



# DINNER

## SHARE PLATES

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

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## SHELLS | FINS | CLAWS

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

<b>Bruno Ice Bowl</b> 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

<b>Kale Grain Salad</b> winter greens, spiced pecans, pomegranate, farro, pecorino, garlic breadcrumbs, italian dressing	18
<b>Winter Burrata Salad</b> 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

<b>Braised Pork Cheeks</b> creamy mascarpone polenta, pickled onions, cilantro gremolata	28	<b>Kabocha Squash Risotto</b> whipped mascarpone, pickled shimeji, hazelnuts, squash chips, crispy sage	24
<b>Grilled Ribeye Steak</b> 12oz prime ribeye, balsamic onion jam, red wine jus	68	<b>Wagyu Pappardelle</b> red wine ragu, balsamic onion jam, smoked gorgonzola	30
<b>Honey Lavender Duck</b> peppercorn cured breast, citrus braised fennel, celeriac puree, persimmon gel, red wine jus	42	<b>Lamb Shank</b> wild bc mushroom, eggplant caponata, lamb reduction, cranberry gastrique	38
<b>Forno Roasted Arctic Char</b> beluga lentils, winter vegetables, escabeche	34	<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		

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## SHARABLE BOARDS & PLATTERS

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

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## 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

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