

PAPAPOLLONI BISTRO

APPETIZERS

COCONUT SHRIMP

Large prawns encrusted with coconut and served with a thai peanut sauce
10.95

PRAWN SCAMPI

Five black tiger shrimp sauteed in our homemade scampi sauce, served with grilled crostini
11.95

HUMMUS

An outstanding blend of garbanzo beans, garlic, tahini and lemon juice, served with pita bread.
9.95

BRUCHETTAS

Grilled italian bread with chopped marinated tomatoes, basil, garlic and olive oil
8.5

CALAMARI FRITTI

A tender calamari lightly breaded and fried, served with a chipotle aioli sauce
11.95

CRAB CAKES

Pan seared and served with a warm whole grain dijon cream sauce.
12.95

SAGANAKI "FLAMING CHEESE"

Mouthwatering imported kasseri cheese flamed with ouzo and served with warm pita bread.
12.95

SOUPS & SALADS

HOMEMADE MINISTRONE

cup//3.50 bowl//4.95

NEW ENGLAND CLAM CHOWDER

cup//4.95 bowl//6.95

CLASSIC CAESAR

Romaine hearts with parmesan cheese and caesar dressing. 6.95
chicken \$13.95 shrimp \$14.95

CHICKEN GORGONZOLA

Combination of fresh lettuce, grilled chicken caramelized walnuts, tomatoes, and cucumbers with raspberry vinaigrette.
14.95

SHRIMP & AVOCADO

Crisp fresh lettuce fresh avocado, bay shrimp, olives cucumbers, tomatoes, artichokes, pepperoncini and feta cheese topped with a blue cheese dressing
15.95

SOUP & SALAD

Combination of fresh lettuce, cucumbers, tomatoes onions, croutons and feta cheese and your choice of dressing.
10.25

CHOPPED CHICKEN

A Combination of crisp fresh lettuce, juicy Tomatoes, red onions, greek olives, cucumbers, feta cheese, and artichoke hearts.
14.95

GYRO SALAD

A Combination of crisp fresh lettuce, juicy Tomatoes, red onions, greek olives, cucumbers, feta cheese, artichoke hearts and gyros meat.
14.95

CHICKEN SALAD

Our famous tender charbroiled chicken brochette topped on a big, fresh greek salad.
14.95

CHICKEN & GYRO

It's our famous chopped chicken salad Now accompanied with our tasty broiled gyros meat.
15.95

PASTA

Add a cup of minestrone or house salad for \$2.00 clam chowder for \$3.25

CHEF'S CHOICE

Italian sausage sauteed with garlic, basil and diced tomatoes, then tossed in a marinara sauce, cream and spinach 15.95

SPICY GARLIC CHICKEN

Sauteed whole garlic, mushrooms, chili flakes in a touch of cream sauce
16.95

GRILLED VEGETABLE

Grilled red and green bell peppers, pesto, green zucchini, mushrooms and eggplant. Served over linguini, then tossed in a roasted red bell pepper sauce.
14.95

CAPELLINI & PRAWNS

Juicy shrimp served with tomatoes, white wine basil, mushrooms, spinach and marinara sauce.
16.95

SPAGHETTI BOLOGNESE

Ground beef and homemade marinara sauce and parmesan cheese
15.95

SEAFOOD

Bay shrimp, tiger shrimp and clams mussels, tossed with white wine, garlic, fresh herbs, and a touch of cream over linguini
18.95

PASTA

Add a cup of minestrone or house salad for \$2.00 clam chowder for \$3.25

MEDITERRANEAN CHICKEN

A grilled chicken breast tossed with linguini, pesto, sun dried tomatoes, mushrooms, olives, garlic, then topped with parmesan cheese

16.95

SHRIMP SCAMPI

Black tiger shrimp sauteed in a cream sauce over a penne pasta

16.95

SEAFOOD RAVIOLI

Filled with crab and shrimp, topped with cream tomato shrimp sauce.

17.95

CHICKEN FETTUCCINI ALFREDO

A grilled chicken breast specially prepared with creamy butter, garlic and parmesan cheese sauce

15.95

CHICKEN SHRIMP JAMBALAYA

Sauteed tiger shrimp, artichokes, mushrooms, finished with light cream tomato sauce

18.95

BEEF RAVIOLI

Served with homemade marinara sauce and parmesan cheese

15.95

ENTREES

Add a cup of minestrone or house salad for \$2.00 clam chowder for \$3.25

PEPPERCORN RIB-EYE

A 12oz. Cut rib-eye steak seasoned with fresh cracked pepper with a burgundy mushroom demi-glaze sauce mashed potatoes and seasoned vegetables

29.95

CHICKEN MARSALA

A tender boneless chicken breast topped with a mushroom marsala wine sauce, served with seasoned vegetables, mash potatoes or pasta

16.95

CHICKEN PARMIGIANA

Breaded chicken with marinara sauce, mozzarella cheese, vegetables, mashed potatoes, or pasta

16.95

LASAGNA BORDOLEISE

Layers of pasta meat sauce and italian cheese served vegetables.

