

# 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 8 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 ·

**SPINACH TORTELLONI** ricotta, tomato gravy, basil, pine nuts 22

**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 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.