

## BEGINNINGS "FROM THE LAND"

FRIED POTATOES  
Parmigiano Reggiano, Truffle Oil 9.75

SPINACH & ARTICHOKE DIP  
Baby Spinach, Artichoke Hearts, Garlic,  
Reggiano Cheese, White Wine, Grilled  
Focaccia Bread 12

BURRATA  
Arugula, Basil Pesto, Aged Balsamic,  
Crostoni 11

HOMEMADE MEATBALLS  
Beef, Veal, Pork, Marinara,  
Reggiano 10.75

BRUSCHETTA  
Garlic Rosemary Focaccia, Gorgonzola,  
Tomatoes, Olives, Red Onion,  
Balsamic Glaze 12

## "FROM THE SEA"

MUSHROOMS STUFFED  
Jumbo Lump Crab, Sherry 23

COCKTAIL SHRIMP  
Cocktail Sauce, Lemon 17

PEI MUSSELS  
Red, White or Fra Diavolo,  
Grilled Crostoni 15  
**As Entree With Pasta 24**

STEAMERS  
Herbs, Roasted Garlic Butter,  
Grilled Crostoni 16  
**As Entree With Pasta 25**

**GF** SESAME SEARED TUNA  
Seaweed Salad, Pickled Ginger, Wasabi,  
Ginger Soy Glaze 15

ITALIAN CALAMARI  
Handbreaded, Hot Cherry Peppers,  
Kalamata Olives, Marinara 15

## SOUPS & SALADS

SOUP DEL GIORNO  
Chef's Whim  
Cup 4.50 Bowl 6.50

BAKED ONION  
Three Cheeses, Croutons 9.50

**GF** SEASONAL  
Baby Arugula, Local Blueberries,  
Mediterranean, Feta, Artichoke Hearts,  
Garlic & Parmesan Dressing 11

**GF** LONGSTEM ARTICHOKE & BEET  
Aged Goat Cheese, Pistachios, Baby  
Spinach, Lemon Herb Vinaigrette 10

**GF** MAINE LOBSTER & SHRIMP  
Grilled Romaine Hearts, Local Tomatoes,  
Kalamata Olives, Pecorino, Strawberry &  
White Balsamic Vinaigrette 21

**GF** STEAK HOUSE WEDGE  
Iceberg, Applewood Bacon, Red Onion,  
Tomatoes, Gorgonzola 10.50

CAESAR  
Crisp Romaine, Parmigiano Reggiano,  
Cured Olives, Tomatoes 10.50

### Salad Additions

All-Natural Grilled Chicken 6  
4 Jumbo Grilled Shrimp 11.75  
8 oz Spinalis, Rib Eye Cap 18  
4 oz Cold Water Tail 20  
Jumbo Lump Crabcake 18  
Homemade Gorgonzola  
Dressing 1.50

# BRACA CAFE

## STEAKS - SEAFOOD - PASTA

### GRILLED SELECTIONS

Basted With an Herb Butter & Served with our Signature Steak Sauce

House Salad & Two Sides:

Garlic Mashed, Shoestring Fries, Broccoli Rabe, Local Zucchini Medley, Sweet Potato Fries (U/C 2)

**GF** STEAKS  
1855, Black Angus  
Souderton, PA

8 OZ CENTER CUT FILET 38

8 OZ SPINALIS, RIB EYE CAP 26

14 OZ NEW YORK STRIP 43

16 OZ PORTERHOUSE STEAK 45

10 OZ ALL NATURAL KOBE 40

### CHOPS

ALL-NATURAL 12 OZ PORK CHOP  
Herb Butter 28

LAMB CHOPS  
Mint Demi 39

### CREATE A SURF & TURF

4 OZ COLD WATER TAIL 20

4 JUMBO GRILLED SHRIMP 11.75

3 JUMBO GRILLED SCALLOPS 15.75

JUMBO LUMP CRABCAKE 18

### **GF** FISH & LOBSTER

SOUTH AFRICAN LOBSTER  
Twin 4 OZ Cold Water Tails 47  
Single 4OZ Cold Water Tail 27

SCOTTISH SALMON  
Truffle Balsamic Glaze 27

AHAI TUNA  
Ginger Soy Glaze 28

FRESH CATCH  
Chef's Whim Market Price

### CAFE CLASSICS

House Salad

SORRENTO  
Beef Tips, Sundried Tomato, Mushroom,  
Gorgonzola, Arugula, Gemilini 28

