



**150 TERRILL ROAD
PLAINFIELD, NJ 07062
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JessicasCafeNJ@gmail.com**

**WINTER 2024
DINNER TO GO MENU**

www.JessicasCafeNJ.com

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

[WHITE MUSSELS 18]

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

**[JUMBO LUMP CRAB MEAT
CRÊPE 20]**

Served warm, wild mushrooms, lobster sauce

[WOOD FIRED MEATBALLS 16]

San Marzano tomato sauce, parmigiano
reggiano, toasted bread

[SPANISH OCTOPUS 20]

Salsa verde, fingerling potatoes, chorizo,
roasted fennel

~SOUPS~

**[CREAM OF MIXED WILD
MUSHROOM SOUP 14]**

Croutons, white truffle oil, vegetarian

[CREAM OF CELERY ROOT SOUP 14]

Apple bacon garnish, truffle honey drizzle

~SALADS~

**[ADD Shrimp +12 Prime 8oz Strip
Steak 14]**

[CLASSIC CAESAR SALAD 14]

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

[BURRATA & GRAPEFRUIT 17]

Shaved fennel, Kalamata olives, lemon honey
dressing, prosciutto, balsamic pearls

[MARKET SALAD 16]

Baby spinach, sliced apples, prosciutto, pecans,
dried cherries, Gorgonzola cheese, sherry
vinaigrette

[ROASTED BEETS SALAD 16]

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

~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

**[OVERNIGHT BRAISED SHORT RIB
FETTUCINI 28]**

Maitake mushrooms, burrata, white truffle oil,
fresh herbs, tomato ragú

~FRESH EGG PASTAS~

(continued)

[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

~ENTRÉES~

[GRILLED 15OZ MILK-FED PORK CHOP 36]

Apple cider sauce, braised red cabbage

[9OZ CHILEAN SEABASS 42]

Bok choy, cauliflower purée, Thai coconut ginger sauce

[AUSTRALIAN HALF RACK OF LAMB 46]

Pistachio crusted, celery root purée, braised endive, cherry sauce

[PRIME BONELESS 15OZ RIBEYE 52]

Potato gratin, Haricot Verts French green beans, au poivre sauce

[9OZ OVERNIGHT BRAISED SHORT RIB 36]

Maitake mushrooms, cauliflower, rosemary veal demi jus, horseradish cream

[PAN SEARED U10 SCALLOPS 39]

Risotto, saffron sauce, maitake mushrooms

~WOOD FIRED PIZZAS~

[MARGARITA 17]

Fresh mozzarella, San Marzano tomatoes, parmigiano reggiano, fresh basil, EVOO

[FOUR CHEESES 20]

Fresh mozzarella, gorgonzola, ricotta, parmigiano reggiano, basil, EVOO

[PIZZA BURRATA 21]

Wood roasted cherry tomatoes, Grana Padano, sea salt, EVOO

[MEATBALL RICOTTA 23]

Fresh basil, San Marzano tomato sauce, EVOO

[CREATE YOUR OWN PIZZA 17+]

Plus your choice of toppings

Extra Cheese 3

Meatballs 3 Olives 3

Onions 2 Peppers 3 Wild Mushrooms 6

~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

[CAMELIZED 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 coffees/teas)

SODA / ICED TEA / HOT TEA 3

SPARKLING SAN PELLEGRINO WATER SM 5 / LG

7

STILL ACQUA PANNA WATER SM 5 / LG 7

LAVAZZA COFFEE

COFFEE / ESPRESSO / AMERICANO 4

DOUBLE ESPRESSO 6

CAPPUCINO / LATTE 7