

il Bracco

POST OAK, 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, Dijon, Reggiano and toast points* 17
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 17
- 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 17
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- KALE & CHICKEN SALAD** roasted chicken, citrus vinaigrette, ricotta salata and chopped almonds 18
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess 23
- 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 18

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* 17
- FRIED CHICKEN** crispy chicken, sundried tomato, provolone, pickled onions, dressed arugula and fennel 15
- ITALIAN BEEF** shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, served with au jus* 22

• ALL PASTAS •
• MADE IN HOUSE •

- CACIO E PEPE** bucatini, black pepper and Pecorino 20
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 21
- AL LIMONE** linguine, shrimp, lemon, chives and breadcrumbs 23
- MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 22
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 25

ENTRÉES

- MEDITERRANEAN SEA BASS** pan roasted, topped with mint gremolata, and served with broccolini* 30
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily with our seasonal vegetable* 32
- CHICKEN PICCATA** lemony chicken, capers and served with a kale salad 25
- ROASTED CHICKEN** natural chicken served over orzo salad, squash, pine nuts and French feta 26
- CENTER CUT FILET** hand-cut USDA Prime, broiled and served with a caesar salad* 55

SIDES

- ORZO SALAD** roasted squash, sweet peppers
pine nuts and French feta 7
- HEIRLOOM CARROTS** whipped ricotta, pistachios 7
- SEASONAL VEGETABLE** rotating selections 7
- SAUTÉED MUSHROOMS** seasonal mushrooms
with garlic and thyme 7
- BROCCOLINI** marcona almonds and Reggiano 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.*