

il Bracco

POST OAK, TX - LUNCH

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Ora King salmon, jumbo scallops, capers, onions* 21

STEAK TARTARE USDA Prime filet, with olives, capers, Dijon, Reggiano, toast points* 18

CRISPY ARTICHOKEs fresh baby artichokes, olive aioli (limited availability) 18

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme 10

MEATBALLS beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 19

SALADS

WHOLE LEAF CAESAR old world dressing, bread crumbs (jumbo shrimp +10)* 12

BURRATA SALAD fresh burrata cheese with dressed market produce 18

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 24

THE PLAZA

roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vin 22

CHOPPED SALAD

salami, aged provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 19

SIDES 7 EACH

BROCCOLINI marcona almonds and Reggiano

ORZO SALAD roasted squash, sweet peppers, pine nuts and French feta

KALE SALAD citrus vin, almonds, ricotta salata

SAUTÉED MUSHROOMS with garlic and thyme

WHITE BEANS Italian sausage and sage

HEIRLOOM CARROTS whipped ricotta, pistachios

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 16

ITALIAN DIP

shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, served with au jus* 23

· 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 26

ENTRÉES

EGGPLANT PARM

crispy eggplant, fresh mozzarella and our house tomato gravy 23

MEDITERRANEAN SEA BASS

pan roasted, with mint gremolata, paired with with broccolini* 32

PESTO CRUSTED SALMON

sourced from Patagonia, filleted in house daily, served with our seasonal vegetable* 35

CHICKEN PICCATA

lemony chicken, capers and paired with a kale salad 27

ROASTED CHICKEN

served over orzo salad, squash, pine nuts and French feta 26

CENTER CUT FILET

hand-cut USDA Prime, broiled, paired with a caesar salad* 55

*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.