



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	Crispy Brussel Sprouts toasted almonds, calabrian chili crunch, parmesan	17
Ahi Tuna & Ikura Tartare avocado, cucumber, serrano peppers, calabrian chili aioli sea salt chips	22	Honey Garlic Furikake Fried Chicken garlic butter, lemon zest, green peppercorn aioli	17
Kurobuta Pork Belly black garlic balsamic glazed, peppercorn lime aioli	17	Lemon Garlic Broccolini garlic butter, lemon zest, pecorino	18
Spicy Fried Calamari maple calabrian chili crunch, green peppercorn aioli fried basil	18	Truffle Potatoes smash fried, garlic truffle butter, parmesan, herbs green peppercorn aioli	14

SALADS

Summer Burrata Salad stone fruit, seasonal berries, heirloom tomatoes apple cider vinaigrette	24	Chopped Salad summer greens, avocado, cucumber, cherry tomato, red onion chickpeas, guindilla peppers, pecorino garlic butter crumb	22
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salad add on: sirloin steak 15 · grilled chicken 12 · forno roasted prawns 12
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LUNCH FAVOURITES

Bruno Seafood Chowder west coast fish & shells <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 substitute fries: <i>chopped salad 2 · small chowder 5</i>	25
Pistachio & Parmesan Crusted Pork Tomahawk chanterelle mushrooms, beer mustard, café au lait sauce	34	Spicy Fried Chicken Sandwich smoked paprika chili oil dipped, peppercorn aioli, pickles iceberg lettuce, fries substitute fries: <i>chopped salad 2 · small chowder 5</i>	25
Ling Cod white bean & zucchini salad, citrus segments, mint & cilantro chimichurri	30	Grilled Ribeye Steak 16oz prime ribeye, bruno bbq sauce, balsamic onion jam	65

PASTA · RISOTTO

Fennel Sausage Rigatoni fennel sausage ragu, wild mushroom, broccolini, arugula pecorino, calabrian crumb	26	Saffron Shellfish Tagliatelle prawns, mussels, clams, blistered cherry tomatoes saffron vin blanc	28
Truffle Dungeness Crab Gnocchi heirloom tomato, shishito peppers, mushrooms garlic lemon butter	36	Wagyu Pappardelle red wine ragu, balsamic onion jam, smoked gorgonzola	30
Burrata & Zucchini Risotto saffron zucchini, leek soffrito, balsamic reduction	26	BRUNO SIGNATURE PASTA PLATTER 85 fennel sausage rigatoni · truffle dungeness crab gnocchi · wagyu pappardelle	

BRUNO LUNCH BOARD EXPERIENCE | 125

CHOPPED SALAD
KUROBUTA PORK BELLY
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PRIME SIRLOIN STEAK
LING COD
TRUFFLE POTATOES
LEMON GRILLED BROCCOLINI
upgrade to 36oz Steak Florentine \$75
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BRUNO LAVENDER HONEY GELATO

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