

## **SMALL PLATES**

**zuppe** Ask about our chef's selection of the day. Cup... 7 Bowl... 9

**nonna's meatballs** (2) Giullo Adriani's Grandma's secret recipe, homemade marinara & parmesan cheese... 12

**sausage & broccoli rabe** Hot or sweet italian sausage sautéed with garlic, parmesan cheese & extra virgin olive oil... 18

**polpo affogato** Charred octopus served over sautéed spinach, tomatoes & white beans drizzled with red wine reduction... 23

**bruschetta** (3) Cherry tomatoes & chopped garlic drizzled with balsamic glaze & parmesan cheese served over our toasted homemade bread... 12 + crabmeat... 9

**fritto di calamari** Fried squid tossed with parsley & parmesan cheese served with lemon aioli & homemade marinara... 20

**roasted burrata** Roasted tomatoes, basil, garlic chips & crostinis... 18

**crispy rice balls** (3) Homemade arborio rice, smoked mozzarella, marinara & panko breadcrumbs, fried & served with lemon aioli & homemade marinara... 16

**zucchini fritte** Breaded panko slices, fried to perfection. With a side of homemade marinara & lemon aioli 16

**garlic bread** Homemade bread with a garlic spread... 12

**truffle fries** Hand-cut Idaho potatoes tossed in parmesan cheese, parsley & black truffle oil... 15

**antipasto platter** A sampling of Italian cold cuts, imported cheeses, olives, roasted red peppers, stuffed hot pepperoncini with prosciutto & provolone, honey & ricotta cheese drizzled with a balsamic glaze & served with our homemade bread... 30

## INSALATAS

+ chicken 8, + shrimp 10, + crabmeat 12, + salmon 12

#### classic caesar salad

Romaine, parmesan cheese & homemade croutons tossed in our homemade caesar dressing... 15

#### house salad

Spring mix, cherry tomatoes, shredded carrots & mushrooms with a side of balsamic vinaigrette... 13

## trish's chopped salad

Iceberg lettuce, radicchio, salami, provolone cheese, pepperoncini, cherry tomatoes, chickpeas & red onions tossed in a oregano lemon vinaigrette... 20

## amalfi salad

Spring mix, radicchio, gorgonzola cheese, sweet pears, candied walnuts & balsamic glaze drizzled with honey... 18

# 12" PIZZA NAPOLETANA

G ask for our gluten free crust

## fig

Prosciutto di parma, homemade mozzarella, gorgonzola, parmesan cheese, figs, sautéed onions, chopped garlic, oregano & extra virgin olive oil... 20

## margherita

Homemade tomato sauce, homemade mozzarella, parmesan cheese, chopped garlic & fresh basil... 18

#### four cheese

Homemade tomato sauce, homemade mozzarella, parmesan, gorgonzola, chopped garlic & smoked mozzarella cheese... 18

#### calabrese

Homemade tomato sauce, crumbled sausage, homemade mozzarella, parmesan cheese, mushrooms, onions, chopped garlic, oregano & bell peppers... 20

#### vegetale

Homemade mozzarella, parmesan cheese, onions, bell peppers, mushrooms, eggplant, chopped garlic, oregano & extra virgin olive oil... 18

#### buffalo

Grilled chicken, homemade mozzarella, parmesan cheese, buffalo sauce & celery with a drizzle of bleu cheese... 20

#### diavolo

Homemade tomato sauce, hot soppressata, homemade mozzarella, chopped garlic, oregano & parmesan cheese... 20

### truffle pie

Parmesan cheese, burrata, chopped garlic, extra virgin olive oil, black truffle oil & topped with arugula... 20

## SANDWICHES

served with fries sub: truffle fries +2, house salad +2, classic caesar salad +3

#### chicken parmesan sandwich

Breaded chicken cutlets, homemade marinara & homemade mozzarella cheese on a baguette... 18

#### chicken pesto panini

Grilled chicken breast, breaded eggplant, imported provolone cheese, mayo & homemade pesto in a homemade panini... 18

