

# il Bracco

SCOTTSDALE, AZ - DINNER

## STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions\* 25
- STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips\* 23
- CRISPY ARTICHOKEs** 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 24

## 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 32
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, green goddess 28
- THE PLAZA** roast chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 25
- CHOPPED SALAD** salami, provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 19

## SIDES 9 EACH

- ASPARAGUS** goat cheese, walnuts and mint
- BROCCOLINI** marcona almonds and Reggiano
- CAULIFLOWER** pistachio, mint, currants and Reggiano
- HEIRLOOM CARROTS** whipped ricotta, pistachios
- ORZO SALAD** roasted squash, pine nuts, French feta
- CHILLED WHITE BEANS** celery, radish, herbs, lemon and olive oil
- POLENTA** fresh shucked corn, chives and Reggiano

## 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 18

· 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
- PESTO RIGATONI** rigatoni, pancetta, pesto, French peas and Reggiano 27
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 29

## ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 25
- MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with broccolini\* 36
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, with cauliflower\* 37
- SEARED JUMBO SCALLOPS** wild scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin\* 44
- CHICKEN PICCATA** lemony chicken, capers and paired with a kale salad 30
- ROASTED CHICKEN** served over orzo salad, squash, pine nuts, French feta 29
- 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 asparagus\* 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.*