



## DINNER

### FOR THE TABLE

<b>Scroll Loaf</b>	14
rosemary, pecorino, brulee foie gras butter	
<b>Oysters</b>	1/2 dozen   22
white balsamic & cucumber mignonette, calabrian chili crunch, lemons wedges, flame broiled nduja remoulade	
	1 dozen   38

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### TO START

<b>Calabrian Maple Fried Chicken</b>	16	<b>Kurobuta Pork Belly</b>	17
smoked paprika, chili oil dipped, torched peppercorn aioli		black garlic balsamic glazed, peppercorn lime aioli	
<b>Veal &amp; Pork Meatballs</b>	20	<b>Mortadella &amp; Burrata Flatbread</b>	24
braised meatballs, shaved parmesan, red wine tomato sauce		candied pistachios, pickled red onions, arugula	
<b>Truffle Potatoes</b>	12	<b>Crispy Brussels Sprouts</b>	16
smash fried, garlic truffle butter, parmesan, herbs, green peppercorn aioli		toasted almonds, calabrian chili crunch, parmesan	

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### SALADS

<b>Dungeness Cobb Salad</b>	28	<b>Winter Burrata Salad</b>	24
dungeness crab meat, soft boil egg, cherry tomatoes, bacon lardon, smoked gorgonzola green caesar dressing		spice roasted acorn squash, baby kale, candied pumpkin seed, agrodolce dressing	

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### FROM THE FORNO

<b>Lemon Thyme Chicken</b>	60	<b>Sablefish &amp; Braised Octopus</b>	295
3lb whole chicken, charred citrus, chimichurri		pacific shellfish, nduja sausage, shishito peppers, sourdough "sand"	
<b>Bone-In Ribeye &amp; Bone Marrow</b>	185		
chimichurri, red wine jus			
<i>Add on Freshly Shaved Black Winter Truffle \$ 12</i>			

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Parties of 8 or more are subject to 18% gratuities | A 3% kitchen appreciation is included in your bill. Inform us to opt out

## THE MAINS

<b>Albacore Tuna &amp; Octopus</b> spanish octopus, sumac citrus chickpea salad, cucumber yogurt, romesco sauce	34
<b>Grilled Sirloin Steak</b> 6oz 63 acre premium bc beef, maple roasted beets, grapes, shishito peppers, baby kale, smoked gorgonzola butter	32
<b>Scallop Risotto</b> saffron bomba rice, parmesan, micro herbs	28
<b>Truffle Mushroom Gnocchi</b> fresh shaved truffle, wild BC mushrooms, lemon beurre blanc	30
<b>Duck Ragu Tagliatelle</b> duck sausage, duck confit, golden raisin & eggplant marmalade, toasted pine nuts	28
<b>Arctic Char</b> honey mussels, foraged mushrooms, basil spätzle, saffron vin blanc	38
<b>Truffle Lavender Duck</b> foie gras mousse, confit duck croquettes, candied hazelnut crumb, cherry compote	40

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### BRUNO TASTING EXPERIENCE

A TASTE THROUGH THE BRUNO MENU  
BOARDS WILL CONTAIN

OYSTERS - RAW & TORCHED

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PORK BELLY / WINTER BURRATA SALAD

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TRUFFLE LAVENDER DUCK / GRILLED SIRLOIN STEAK  
TRUFFLE MUSHROOM GNOCCHI / BRUSSELS SPROUT

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TIRAMISU / BRUNO MACARONS

MINIMUM OF 2 PEOPLE  
WHOLE TABLE PARTICIPATION

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