

il Bracco

POST OAK, TX - DINNER

STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Ora King salmon, jumbo scallops with olive oil, capers and onions* 22
- STEAK TARTARE** USDA Prime filet, dressed with olives, capers, Dijon, Reggiano and toast points* 18
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 18
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 11
- MEATBALLS** beef, lamb and pork, house tomato gravy, Reggiano and housemade focaccia 19

SALADS

- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +10)* 13
- BURRATA SALAD** fresh burrata cheese with dressed market produce 18
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- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess 24
- THE PLAZA** roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vinaigrette 21
- CHOPPED SALAD** salami, aged provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 19

SANDWICHES

- CHEESEBURGER** house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions* 18
- FRIED CHICKEN** crispy chicken, sundried tomato, provolone, pickled onions, dressed arugula and fennel 16
- ITALIAN BEEF** shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, served with au jus* 23
- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 19

· ALL PASTAS ·
· MADE IN HOUSE ·

- CACIO E PEPE** bucatini, black pepper and Pecorino 21
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 22
- AL LIMONE** linguine, shrimp, lemon, chives and breadcrumbs 24
- MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 23
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 27

ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 23
- MEDITERRANEAN SEA BASS** pan roasted, topped with mint gremolata, served with broccolini* 32
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily with our seasonal vegetable* 35
- CHICKEN PICCATA** lemony chicken, capers and served with a kale salad 27
- ROASTED CHICKEN** natural chicken served over orzo salad, squash, pine nuts and French feta 28
- NY STRIP STEAK** broiled USDA Prime, topped with salsa verde, served with heirloom carrots* 59
- CENTER CUT FILET** hand-cut USDA Prime, broiled and served with polenta and seasonal vegetable* 57

SIDES

- ORZO SALAD** roasted squash, sweet peppers
pine nuts and French feta 8
- POLENTA** fresh shucked corn and chives 8
- BROCCOLINI** marcona almonds and Reggiano 8
- SAUTÉED MUSHROOMS** seasonal mushrooms
with garlic and thyme 8
- HEIRLOOM CARROTS** whipped ricotta, pistachios 8
- WHITE BEANS** Italian sausage, kale and sage 8

**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.*