



DINNER

FOR THE TABLE

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

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12	Honey Garlic Furikake Fried Chicken garlic butter, lemon zest, green peppercorn aioli	17
Kurobuta Pork Belly black garlic balsamic glazed, peppercorn lime aioli	17	Ahi Tuna & Ikura Tartare avocado, cucumber, serrano peppers, calabrian chili aioli, sea salt chips	22
Spicy Fried Calamari maple calabrian chili crunch, green peppercorn aioli, fried basil	18	Forno Roasted Prawns garlic lemon butter, calabrian chili, mint & cilantro chimichurri	18

WEEKLY WINE PICKS

Old World Classics · Beautiful BC

750ml bottle
38 · 58 · 68

SALADS

Chopped Salad summer greens, avocado, cucumber, cherry tomato, red onion, chickpeas, guindilla peppers, pecorino, garlic butter crumb	22
Summer Burrata Salad stone fruit, seasonal berries, heirloom tomatoes, apple cider vinaigrette	24

MEAT · SEAFOOD

Pistachio & Parmesan Crusted Pork Tomahawk chanterelle mushrooms, beer mustard, café au lait sauce	34
Grilled Ribeye Steak 16oz prime ribeye, bruno bbq sauce, balsamic onion jam	65
Smoked Short Rib 10oz certified angus beef, bruno bbq sauce, arugula fennel salad	45
Ling Cod white bean & zucchini salad, citrus segments, mint & cilantro chimichurri	30

PASTA · RISOTTO

Fennel Sausage Rigatoni fennel sausage ragu, wild mushroom, broccolini, arugula, pecorino, calabrian crumb	26
Truffle Dungeness Crab Gnocchi heirloom tomato, shishito peppers, mushrooms, garlic lemon butter	36
Burrata & Zucchini Risotto saffron zucchini, leek soffrito, balsamic reduction	26
Saffron Shellfish Tagliatelle prawns, mussels, clams, blistered cherry tomatoes, saffron vin blanc	28
Wagyu Pappardelle red wine ragu, balsamic onion jam, smoked gorgonzola	30



SIGNATURE PASTA PLATTER 85

fennel sausage rigatoni · truffle dungeness crab gnocchi · wagyu pappardelle

BRUNO BOARDS

Steak Florentine 36oz porterhouse steak, balsamic onion jam, red wine jus	150	Sablefish & Braised Octopus pacific shellfish, nduja sausage, shishito peppers, mushrooms, sourdough "sand"	175
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ACCOMPANIMENTS

Truffle Potatoes smash fried, garlic truffle butter, herbs, parmesan, green peppercorn aioli	14	Crispy Brussels Sprouts toasted almonds, calabrian chili crunch, parmesan	17	Lemon Garlic Broccolini garlic butter, lemon zest, pecorino	18
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BRUNO TASTING EXPERIENCE

- 89 PER PERSON -

SUMMER BURRATA SALAD
HONEY GARLIC FURIKAKE FRIED CHICKEN

FENNEL SAUSAGE RIGATONI

SMOKED SHORT RIB
FORNO ROASTED PRAWNS
TRUFFLE POTATOES
LEMON GARLIC BROCCOLINI

RUSTIC TIRAMISU
CHOCOLATE BARK
MACARON

MINIMUM OF 2 PEOPLE. WHOLE TABLE PARTICIPATION

Late Night Chef's
Tasting Menu

\$45 per person

Mon-Wed Nights 8.30pm till Close

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.