## eggplant panini

Breaded eggplant, sliced tomatoes, mozzarella cheese, arugula & balsamic glaze in a homemade panini... 18

#### meatball italiano

Homemade meatballs, homemade marinara, ricotta & smoked mozzarella cheese on a baguette... 18

#### chicken italiano

Chicken cutlet with sautéed spinach or broccoli rabe with roasted red peppers and sharp provolone on a baguette... 18

### roast pork italiano

Herb-braised pork, sharp provolone cheese, broccoli rabe, roasted spicy long hot peppers and garlic on a baguette... 18



## **SERVED STARTING AT 4PM**

# ENTRÉES

served with homemade bread & garlic infused oil add house salad +4, caesar salad +6

## eggplant rollatini

Eggplant with a ricotta cheese stuffing topped with homemade marinara & mozzarella cheese... 30

#### chicken saltimbocca

Stuffed with prosciutto & sage butter, herb roasted potatoes & broccoli rabe... 28

#### manicotti

With a savory sausage filling topped with marinara sauce & mozzarella cheese... 28

## veal chop marsala

14oz seared veal chop, mashed potatoes & asparagus covered in a marsala sauce... MP

#### braciola

Flank steak stuffed with a savory filling over our homemade marinara sauce... 30

## short rib ragu

Red wine braised short ribs over pappardelle with a rich au jus... 34

### new york strip

12oz new york strip served with herb roasted parsnips & carrots... MP

## FROM THE SEA

#### branzino

Served with mashed potatoes, artichokes, spinach & sun-dried tomatoes in a white wine sauce... 38

## pan-seared salmon

Seared salmon, over penne pasta topped with a creamy sun-dried tomato sauce... 35

#### seared scallops

Pancetta risotto, grilled asparagus & roasted red pepper purée... MP

#### shrimp & crab fra diavolo

Spicy marinara over linguine... 36



#### Take-Out & Delivery

Call ahead to 609-600-3964 for takeout or delivery. Place your order online by scanning the QR code. Stay up to date with our \$9.95 LUNCH SPECIALS and our rotating dinner specials by visiting poppisbrickoven.com

## POPPI'S CLASSICS

served with homemade bread & garlic infused oil add house salad +4, caesar salad +6

#### cheese tortellini

Cheese tortellini with grilled zucchini, red onions, yellow squash, bell peppers, garlic & finished in a white wine sauce, sprinkled with a parmesan cheese... 26

## three mushroom pasta

Shiitake, cremini & portobello mushrooms, sautéed with a garlic butter & marsala wine sauce, topped with parmesan cheese served over pappardelle pasta... 26

#### gnocchi alla sorrentina

Homemade ricotta gnocchi, basil & smoked mozzarella cheese with homemade marinara... 26

## chicken parmesan

Breaded chicken cutlet topped with mozzarella, parmesan cheese & homemade marinara served over your choice of pasta... 28

## clams & linguine

Little neck clams & chopped clams in homemade marinara or scampi sauce over linguine... 32

## penne alla delizia

Shrimp, scallops, spinach, parmesan cheese & sun-dried tomatoes in a blush sauce over penne pasta... 38

## A LA CARTE

#### side of risotto

creamy arborio rice with parmesan cheese... 8

## grilled asparagus

Fresh asparagus, garlic & olive oil... 8

# grilled mixed vegetables

Grilled zucchini, red onions, yellow squash & bell peppers... 8

## sautéed spinach

Fresh spinach sautéed with garlic & olive oil... 7

# herb roasted potatoes

herbs, butter & garlic... 8

## mashed potatoes

Yukon gold potatoes mashed with heavy & butter... 8

## sautéed broccoli rabe

Garlic, parmesan cheese & extra virgin olive oil... 10

#### long hots

Roasted long hot peppers, garlic & olive oil... 6

#### Catering & Events

Our team is more than happy to host a one-of-a-kind feast on-site or off-premises that you & your guests will surely love!

For special events & catering inquiries please contact: events@sciarrarestaurants.com or call 609-522-0159 x 120 to check our available dates, pricing, packaging & more!



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