

# il Bracco

POST OAK, TX - DINNER

## STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions\* 26
- KALE SALAD** curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 10
- 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
- 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 with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios\* 34
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, green goddess 28
- THE PLAZA** roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 25
- CHOPPED SALAD** salami, provolone, Castelvetrano olives, piquillo peppers, peperoncini vin 20

## SIDES 9 EACH

- POLENTA** fresh shucked corn and chives
- 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 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
- ITALIAN DIP** shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, with au jus\* 25

• ALL PASTAS •  
• MADE IN HOUSE •

- ONE SHEET LASAGNA** ricotta, basil, spicy tomato gravy, pesto 29
- CACIO E PEPE** bucatini, cracked 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, capers and paired with a kale salad 32
- ROASTED CHICKEN** served over orzo salad, squash, pine nuts, French feta 31
- 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.