

## STARTERS

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme	\$10
KALE SALAD citrus vinaigrette, ricotta salata and chopped almonds	\$9
MEATBALLS beef, lamb and pork, house tomato gravy and Reggiano	\$18
CRISPY ARTICHOKE baby artichokes, olive aioli (limited availability)	\$16

## SALADS

 ADD CRISPY OR ROASTED CHICKEN +\$6 ADD JUMBO SHRIMP +\$10

BURRATA SALAD fresh burrata cheese with dressed market produce	\$16
WHOLE LEAF CAESAR old world dressing and breadcrumbs	\$13
THE PLAZA roasted chicken, golden beets, pancetta, marcona almonds, goat cheese and honey vinaigrette	\$19
CHOPPED SALAD cherry tomatoes, salami, provolone, chickpeas and pickled onions	\$17

## SANDWICHES

 HOUSE BAKED BREAD WITH A SIDE OF POTATO CHIPS

CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula and red onions	\$16
FRIED CHICKEN crispy chicken, sundried tomato, provolone, dressed arugula and fennel	\$15
CLASSIC ITALIAN COMBO artisan charcuterie, mozzarella, hot pepper relish, oil and vin	\$18

## PASTAS

 ALL PASTAS ARE MADE IN HOUSE

CACIO E PEPE bucatini, black pepper and Pecorino	\$17
SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano	\$19
AL LIMONE linguine, shrimp, lemon, herbs and breadcrumbs	\$22
MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala	\$19
BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano	\$22

## ENTRÉES

EGGPLANT PARM crispy eggplant, fresh mozzarella and our house tomato gravy	\$22
SKUNA BAY SALMON pesto crusted and served with roasted broccolini	\$32
CHICKEN PICCATA lemony chicken served with a kale salad	\$23
ROASTED CHICKEN natural Amish chicken with warm panzanella	\$25
NY STRIP STEAK broiled USDA Prime, topped with salsa verde, served with heirloom carrots	\$42

## SIDES

 \$8 EACH

BROCCOLINI marcona almonds and Reggiano	HEIRLOOM CARROTS whipped ricotta and pistachios
SAUTEED MUSHROOMS seasonal mushrooms with garlic and thyme	WHITE BEANS Italian sausage and sage

## DESSERTS

 \$10 EACH

ITALIAN SUNDAE vanilla ice cream, pistachios, sea salt and olive oil	CHOCOLATE TORTE dark chocolate torte with house whipped cream
--	---

WINE & BEER AVAILABLE TO GO  
THANK YOU FOR YOUR SUPPORT

# il Bracco

TO GO & DELIVERY

(214) 361-0100  
8416 PRESTON CENTER PLAZA  
DALLAS, TX

## WINE

CONTADI CASTALDI FRANCIACORTA ROSÉ, LOMBARDY .....	\$28
LA SCOLCA "WHITE LABEL" (CORTESE), GAVI.....	\$25
JERMANN PINOT GRIGIO, VENEZIA GIULIA .....	\$28
DOMAINE DELAPORTE SANCERRE, FR .....	\$32
NICKEL & NICKEL "TRUCHARD" CHARDONNAY, CARNEROS, CA.....	\$45
ATTEMS "CUPRA RAMATO" ROSE OF PINOT GRIGIO, VENEZIA.....	\$25
<hr/>	
SANT'ELENA CABERNET FRANC '11, FRIULI.....	\$25
NOZZOLE CHIANTI CLASSICO RISERVA (SANGIOVESE), TUSCANY.....	\$30
THE HILT "ESTATE" PINOT NOIR, STA. RITA HILLS, CA.....	\$45
CANVASBACK CABERNET, RED MOUNTAIN, WA.....	\$40
SINEGAL ESTATE CABERNET, NAPA VALLEY, CA .....	\$58
BELPOGGIO BRUNELLO DI MONTALCINO (SANGIOVESE) '14, TUSCANY.....	\$50

## COCKTAILS CRAFTED BY "ON THE ROCKS"

OLD FASHIONED, KNOB CREEK BOURBON, BITTERS, ORANGE AND CHERRY.....	\$12
THE AVIATION, LONDON DRY GIN, DRY CHERRY, LEMON AND VIOLET.....	\$12
MARGARITA, HORNITOS PLATA, LIME AND TRIPLE SEC .....	\$12
COSMOPOLITAN, EFFEN VODKA, CRANBERRY, LEMON, ORANGE AND LIME.....	\$12



**GIFT CARDS AVAILABLE - THANK YOU FOR YOUR SUPPORT**

*Please drink responsibly*