



DINNER

SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	14	Forno Roasted Prawns garlic lemon butter, calabrian chili, spicy pomodoro	18
Honey Garlic Furikake Fried Chicken garlic butter, lemon zest, green peppercorn aioli	17	Crispy Brussel Sprouts toasted almonds, calabrian chili crunch, parmesan	17
Kurobuta Pork Belly black garlic balsamic glazed, peppercorn lime aioli	17	Truffle Potatoes smash fried, garlic truffle butter, parmesan, herbs, green peppercorn aioli	15
Bruno Meatballs veal & pork meatball, spicy pomodoro, whipped ricotta, basil pesto	18	Lemon Garlic Broccolini garlic butter, lemon zest, pecorino	18

SHELLS | FINS | CLAWS

Ahi Tuna Tartare cocatura di alici, avocado, cucumber, crispy garlic, cilantro, trout caviar, focaccia crostini	22
West Coast Oysters white balsamic & cucumber mignonette, calabrian chili crunch, lemons wedges, flame broiled calabrian aioli	1/2 dozen 22 1 dozen 38

Bruno Ice Bowl whole chilled dungeness crab, ½ dz oysters, atlantic lobster tail, ahi tuna tartare, prawn cocktail, smoked salmon, braised octopus salad, mignonette, marie rose sauce, calabrian chili crunch, lemons, focaccia crostini	215
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GREENS

Kale Grain Salad winter greens, spiced pecans, pomegranate, farro, pecorino, garlic breadcrumbs, italian dressing	18
Winter Burrata Salad roasted squash, heirloom tomatoes, persimmon gel, candied pumpkin seeds, cranberry vinaigrette	25

PLATES

Braised Pork Cheeks creamy mascarpone polenta, pickled onions, cilantro gremolata	28	Kabocha Squash Risotto whipped mascarpone, pickled shimeji, hazelnuts, squash chips, crispy sage	24
Grilled Ribeye Steak 12oz prime ribeye, balsamic onion jam, red wine jus	68	Wagyu Pappardelle red wine ragu, balsamic onion jam, smoked gorgonzola	30
Honey Lavender Duck peppercorn cured breast, citrus braised fennel, celeriac puree, persimmon gel, red wine jus	42	Lamb Shank wild bc mushroom, eggplant caponata, lamb reduction, cranberry gastrique	38
Forno Roasted Arctic Char beluga lentils, winter vegetables, escabeche	34	Spicy Pomodoro Tagliatelle calabrian pomodoro, whipped ricotta, basil oil <i>add on meatball \$10</i>	24
Lobster Gnocchi atlantic lobster tail, ricotta gnocchi, sautéed vegetables, lemon butter	48		

SHARABLE BOARDS & PLATTERS

Steak Florentine 36oz porterhouse steak, balsamic onion jam, red wine jus	165
Sablefish & Braised Octopus pacific shellfish, nduja sausage, shishito peppers, mushrooms, sourdough “sand”	185
Saffron Dungeness Crab whole fried dungeness crab, prawns, mussels, clams, saffron vin blanc, rosemary focaccia <i>add tagliatelle \$10</i>	150
Bruno Signature Pasta Platter saffron shellfish tagliatelle / truffle ricotta gnocchi / wagyu pappardelle	85

- 89PP -

BRUNO TASTING EXPERIENCE

A TASTE THROUGH THE BRUNO MENU | BOARDS WILL CONTAIN

Winter Burrata Salad
Honey Garlic Furikake Fried Chicken

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Saffron Shellfish

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Braised Pork Cheeks
Honey Lavender Duck
Lemon Garlic Broccolini

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Black Forest Tiramisu

MINIMUM OF 2 PEOPLE. WHOLE TABLE PARTICIPATION

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

Mon - Wed
Late Night Special
\$45 per person
8:30pm till close