15.95

PISTACHIO CRUSTED SALMON

Salmon topped with a delicious lemon caper beurre blanc sauce, served with our baby red mashed potatoes and seasoned vegetables

21.95

GYROS PLATE

A generous portion of our unique blend of lamb and beef, seasoned and broiled on a gas roisserie served with tzaziki sauce on the side seasoned vegetables and rice pilaf.

15.95

PORK TENDERLOIN MEDALLIONS

Grilled pork tenderloin served with a mild pepper plum sauce, our baby red mashed potatoes and seasoned vegetables.

21.95

SPANAKOPITA

A spinach casserole rich with feta cheese, eggs and green onions baked in a phyllo pastry

15.95// A LA CARTE 9.50

FILET MIGNON

A tender 7oz. Filet mignon steak charbroiled with a portobello mushroom merlot demi-glaze sauce, served with mashed potatoes and seasoned vegetables

34.95

CHICKEN PICATTA

A tender boneless chicken breast topped with a lemon caper wine sauce, served with vegetables mash potatoes or pasta

16.95

EGGPLANT PARMIGIANA

Breaded eggplant with marinara sauce, mozzarella cheese, vegetables, mashed potatoes, or pasta

15.95

CHEESE MANICOTTI

Baked to perfection your choice of marinara or pesto cream sauce and vegetables.

14.95

CIOPPINO

Black tiger shrimp, mussels, scallops, salmon, and clams, in a white wine marinara sauce.

28.95

BEEF BROCHETTE

A marinated steak brochette, trimmed from choice prime sirloin and charbroiled with onions and bell peppers, served with seasoned vegetables and rice pilaf.

16.95

CHICKEN BROCHETTE

A tender boneless breast of chicken marinated and charbroiled with fresh zucchini served with seasoned vegetables and rice pilaf.

15.95

FRESH FISH BROCHETTE

Our seasonal fresh Mahi-Mahi marinated in lemon, olive oil and oregano grilled, served with seasoned vegetables and rice pilaf. 18.95

LAMB CHOPS

Our famous lamb chops marinated, seasoned and charbroiled to perfection, served with seasoned vegetables and rice pilaf.

32.95

PAPAPOLLONI BISTRO

GRILLED PITA WRAPS

All pitas are served with green salad, or curley fries

ELLIANA'S CHICKEN PITA

We've taken our popular chicken pita and made it even tastier with avocado, red onions, chopped tomatoes and tzaziki sauce 12.95

GYROS PITA

Unique blend of lamb and beef, seasoned and broiled on a rotisserie, served in a pita with tzaziki sauce, onions and fresh chopped tomatoes. 10.95

BEEF PITA

Marinated chunks of tender choice steak, onions and fresh bell peppers charbroiled with tomatoes. 11.95

GOURMET PIZZAS

CREATE YOUR OWN PIZZA OR CALZONE

Artichoke, gorgonzola, pepperoni, ricotta cheese, mozzarella cheese, olives, tomatoes, ham, pepperoncini, and mushrooms

CAPRICCIOSA

All meat on the house salami, pepperoni, ham, chicken, pesto mozzarella cheese 13.95

CHICKEN & PESTO

Grilled chicken breast layered on mozzarella cheese, pesto, and red bell peppers 13.5

MARGHERITA

Tomatoes, mozzarella, fresh basil and marinara 12.95

VEGETARIANA

Tomatoes, mozzarella, seasonal vegetables and marinara 11.5

GRILLED SANDWICHES

Sandwiches are served on guest's choice of focaccia or ciabatta bread, with garlic curly fries.

BBQ CHICKEN

Grilled chicken breast with grilled onions, garlic mayonnaise, mustard, tomatoes, lettuce BBQ sauce and melted cheddar cheese 11.95

PHILLY CHEESE STEAK

Sauteed steak served with garlic mayonnaise, mustard grilled onions, sauteed bell peppers, mushrooms and provolone cheese 12.95

EGGPLANT PARMIGIANA

Eggplant with marinara sauce, topped with mozzarella cheese \$9.95

CHICKEN PARMIGIANA

Boneless breast, marinara sauce, melted mozzarella cheese \$10.25



BOOK YOUR NEXT EVENT
LATE BANQUET ROOMS FOR ANY OCCASION

2501 MCHENRY AVE
MODESTO CA, 95350

RESTAURANT (209) 544 1784
CATERING (209) 496-0644

SIDE ORDERS

- 2.65 FETA CHEESE
- 3.65 TZAZIKI SAUCE
- 1.50 PITA BREAD
- 2.50 RICE PILAF
- 3.50 MASHED POTATOES
- 3.50 ONION RINGS
- 4.95 DINNER SALAD
- 3.95 SEASONED VEGETABLES
- 3.50 GARLIC CURLEY FRIES

COFFEE & Tea

- 3.50 GREEK COFFEE
- 2.95 COFFEE
- 3.00 HOT TEA
- 3.50 ESPRESSO
- 3.75 CAPUCCINO
- 4.25 LATTE
- 3.00 HOT CHOCOLATE



DINNER MENU

BOOK YOUR NEXT EVENT
PRIVATE BANQUET ROOMS FOR ANY OCCASION

2501 MCHENRY AVE SUITE D
MODESTO CA, 95350

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