

# 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, mustard, Reggiano and toast points\* 18
- CRISPY ARTICHOKE** 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, Castelvetro 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 warm panzanella, greens, currants and pine nuts 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

- KALE SALAD** citrus vinaigrette, almonds and ricotta salata 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.*