



FOR THE TABLE

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	14	Crispy Brussel Sprouts toasted almonds, calabrian chili crunch, parmesan	17
Garlic Butter Focaccia pecorino, 6 year aged balsamic of modena	9	Maple Balsamic Roasted Carrots okanagan goat's cheese, candied pistachio cashew cream, basil pesto	18
Kurobuta Pork Belly black garlic balsamic glazed, peppercorn lime aioli	17	Spicy Fried Calamari calamari, oysters, prawns, calabrian chili crunch fennel	20
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	14	Oysters white balsamic & cucumber mignonette, calabrian chili crunch lemons wedges, flame broiled nduja remoulade	1/2 dozen 22 1 dozen 38
Albacore & Prosciutto Crudo 18 month prosciutto di parma, grapefruit mint vinaigrette, serrano chili, compressed honeydew	22		

LUNCH FAVOURITES

Bruno Seafood Chowder potato leek cream, west coast seafood <i>half size \$10</i>	18	Bruno Bacon Cheeseburger kobe blend, double smoked bacon applewood smoked cheddar, iceberg lettuce fried onions, calabrian chili aioli, fries <i>Sub Chopped Salad \$2</i> <i>Sub Small Chowder \$5</i>	25
Chopped Salad spring greens, prosciutto crisp, red onion chickpeas, guindilla peppers, pecorino, garlic butter crumb	22	Spicy Fried Chicken Sandwich smoked paprika chili oil dipped, peppercorn aioli, pickles, iceberg lettuce, fries <i>Sub Chopped Salad \$2</i> <i>Sub Small Chowder \$5</i>	25
Heirloom Burrata Salad heirloom tomatoes, berries, avocado, torn basil agrodolce dressing	24		

LARGER PLATES

Brown Butter Cauliflower Caramelle grilled artichoke, broccolini, candied pistachio lemon butter	24	Duck & Beet Risotto lavender honey glazed duck breast, pickled golden beets, wild foraged bc mushrooms	40
Saffron Shellfish Tagliatelle saffron vin blanc, pacific shellfish, fennel	28	Seafood Cioppino bc halibut, hokkaido scallops, octopus, spicy tomato broth, rosemary focaccia	42
Prime Sirloin Steak grilled artichoke, shishito peppers, smoked gorgonzola, italian olives, dinosaur kale basil pesto	34	Roasted Sablefish basil marinated tomatoes, charred citrus, dill & pea velouté	88

BRUNO LUNCH BOARD EXPERIENCE | 125

Chopped Salad | Kurobuta Pork Belly

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Lavender Honey Glazed Duck Breast | Truffle Potatoes

Prime Sirloin Steak | Grilled Broccolini

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Cannoli

Vegetarian Menu



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Gluten-Friendly Menu



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