

# il Bracco

POST OAK, TX - DINNER

## STARTERS

**SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions\* 24  
**STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips\* 23  
**CRISPY ARTICHOKE** fresh baby artichokes, olive aioli (limited availability) 20  
**HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 13  
**MEATBALLS** beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 23

## SALADS

**WILD ARUGULA SALAD** arugula, shaved fennel, lemon, 24 month Reggiano 12  
**KALE SALAD** curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 10  
**WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +12)\* 15  
**BURRATA SALAD** fresh burrata cheese with dressed market produce 23

---

**AMALFI TUNA** seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 34  
**TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn, green goddess 28  
**THE PLAZA** roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 25  
**CHOPPED SALAD** salami, aged provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 19

## SIDES 9 EACH

**POLENTA** fresh shucked corn and chives  
**BROCCOLINI** Marcona almonds and Reggiano  
**SEARED WILD MUSHROOMS** with garlic and thyme  
**WHITE BEANS** with Italian sausage and sage  
**HEIRLOOM CARROTS** whipped ricotta, pistachios  
**CAULIFLOWER** pistachio, mint, currants and Reggiano

## SANDWICHES

**THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 22  
**CHEESEBURGER** house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions\* 20  
**CRISPY CHICKEN** provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 18  
**ITALIAN DIP** shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, served with au jus\* 24

• ALL PASTAS •  
• MADE IN HOUSE •

**ONE SHEET LASAGNA** ricotta, basil, spicy tomato gravy, pesto 29  
**CACIO E PEPE** bucatini, cracked black pepper and Pecorino 23  
**SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 24  
**AL LIMONE** linguine, jumbo shrimp, lemon, chives and breadcrumbs 28  
**MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 27  
**BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 29  
**CAPPELLETTI** stuffed with Jumbo Lump Crab, with saffron butter, tomatoes (limited) 36

## ENTRÉES

**EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 25  
**SEARED JUMBO SCALLOPS** wild caught scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin\* 41  
**MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with broccolini\* 36  
**PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, served with cauliflower\* 37  
**CHICKEN PICCATA** lemony chicken, capers and paired with a kale salad 29  
**ROASTED CHICKEN** served over orzo salad, squash, pine nuts, French feta 28  
**NY STRIP STEAK** broiled USDA Prime, topped with salsa verde, served with heirloom carrots\* 59  
**CENTER CUT FILET** hand-cut USDA Prime, broiled, served with polenta and broccolini\* 62

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have food allergies please notify us as not all ingredients are listed.