

il Bracco

POST OAK, 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 20
- KALE SALAD** almonds, ricotta salata, citrus vin 10

SALADS

- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp +10)* 13
- BURRATA SALAD** fresh burrata cheese with dressed market produce 19

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 9 EACH

- POLENTA** fresh shucked corn and chives
- BROCCOLINI** marcona almonds and Reggiano
- ORZO SALAD** roasted squash, sweet peppers, pine nuts and French feta
- 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

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 23

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* 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 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.