

il Bracco

PARK CITIES, TX - LUNCH

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions 23

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 22

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 21

AMALFI TUNA

seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 31

KALE & CHICKEN SALAD

roasted chicken, kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 19

TUSCAN GRAINS

jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess 27

THE PLAZA

roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vin 24

CHOPPED SALAD

salami, aged 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

SEASONAL VEGETABLE rotating selections

SANDWICHES

THE COMBO

thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 21

CHEESEBURGER

house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions 19

CRISPY CHICKEN

provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 17

• ALL PASTAS •
• MADE IN HOUSE •

CACIO E PEPE bucatini, 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 24

BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano 28

ENTRÉES

EGGPLANT PARM

crispy eggplant, fresh mozzarella and our house tomato gravy 23

SEARED JUMBO SCALLOPS

wild caught Nantucket scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 36

MEDITERRANEAN SEA BASS

pan roasted, with mint gremolata, paired with broccolini 34

PESTO CRUSTED SALMON

sourced from Patagonia, filleted in house daily, served with our seasonal vegetable 35

CHICKEN PICCATA

lemony chicken, capers and paired with a kale salad 28

ROASTED CHICKEN

served over chilled white beans with celery, radish, herbs, lemon and olive oil 27

CENTER CUT FILET

hand-cut USDA Prime, broiled, paired with a caesar salad 57

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.