

il Bracco

PARK CITITES, TX - LUNCH

STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Ora King salmon, jumbo scallops with olive oil, capers and onions 21
- STEAK TARTARE** USDA Prime filet, dressed with olives, capers, mustard, Reggiano and toast points 16
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 15
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 10
- MEATBALLS** beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia 17

SALADS

- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +10) 12
- BURRATA SALAD** fresh burrata cheese with dressed market produce 16
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- KALE & CHICKEN SALAD** roasted chicken, citrus vinaigrette, ricotta salata and chopped almonds 16
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess 18
- THE PLAZA** roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vinaigrette 19
- CHOPPED SALAD** salami, aged provolone, pickled onions, piquillo peppers and pepperoncini vinaigrette 16

SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 18
- CHEESEBURGER** house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions 15
- FRIED CHICKEN** crispy chicken, sundried tomato, provolone, pickled onions, dressed arugula and fennel 14

• ALL PASTAS •
• 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, chives and breadcrumbs 20
- MARSALA TRUMPETS** trompette, seasonal mushrooms, garlic and Marsala 18
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 20

ENTRÉES

- MEDITERRANEAN SEA BASS** pan roasted, topped with mint gremolata, served with our seasonal vegetable 29
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily and served with broccolini 32
- CHICKEN PICCATA** lemony chicken, capers and served with a kale salad 24
- ROASTED CHICKEN** natural chicken served over warm panzanella, greens, currants and pine nuts 25
- CENTER CUT FILET** hand-cut USDA Prime, broiled and served with a caesar salad 42

SIDES

- KALE SALAD** citrus vinaigrette, almonds, and ricotta salata 7
- SEASONAL VEGETABLE** rotating selections 7
- BROCCOLINI** marcona almonds and Reggiano 7
- SAUTÉED MUSHROOMS** seasonal mushrooms with garlic and thyme 7
- HEIRLOOM CARROTS** whipped ricotta, pistachios 7
- WHITE BEANS** Italian sausage, kale and sage 7

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.