

il Bracco

POST OAK, TX - LUNCH

STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions* 24
- KALE SALAD** curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 10
- STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips* 22
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 19
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 12
- MEATBALLS** beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 23

SALADS

- WILD ARUGULA SALAD** arugula, shaved fennel, lemon, 24 month Reggiano 11
- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +12)* 14
- BURRATA SALAD** fresh burrata cheese with dressed market produce 22
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- AMALFI TUNA** seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 32
- KALE & ROASTED CHICKEN SALAD** cabbage, almonds, ricotta salata, champagne citrus vin 20
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, green goddess 27
- THE PLAZA** roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 24
- CHOPPED SALAD** salami, provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 19

SIDES 8 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

SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil & vin 21
- CHEESEBURGER** house ground chuck, provolone, Calabrian chilies, arugula, fennel & red onions* 19
- CRISPY CHICKEN** provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 17
- ITALIAN DIP** shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, with au jus* 23

· ALL PASTAS ·
· MADE IN HOUSE ·

- CACIO E PEPE** bucatini, cracked black pepper and Pecorino 22
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 23
- AL LIMONE** linguine, jumbo shrimp, lemon, chives and breadcrumbs 27
- PESTO RIGATONI** rigatoni, pancetta, pesto, and French peas 25
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 28
- CAPPELLETTI** stuffed with Jumbo Lump Crab, with saffron butter, tomatoes (limited) 34

ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 24
- SEARED JUMBO SCALLOPS** wild scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin* 41
- MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with asparagus* 35
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, with cauliflower* 36
- CHICKEN PICCATA** lemony chicken, capers and paired with a kale salad 29
- ROASTED CHICKEN** served over orzo salad, squash, pine nuts, French feta 28
- CENTER CUT FILET** hand-cut USDA Prime, broiled, paired with a caesar salad* 59

*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.