THREE CHEESE RAVIOLI  
Homemade Ravioli, Meatballs,  
Marinara 21

SCALLOPS PENNE  
Locally Caught Blackened Jumbo Scallops,  
Spinach, Tomato, Garlic, Parmigiano, Blush  
Cream Sauce 29

PARMIGIANA  
Parmigiano, Marinara, Pasta  
Locally Raised Milk-Fed Veal 26  
All-Natural Farm Raised Chicken 21

CARBONARA  
All-Natural Blackened Chicken, Prosciutto,  
Garlic, Peas, Shallots, Reggiano Cheese,  
Penne 23

MARSALA  
Fresh Mushrooms, Marsala Wine  
Locally Raised Milk-Fed Veal 26  
All-Natural Farm Raised Chicken 21

TWIN JUMBO LUMP CRABCAKE  
Lemon Caper Aioli, Broccoli Rabe,  
Sweet Potato Fries 36

SAUTEED JUMBO GULF SHRIMP  
Your Choice...Scampi or Fra Diavlo  
Scampi - Lemon Garlic Butter, Sundried  
Tomato, White Wine, Linguini  
Fra Diavlo - Spinach, Fresh Basil,  
Garlic, Linguini 26

DEEP SEA COMBINATION  
Shrimp, Scallops, Jumbo Lump Crabcake,  
Garlic Mashed, Broccoli Rabe 42

### BRACA BURGERS & MORE

Shoestring Fried Potatoes

CLASSIC BRACA BURGER  
8 oz Black Angus, Cheddar, Romaine, Red Onion, Tomato, Brioche Bun 17

**GF** THE NAKED BURGER  
Bunless 8 oz Black Angus, Romaine, Applewood Bacon, Aged Goat Cheese,  
Avacado Garlic Aioli 17

PESTO GRILLED CHICKEN  
Applewood Bacon, Pesto, Arugula, Tomato, Quattro Formaggio, Brioche Bun 12

THE KG STEAK  
Grilled Rib Eye Cap, Garlic Aioli, Provolone, Baguette 18  
Sauted Mushrooms & Onions 2

**GF** - Gluten Free

We proudly serve organic pasta. Not all ingredients are listed. Alert your server to special dietary needs. Parties of 6 or more may include an 18% gratuity. Checks may be split only 2 ways - \$10 Minimum on Credit Cards



# BRACA CAFE

STEAKS - SEAFOOD - PASTA

**PRIX FIX MENU \$24**  
5:00 To 6:30PM Daily

## FIRST COURSE Choose One

SOUP DEL GIORNO  
Chef's Whim

DINNER SALAD  
Crisp Greens, Kalamata Olives, Tomatoes, Italian Cheese

CAESAR SALAD  
Crisp Romaine, Parmigiano Reggiano, Kalamata Olives, Tomatoes, Sharp Provolone Crostini



## SECOND COURSE Choose One

PARMIGIANA  
Parmigiano, Marinara, Pasta  
Locally Raised Milk-Fed Veal  
All-Natural Farm Raised Chicken

CARBONARA  
Blackened Chicken, Prosciutto, Garlic Peas, Shallots, Reggiano Cheese, Penne

RAVIOLI  
Homemade Ravioli, Meatballs, Marinara

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

SAUTEED JUMBO GULF SHRIMP  
Your Choice...Scampi or Fra Diavlo  
Scampi - Lemon Garlic Butter, Sundried Tomato, White Wine, Linguini  
Fra Diavlo - Spinach, Fresh Basil, Garlic, Linguini

JUMBO LUMP CRABCAKE  
Lemon Caper Aioli, Broccoli Rabe, Sweet Potato Fries

 GRILLED SCOTTISH SALMON  
Ginger Soy, Garlic Mashed, Broccoli Rabe

 8 OZ SPINALIS, RIB EYE CAP  
Basted With an Herb Butter, Signature Steak Sauce, Garlic Mashed, Local Zucchini Medley



## THIRD COURSE Choose One

TIRAMISU  
Espresso Soaked Lady Fingers, Layers of Marscapone Cream, Cinnamon Dust

ALMOND AMARETTO CAKE  
Soft Lady Fingers Soaked in Amaretto, Marscarpone Cream, Crushed Almonds

NY CHEESECAKE  
Whipped & Creamy

ICE CREAM  
Two Scoops of Creamy Chocolate or Vanilla

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