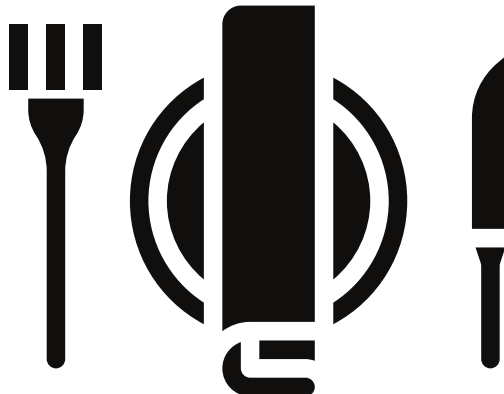


ENTRÉES



Main Courses are the star of the show! Let one of Jessica's Cucina's meals be your showcase! All of the following meals come with one standard side, vegetables, and a Garden or Caesar salad.

*Added charge if upgraded to House Salad or any deluxe sides.

**Some entrées come only with vegetables and salad.

BEEF

14

TENDER SPINACH AND ROMANO BEEF PINWHEEL **GF**

Tender marinated Beef, Stuffed and Rolled with a Spinach, Romano Cheese and Herb filling, then Braised and Sliced to serve as the Perfect Pinwheel.

\$22.50 per person.

BLEU CHEESE STUFFED FILET MIGNON

Choice Fillet marinated in our Signature House Marinade; Stuffed with Bleu Cheese and Wrapped in Bacon, served Medium Rare.

\$40 per person.

JESSICA'S STUFFED PEPPERS **GF**

Red & White Rice mixed with Italian Seasoned Beef Crumbles and our House Pizzaiola sauce. Parmesan, Romano and Mozzarella cheese baked throughout the pepper.

*Can be prepared vegetarian without meat.

\$16 per person.

BEEF WELLINGTON

Tender marinated Filet wrapped in Liver Pate & Mushrooms, Baked inside a Puff Pastry Shell. Served over Roasted Cauliflower & Leek Mash.

\$40 per person.

SLICED CHUCK ROAST **GF**

Sliced Chuck Roast with Mushrooms and Onions. Served with Beef Au Ju.

\$18.95 per person.

VEAL SCALLOPINI

Tender Veal Slices with a Savory combination of Tomatoes, Celery, Onions, Lemon, Garlic, Parsley, Traditional Gremolata of Minced Anchovy, Parsley and Lemon. Served over Creamy, Parmesan and Yellow Polenta.

\$40 per person.

*Only Vegetable and Salad included in price.

