



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
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

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

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

PLATES AND PLATTERS

Lamb Shank wild bc mushroom, eggplant caponata, lamb reduction, cranberry gastrique	38	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
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
Steak Florentine 36oz porterhouse steak, balsamic onion jam, red wine jus	165		

- 65PP -

DINE OUT VANCOUVER 2024

A TASTE THROUGH THE BRUNO MENU

1ST COURSE

Kale Grain Salad

winter greens, spiced pecans, farro, garlic breadcrumbs, pecorino, italian dressing

Tuna Tartare

cocatura di alici, avocado, cucumber, crispy garlic, cilantro, trout caviar, house potato chips

Kurobuta Pork Belly

chicharron, black garlic balsamic glazed peppercorn lime aioli

2ND COURSE

Ribeye

chimichurri, red wine jus

Saffron Shellfish

saffron vin blanc, rosemary focaccia, clams, mussel, prawn

Add house made tagliatelle \$10

Truffle Mashed Potatoes

garlic truffle butter, parmesan

Lemon Garlic Broccolini

garlic butter, lemon zest, pecorino

3RD COURSE

Rustic Tiramisu

vanilla cream, espresso kahlua infused savoiardi, cocoa, chocolate shavings

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