

# il Bracco

PARK CITIES, 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 17
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 16
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 10
- MEATBALLS** beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia 18

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 17
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess 21
- THE PLAZA** roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vinaigrette 20
- CHOPPED SALAD** salami, aged provolone, pickled onions, piquillo peppers and pepperoncini vinaigrette 17

SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 19
- CHEESEBURGER** house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions 16
- FRIED CHICKEN** crispy chicken, sundried tomato, provolone, pickled onions, dressed arugula and fennel 15

• ALL PASTAS •  
• MADE IN HOUSE •

- CACIO E PEPE** bucatini, black pepper and Pecorino 18
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 19
- AL LIMONE** linguine, shrimp, lemon, chives and breadcrumbs 21
- PESTO RIGATONI** rigatoni, pancetta, French peas and walnut pesto 20
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 22

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 45

SIDES

- HEIRLOOM CARROTS** whipped ricotta, pistachios 7
- SEASONAL VEGETABLE** rotating selections 7
- BROCCOLINI** marcona almonds and Reggiano 7
- CHILLED WHITE BEANS** celery, radish, herbs, lemon and olive oil 7
- KALE SALAD** citrus vinaigrette, almonds, and ricotta salata 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.