

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, one standard vegetable, 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.

*Prices are subject to change.

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.

\$24.00 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.

Market price.

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.

\$16.00 per person.

BEEF WELLINGTON

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

Market price.

SLICED CHUCK ROAST **GF**

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

\$19.95 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.

\$40.00 per person.

*Only Vegetable and Salad included in price.

