

# il Bracco

PARK CITIES, TX - DINNER

## STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Ora King salmon, jumbo scallops, capers, onions 22
- STEAK TARTARE** USDA Prime filet, with olives, capers, Dijon, Reggiano, toast points 19
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 19
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 11
- MEATBALLS** beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 21
- KALE SALAD** citrus vin, almonds, ricotta salata 10

## SALADS

- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +10) 13
- BURRATA SALAD** fresh burrata cheese with dressed market produce 20

## 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 23

## CHOPPED SALAD

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

## SIDES 9 EACH

- POLENTA** fresh shucked corn and chives
- BROCCOLINI** marcona almonds and Reggiano
- CHILLED WHITE BEANS** celery, radish, herbs, lemon and olive oil
- HEIRLOOM CARROTS** whipped ricotta, pistachios
- SEASONAL VEGETABLE** rotating selections

## SANDWICHES

### CHEESEBURGER

house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions 18

### FRIED CHICKEN

provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 18

### 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 22

**SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 23

**AL LIMONE** linguine, shrimp, lemon, chives and breadcrumbs 25

**PESTO RIGATONI** rigatoni, pancetta, pesto and French peas 24

**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, with mint gremolata, paired with broccolini 33

### PESTO CRUSTED SALMON

sourced from Patagonia, filleted in house daily, served with our seasonal vegetable 36

### CHICKEN PICCATA

lemony chicken, capers and paired with a kale salad 27

### ROASTED CHICKEN

served over chilled white beans with celery, radish, herbs, lemon and olive oil 28

### NY STRIP STEAK

broiled USDA Prime, topped with salsa verde, served with heirloom carrots 57

### CENTER CUT FILET

hand-cut USDA Prime, broiled, served with polenta and broccolini 59

*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.*