



# LUNCH

## FOR THE TABLE

<b>West Coast Oysters</b>	1/2 dozen   22
white balsamic & cucumber mignonette, calabrian chili crunch, lemons wedges, flame broiled calabrian aioli	1 dozen   38

<b>Scroll Loaf</b> rosemary, pecorino, brûlée foie gras butter	14	<b>Crispy Brussel Sprouts</b> toasted almonds, calabrian chili crunch, parmesan	17
<b>Ahi Tuna Tartare</b> cocatura di alici, avocado, cucumber, crispy garlic, cilantro, trout caviar, focaccia crostini	22	<b>Honey Garlic Furikake Fried Chicken</b> garlic butter, lemon zest, green peppercorn aioli	17
<b>Truffle Potatoes</b> smash fried, garlic truffle butter, parmesan, herbs green peppercorn aioli	15	<b>Lemon Garlic Brocolini</b> garlic butter, lemon zest, pecorino	18
<b>Bruno Meatballs</b> veal & pork meatball, spicy pomodoro, whipped ricotta, basil pesto	18	<b>Kurobuta Pork Belly</b> black garlic balsamic glazed, peppercorn lime aioli	17
		<b>Forno Roasted Prawns</b> garlic lemon butter, calabrian chili, spicy pomodoro	18

## LUNCH FAVOURITES

<b>Kale Grain Salad</b> winter greens, spiced pecans, pomegranate, farro, pecorino, garlic breadcrumbs, italian dressing	18	<b>Bruno Seafood Chowder</b> west coast fish & shells <i>half size \$10</i>	18
<b>Winter Burrata Salad</b> roasted squash, heirloom tomatoes, persimmon gel, candied pumpkin seeds, cranberry vinaigrette	25	<b>Bruno Bacon Cheeseburger</b> kobe blend, double smoked bacon, applewood smoked cheddar iceberg lettuce, fried onions, calabrian chili aioli, fries substitute fries: <i>kale grain salad 3 · small chowder 5</i>	25
salad add on: <i>sirloin steak 15 · grilled chicken 12 · forno roasted prawns 12</i>		<b>Spicy Fried Chicken Sandwich</b> smoked paprika chili oil dipped, peppercorn aioli, pickles iceberg lettuce, fries substitute fries: <i>kale grain salad 3 · small chowder 5</i>	25

## PASTA · RISOTTO

<b>Kabocha Squash Risotto</b> whipped mascarpone, pickled shimeji, hazelnuts, squash chips, crispy sage	24	<b>Spicy Pomodoro Tagliatelle</b> calabrian pomodoro, whipped ricotta, basil oil <i>add on meatball \$10</i>	24
<b>Lobster Gnocchi</b> atlantic lobster tail, ricotta gnocchi, sautéed vegetables, lemon butter	48	<b>Wagyu Pappardelle</b> red wine ragu, balsamic onion jam, smoked gorgonzola	30

**SIGNATURE PASTA PLATTER 85**  
saffron shellfish tagliatelle · truffle ricotta gnocchi · wagyu pappardelle

## LARGE PLATES

<b>Lamb Shank</b> wild bc mushroom, eggplant caponata, lamb reduction, cranberry gastrique	38	<b>Braised Pork Cheeks</b> creamy mascarpone polenta, pickled onions, cilantro gremolata	28
<b>Honey Lavender Duck</b> peppercorn cured breast, citrus braised fennel, celeriac puree, persimmon gel, red wine jus	42	<b>Grilled Ribeye Steak</b> 12oz prime ribeye, balsamic onion jam, red wine jus	68
		<b>Forno Roasted Arctic Char</b> beluga lentils, winter vegetables, escabeche	34

## BRUNO LUNCH BOARD EXPERIENCE | 125

- Kale Grain Salad
- Kurobuta pork belly
- ~
- Prime Sirloin Steak
- Honey Lavender Duck
- Truffle Potatoes
- Lemon Grilled Brocolini
- ~
- 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