

il Bracco

PARK CITIES, 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 11
STEAK TARTARE USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips 23
CRISPY ARTICHOKE 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

AMALFI TUNA seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 32
KALE & ROASTED CHICKEN SALAD Savoy cabbage, almonds, ricotta salata, champagne citrus vin 19
TUSCAN GRAINS jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn, 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
SEARED WILD MUSHROOMS with garlic and thyme
WHITE BEANS with Italian sausage and sage
HEIRLOOM CARROTS whipped ricotta, pistachios
CAULIFLOWER pistachio, mint, currants and Reggiano

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, 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 23
SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano 24
AL LIMONE linguine, jumbo shrimp, lemon, chives and breadcrumbs 28
MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala 25
BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano 29

ENTRÉES

EGGPLANT PARM crispy eggplant, fresh mozzarella and our house tomato gravy 24
SEARED JUMBO SCALLOPS wild caught scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 38
MEDITERRANEAN SEA BASS pan roasted, with mint gremolata, paired with broccolini 35
PESTO CRUSTED SALMON sourced from Patagonia, filleted in house daily, served with cauliflower 36
CHICKEN PICCATA lemony chicken, capers and paired with a kale salad 29
ROASTED CHICKEN served over white beans with Italian sausage and sage 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.