

il Bracco

PARK CITIES, TX

STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions 26
- STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips 24
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 21
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 14
- MEATBALLS** beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 25

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
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- AMALFI TUNA** seared #1 ahi tuna, Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 34
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, green goddess 28
- KALE & ROASTED CHICKEN** Savoy cabbage, almonds, ricotta salata, champagne citrus vin 21
- THE PLAZA** roast chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 25
- CHOPPED SALAD** salami, provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 20

SIDES 9 EACH

- BROCCOLINI** Marcona almonds and Reggiano
- CHILLED WHITE BEANS** celery, radish, herbs, lemon and olive oil
- HEIRLOOM CARROTS** whipped ricotta, pistachios
- CAULIFLOWER** pistachio, mint, currants and Reggiano
- ASPARAGUS** goat cheese, walnuts and mint
- POLENTA** fresh shucked corn and chives (after 4pm)

SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil & vin 22
- CHEESEBURGER** house ground chuck, provolone, Calabrian chilies, arugula, fennel & red onions* 20
- CRISPY CHICKEN** provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 19

**ALL PASTAS ·
MADE IN HOUSE ·**

CACIO E PEPE bucatini, black pepper and Pecorino 24

SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano 25

AL LIMONE linguine, jumbo shrimp, lemon, chives and breadcrumbs 29

PESTO RIGATONI rigatoni, pancetta, pesto, and French peas 27

BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano 30

ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 25
- SEARED JUMBO SCALLOPS** wild scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 44
- MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with asparagus 36
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, with cauliflower 37
- CHICKEN PICCATA** lemony chicken and capers, paired with a kale salad 32
- ROASTED CHICKEN** served over chilled white beans with celery, radish, lemon and herbs 31
- NY STRIP STEAK** broiled USDA Prime, topped with salsa verde, served with heirloom carrots 59
- CENTER CUT FILET** hand-cut USDA Prime, with caesar salad at lunch, polenta & broccolini at dinner 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.*