sliced mushrooms and broccoli florets served in a white wine garlic sauce. 19

## **VEAL CECELIA**

Sautéed veal medallions topped with slices of eggplant, tomato, mozzarella cheese served in a white wine basil and garlic sauce. 22

## **CHICKEN PORCINI**

Chicken medallions sautéed with Porcini mushrooms served in a cream sauce. 19

## **VEAL PICANTE**

Sautéed veal medallions in a lemon caper sauce. 23

## **VEAL & SAUSAGE SCALLOPINE**

Pan seared medallions of veal in our homemade scallopine sauce with peppers, mushrooms and onions. 23

## **CHICKEN OR VEAL PARMIGIANA**

Breaded chicken or veal lightly fried and topped with mozzarella cheese in our homemade marinara sauce. 18-23

## **CHICKEN OR VEAL MARSALA**

Chicken medallions sautéed with mushrooms in Popi's own marsala wine and demi glace sauce. 18-23

## **VEAL SALTIMBOCCA**

Tender veal medallions sautéed and topped with sliced prosciutto, mozzarella cheese and sage with sherry wine demi glace sauce. 25

## **CHICKEN SICILIAN**

Tender chicken medallions sautéed with cherry peppers, olives and mushrooms in a white wine sauce. 18

## **VEAL DI MARE**

Tender veal medallions sautéed with fresh shrimp and scallops served in a white wine, basil, garlic sauce and topped with jumbo lump crabmeat. 30

*\* No split checks \*Please note that a gratuity charge will be added to parties of six or more*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*