



DINNER

SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	14	Forno Roasted Prawns garlic lemon butter, chimichurri, lemon	18
Bruno Fried Chicken maple & calabrian chili glaze, garlic lemon aioli	19	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	18	Lemon Garlic Broccolini garlic butter, lemon zest, pecorino	18
Ahi Tuna Ceviche coconut cream, lime, avocado, cilantro, jalapeno, sweet potato crisp	23		

Oysters	1/2 dozen 24
white balsamic & cucumber mignonette, bruno chili crunch, lemons wedges, flame broiled calabrian aioli	1 dozen 42

GREENS

Classic Caesar Salad garlic croutons, pecorino, lemon wedge	18
Orchard Burrata Salad pickled beets, pear, berries, candied pecan's, fennel cider 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

Crispy Pork Tomahawk raisin hazelnut moustarda, apple sage jus	36	Scallop Spring Risotto asparagus, peas, wild mushrooms, bacon	40
Grilled Ribeye Steak 12oz prime ribeye, balsamic onion jam, red wine jus	68	Wagyu Pappardelle red wine ragu, balsamic onion jam, grana padano	30
Honey Lavender Duck citrus braised endive, celeriac purée, plum jam, jus	50	Slow Cooked Lamb Shank wilted kale, eggplant caponata, lamb reduction, citrus parsley gremolata	38
Forno Roasted Steelhead beluga lentils, spring vegetables, escabeche	34	Spicy Pomodoro Tagliatelle calabrian chili, pomodoro, whipped ricotta, basil oil <i>add on meatball \$10</i>	24
Lobster Gnocchi atlantic lobster tail, ricotta gnocchi, sautéed spring vegetables, lemon butter	48		

SHARABLE BOARDS & PLATTERS

Steak Florentine 36oz porterhouse steak, balsamic onion jam, red wine jus	165
Roasted Sablefish & Grilled Octopus pacific shellfish, prawns, shishito peppers, mushrooms, sourdough "sand"	185
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

Orchard Burrata Salad

Bruno Fried Chicken

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Saffron Shellfish

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Roasted Steelhead Trout

Honey Lavender Duck

Lemon Garlic Broccolini

Spring Pea Risotto

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Black Forest Tiramisu

MINIMUM OF 2 PEOPLE. WHOLE TABLE PARTICIPATION

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