



DINNER

FOR THE TABLE

Scroll Loaf 14
rosemary, pecorino, brûlée foie gras butter

Crispy Brussel Sprouts 17
toasted almonds, calabrian chili crunch
parmesan

Maple Balsamic Roasted Carrots 18
okanagan goat's cheese, candied pistachio
cashew cream, basil pesto

Albacore & Prosciutto Crudo 22
18 month prosciutto di parma, grapefruit
mint vinaigrette, serrano chili, compressed
honeydew

Oysters 1/2 dozen | 22
white balsamic & cucumber mignonette, calabrian chili crunch
lemons wedges, flame broiled nduja rémoulade
1 dozen | 38

Garlic Butter Focaccia 9
pecorino, 6 year aged balsamic of modena

Spicy Fried Calamari 20
pacific oysters, prawns, calabrian chili
crunch, fennel

Kurobuta Pork Belly 17
black garlic balsamic glazed, peppercorn
lime aioli

Truffle Potatoes 14
smash fried, garlic truffle butter, herbs
parmesan, green peppercorn aioli

SALADS

Chopped Salad 22
spring greens, prosciutto crisp, red onion
chickpeas, guindilla peppers, pecorino
garlic butter crumb

Heirloom Burrata Salad 24
heirloom tomatoes, berries, avocado
torn basil, agrodolce dressing

FROM THE FORNO

Wild Boar Chop 58
nduja sausage & cannellini bean ragout
pickled pearl onions

Steak Florentine 150
36oz porterhouse steak, balsamic onion
jam, red wine jus

Roasted Sablefish 88
basil marinated tomatoes, charred citrus
dill & pea velouté

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

LARGER PLATES

Seafood Cioppino	42
bc halibut, hokkaido scallops, octopus, spicy tomato broth, rosemary focaccia	
Saffron Shellfish Tagliatelle	28
saffron vin blanc, pacific shellfish, fennel	
Prime Sirloin Steak	34
grilled artichoke, shishito peppers, smoked gorgonzola, italian olives, dinosaur kale, basil pesto	
Duck & Beet Risotto	40
lavender honey glazed duck breast, pickled golden beets, wild foraged bc mushrooms	
Brown Butter Cauliflower Caramelle	24
grilled artichoke, broccolini, candied pistachio, lemon butter	

- 89PP - BRUNO TASTING EXPERIENCE

A TASTE THROUGH THE BRUNO MENU
BOARDS WILL CONTAIN

OYSTERS - RAW & TORCHED

~

KUROBATA PORK BELLY / BURRATA SALAD

~

DUCK & BEET RISOTTO / PRIME SIRLOIN STEAK
TRUFFLE POTATOES / MAPLE BALSAMIC ROASTED CARROTS

~

RUSTIC TIRAMISU / CANNOLI

MINIMUM OF 2 PEOPLE
WHOLE TABLE PARTICIPATION

Vegetarian Menu



Scan Me

Gluten-Friendly Menu



Scan Me

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