



**~DESSERTS~**

(Made in house)

**APRICOT BREAD PUDDING 14**

Fresh berries, crumbled walnuts, house made vanilla ice cream

**WARM MOLTEN CHOCOLATE CAKE 14**

Raspberry purée, crumbled walnuts, house made vanilla ice cream

**CARAMELIZED BANANA SPLIT 14**

Caramel, vanilla, and banana ice creams, chocolate sauce, fresh berries

**ICE CREAM 10**

Choose up to 3: Banana, Caramel, Vanilla

**~BEVERAGES~**

(Decaffeinated available for coffee/hot tea)

SODA / ICED TEA / HOT TEA 3

SPARKLING SAN PELLEGRINO WATER SM 5 / LG 7

STILL ACQUA PANNA WATER SM 5 / LG 7

COFFEE / AMERICANO 4

ESPRESSO 5 / DOUBLE ESPRESSO 6

LATTE 7 / CAPPUCINO 8

**250 SOUTH AVE  
FANWOOD, NJ 07023**

**(908)754-2080**

**(908)754-0789**

**www.JessicasNJ.com  
JessicasNJ250@gmail.com**

**SPRING 2024  
DINNER TO GO MENU**

**Visit our website for our specials.**

**Please be patient, each dish is made to order.**

**Bread is available upon request.**

**Due to seasonal availability, menu ingredients and prices are subject to change without notice.**

**Please notify us if there are any allergies.  
Credit card surcharge of 3.5%, which is lower than our cost of acceptance.**

~APPETIZERS~

**FRIED BURRATA 14**

Tomato sauce, garlic, baguette toasted bread

**JUMBO LUMP CRAB MEAT CRÊPE 20**

Served warm, wild mushrooms, lobster sauce

**WOOD FIRED MEATBALLS 16**

San Marzano tomato sauce, Parmigiano Reggiano, whipped ricotta, toasted bread

**WHITE MUSSELS 18**

P.E.I. mussels, shallots, applewood smoked bacon, fresh herbs, white butter sauce, toasted bread

**SPANISH GRILLED OCTOPUS 20**

Fingerling potatoes, oranges, chorizo, Kalamata olives, sun dried tomatoes, orange emulsion dressing, capers

~SOUPS~

**WILD MUSHROOMS CREAM SOUP 14**

Croutons, white truffle oil, vegetarian

**CHILLED CREAM OF CORN SOUP 14**

Garnished with a tomato medley, balsamic pearls

~SALADS~

**ADD Shrimp 12 Skirt Steak 14**

**CLASSIC CAESAR SALAD 14**

Caesar dressing, romaine hearts, Parmigiano Reggiano, house made croutons, black pepper, EVOO

**BURRATA & TOMATOES 16**

Pesto sauce, steak tomatoes, pickled onions, Kalamata olives, balsamic pearls

**WATERMELON FETA SALAD 15**

Sliced cucumbers, lemon honey dressing, Kalamata olives, pickled red onions, fresh basil

**ROASTED BEETS SALAD 16**

Fresh figs, oranges, pistachios, arugula, goat cheese, truffle honey drizzle, orange sherry vinaigrette

~ENTRÉES~

**AMISH BONE IN CHICKEN BREAST 34**

Seasonal mushroom sauce, baby carrots, goat cheese fried polenta, roasted dates

**10oz CHILEAN SEABASS 42**

Celery root purée, fried artichoke, coconut ginger sauce, roasted leeks

**AUSTRALIAN HALF RACK OF LAMB 46**

Pistachio crusted, Harissa yogurt, almond quinoa, Merguez sausage

**10oz SHORT RIB 37**

Overnight braised short rib, maitake mushrooms, cauliflower, rosemary veal demi jus, horseradish cream

**PRIME BONELESS 15oz RIBEYE 58**

Green peppercorn sauce, eggplant boat with spring vegetables

**GRILLED 15oz MILK-FED PORK CHOP 37**

Whiskey Togarashi sauce, savoy cabbage, zucchini, chorizo, fresh corn

**PAN SEARED U10 SCALLOPS 42**

Risotto, peas, lobster sauce

~FRESH EGG PASTAS~

**PASTA AL RAGÚ 28**

Angus beef, French veal tenderloin, and sweet Italian sausage slowed braised in red wine, San Marzano tomato sauce

**SHORT RIB FETTUCINI 28**

Overnight braised short rib, maitake mushrooms, burrata, white truffle oil, fresh herbs, tomato ragù

**SHRIMP RIGATONI 29**

Wild mushrooms, sun dried tomatoes, balsamic fig glaze, white cream sauce

**FETTUCINI SEAFOOD 33**

Mussels, shrimp, scallops, prosecco lobster sauce, chilies, cherry tomatoes, grilled lemon