

henri's bar @ Braca Cafe

Since 1901
Steaks-Seafood-Pasta

609-263-cafe(2233) or 609-263-4271

JFK & Beach
www.bracacafe.com

\$27 THREE COURSE MEALS (\$32 AFTER 6PM)

FIRST COURSE

Choose One

Jersey Corn & Clam Chowder

House Salad

Crisp Greens, Tomatoes, Sweet Peppers,
Kalamata Olives, Pecorino Cheese, Herbed Italian Vinegarette

SECOND COURSE

Choose One

♥ **Parmigiana**

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

Three Cheese Ravioli

Homemade Ravioli,
Meatballs, Marinara

GF **6 OZ Filet**

Basted With an Herb Butter,
Gozio Amaretto Demi Glace',
Parmesean Mashed,
Asparagus

Scampi

Jumbo Gulf Shrimp
Lemon Garlic Butter, White
Wine, Sundried Tomato,
Linguini

Fra Diavolo

Jumbo Gulf Shrimp
Spinach, Fresh Basil,
Tomatoes, Garlic, Linguini

Jumbo Lump Crabcake

Lemon Caper Aioli, Parmesan
Mashed, Asparagus

GF **Pan Seared Salmon**

Tomato Onion Ragout,
Parmesan Mashed, Asparagus

Carbonara

Grilled Chicken, Prosciutto,
Garlic Peas, Shallots,
Reggiano Cheese, Organic Pasta

Linguine Con Vongole

Local Clams, Fresh Basil,
Tomatoes, Garlic, Linguini

THIRD COURSE

Choose One

Tiramisu

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

Almond Amaretto Cake

Soft Lady Fingers Soaked in Amaretto,
Marscapone Cream, Crushed Almonds

NY Cheesecake

Whipped & Creamy

GF - Gluten Free ♥ - Favorite

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 - 3% Credit Card Surcharge