

il Bracco

PARK CITIES, TX - DINNER

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions 25
STEAK TARTARE USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips 24
CRISPY ARTICHOOKES fresh baby artichokes, olive aioli (limited availability) 20
HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme 13
MEATBALLS beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 24

SALADS

WILD ARUGULA SALAD arugula, shaved fennel, lemon, 24 month Reggiano 12
KALE SALAD curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 11
WHOLE LEAF CAESAR old world dressing, bread crumbs (jumbo shrimp +12) 15
BURRATA SALAD fresh burrata cheese with dressed market produce 23

AMALFI TUNA seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 34
TUSCAN GRAINS jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn, green goddess 29
THE PLAZA roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 25
CHOPPED SALAD salami, aged provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 20

SIDES 9 EACH

POLENTA fresh shucked corn and chives
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 22
CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula, fennel, red onions 20
CRISPY CHICKEN provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 18

• ALL PASTAS •
MADE IN HOUSE .

CACIO E PEPE bucatini, 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
MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala 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 caught scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 41
MEDITERRANEAN SEA BASS pan roasted, with mint gremolata, paired with broccolini 36
PESTO CRUSTED SALMON sourced from Patagonia, filleted in house daily, served with cauliflower 37
CHICKEN PICCATA lemony chicken, capers and paired with a kale salad 30
ROASTED CHICKEN served over white beans with Italian sausage and sage 29
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.