

# il Bracco

SCOTTSDALE, AZ - DINNER

## STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions\* 27
- KALE SALAD** curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 11
- STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips\* 25
- 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 26

## SALADS

- WILD ARUGULA SALAD** arugula, shaved fennel, lemon, 24 month Reggiano 12
- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +12)\* 16
- BURRATA SALAD** fresh burrata cheese with dressed market produce 24
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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 29
- THE PLAZA** roast chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 27
- CHOPPED SALAD** salami, provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 21

## SIDES 10 EACH

- BROCCOLINI** marcona almonds and Reggiano
- CAULIFLOWER** pistachio, mint, currants and Reggiano
- HEIRLOOM CARROTS** whipped ricotta, pistachios
- ORZO SALAD** roasted squash, pine nuts, French feta
- SEARED WILD MUSHROOMS** with garlic and thyme
- WHITE BEANS** with Italian sausage and sage
- POLENTA** fresh shucked corn, chives and Reggiano

## SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil & vin 23
- 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

• ALL PASTAS •  
• MADE IN HOUSE •

- ONE SHEET LASAGNA** ricotta, basil, spicy tomato gravy, pesto 29
- CACIO E PEPE** bucatini, cracked black pepper and Pecorino 25
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 26
- AL LIMONE** linguine, jumbo shrimp, lemon, chives and breadcrumbs 30
- MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 27
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 32

## ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 27
- MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with broccolini 36
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, with cauliflower 38
- SEARED JUMBO SCALLOPS** wild scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin\* 47
- CHICKEN PICCATA** lemony chicken, capers and paired with a kale salad 32
- ROASTED CHICKEN** served over orzo salad, squash, pine nuts, French feta 34
- NY STRIP STEAK** broiled USDA Prime, topped with salsa verde, served with heirloom carrots\* 63
- CENTER CUT FILET** hand-cut USDA Prime, broiled, served with polenta and broccolini\* 65

\*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.