

BRACA

Café

henri's
bar

Braca Beginnings "From the Land"

TRUFFLE FRIES 8¾
Parmigiano Reggiano, Truffle Oil

SPINACH & ARTICHOKE DIP 9¾
Baby Spinach, Artichoke Hearts, Garlic, Reggiano Cheese, White Wine, Crostini

MEATBALLS 9¾
Marinara, Reggiano, Basil

ARTICHOKE HEARTS 10
Tomatoes, Garlic Butter, Basil, Parmigiano Reggiano

"House Specialty for Years"

BRUSCHETTA 10¾
Garlic Rosemary Focaccia, Gorgonzola, Tomatoes, Olives, Red Onion, Aged Balsamic Glaze

"From the Sea"

PEI MUSSELS 13
Red, White, or Fra Diavlo, Grilled Crostini

STEAMERS 14
Herbs, Roasted Garlic Butter, Grilled Crostini

"Braca Café Style"

ITALIAN CALAMARI 14
Hand Breaded, Hot Cherry Peppers, Kalamata Olives, Marinara

SESAME SEARED TUNA 15
Seaweed Salad, Pickled Ginger, Wasabi, Ginger Soy

SHRIMP COCKTAIL 18
Cocktail Sauce, Lemon

MUSHROOMS STUFFED 22
Jumbo Lump Crab, Sherry

"Braca Original"

CRISPY SHRIMP 17
Hand Breaded, Spicy Mayo, Shaved Lettuce

CLAMS CASINO 13½
Bacon, Peppers, Onions, Bread Crumbs

Braca... Then & Now

*In 1901 Braca was opened as a tonsorial parlor, (barber shop) liquor distributor and news agency

* During prohibition Braca was transformed to an ice cream and pool parlor

* After years of change, in 1978 The Braca Café became similar to the dining experience of today

* In 2012 Braca Café opened Henri's Bar, our outside eatery.

Pastabilities

THREE CHEESE RAVIOLI 17
Homemade Raviolis, Meatballs & Marinara

"Our Family Classic"

PEI MUSSELS 19
Your Choice... Red, White or Fra Diavlo, Spaghetti

CLAMS CREMA 21
Steamed Clams, Sundried Tomatoes, Scallions, Fresh Herbs, White Wine & Linguini

CIOPPINO 34
Shrimp, Scallops, Mussels, Clams, Jumbo Lump Crab, Tomato Saffron Brodo, Linguini

CARBONARA 23
Blackened Chicken, Prosciutto, Garlic, Peas, Shallots, Reggiano Cheese, Linguini

SHRIMP FRA DIAVLO 24
Tomatoes, Fresh Basil, Hot Peppers, Garlic, Spaghetti

SCAMPI 24
Jumbo Shrimp, Spinach, Tomatoes, Garlic Wine Sauce, Spaghetti

SCALLOPS PENNE 27
Blackened Jumbo Scallops, Spinach, Tomato, Garlic, Parmigiano Blush Cream Sauce

"Signature Pasta Dish"

PARMIGIANA Veal 25 Chicken 22
Parmigiano, Marinara, Spaghetti

From the Grill

TWIN JUMBO LUMP CRABCAKES 36
Saffron, White Truffle Aioli

SCOTTISH SALMON FILET 28
Reggiano Crusted, Heirloom & Asparagus Salad, Basil Creme Fraiche

PAN BLACKENED TUNA 28
Black Bean Puree, Zesty Quasabi Barbeque Sauce, Basmati Rice

DEEP SEA COMBINATION 34
Shrimp, Scallops, Jumbo Lump Crab Cake *"Broiled to Perfection"*

CHICKEN BRUSCHETTA 24
Grilled Breast, Bruschetta Tomato Mix, Arugula, Balsamic Glaze, Basmati Rice

PRIME PORK CHOP 27
12oz Tender Chop, Sundried Cherries & Apricot Maple Glaze

KANSAS CITY STRIP 36
14oz Juicy Steak, Wild Mushroom & Gorgonzola Marsala Demi-Glaze

BRACA BURGER 17
8oz Black Angus, Cheddar, Romaine, Red Onion, Tomato, Shoestring Fried Potatoes, Brioche Bun

Soups/Salads

DAILY SOUP 4½ | 6½
Chef's Whim

BAKED ONION SOUP 8¾
Three Cheeses, Croutons

"Our Specialty"

SNAPPER 7½ | 9½
Traditional Dish Served with Sherry Tableside

"A New Kim Favorite"

PREZZO 9½
Mixed Greens, Red Onion, Pine Nuts, Gorgonzola, House Vinaigrette, Croutons

CAESAR 9¾
Crisp Romaine, Parmigiano Reggiano, Cured Olives, Tomatoes, Sharp Provolone Crostini

SEASONAL 9¾
Spinach, Arugula, Goat Cheese Pistachios, Strawberries, Crostini, House Dressing

WEDGE 10½
Crunchy Iceberg, Applewood Bacon, Red Onion, Tomatoes, Gorgonzola Peppercorn

CAPRESE 10¾
Fresh Mozzarella Stacked with fresh Tomatoes, Basil, Arugula, Balsamic Glaze, Olive Oil

ADD THE FOLLOWING TO ANY SALAD

GRILLED CHICKEN 5
JUMBO GRILLED SHRIMP 3½^{EA}
GRILLED CRAB CAKE 12

Desserts

TIRAMISU 8¾
Espresso Soaked Lady Fingers, Layered with Mascarpone Cream & Cinnamon Dust

ALMOND AMARETTO CAKE 8¾
Soft Lady Fingers Soaked in Amaretto with Mascarpone Cream and Almonds

NY CHEESECAKE 8¾
Whipped & Creamy

DOUBLE CHOCOLATE CAKE 9½
Decadent Chocolate Layer Cake with Rich Chocolate Icing

ICE CREAM 7¼
Two Scoops of Creamy Chocolate or Vanilla... Your Choice

DAILY DESSERT 9½
Chef's Whim

After Dinner Delights

MELETTI LIMONCELLO 8¾

GOZIO AMARETTO 9¾

MELETTI AMARO 8¾

*Parties of 7 or more may include an 18% gratuity.