



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	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
Ahi Tuna Ceviche coconut cream, lime, avocado, cilantro, jalapeno, sweet potato crisp	23	Bruno Meatballs veal & pork meatball, spicy pomodoro, whipped ricotta, basil	18
Lemon Garlic Broccolini garlic butter, lemon zest, pecorino	18	Forno Roasted Cauliflower italian dressing, dill yogurt, sultana, toasted almonds	17

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

Classic Caesar Salad garlic croutons, pecorino, lemon wedge	18	Orchard Burrata Salad pickled beets, pear, berries, candied pecan's, fennel cider vinaigrette	25
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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, grana padano	30
Honey Lavender Duck citrus braised endive, cauliflower purée, plum jam, jus	45	Herb Crusted Lamb Loin ratatouille, wilted kale, mint chimichurri	35
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	Bruno Signature Pasta Platter saffron shellfish tagliatelle / truffle ricotta gnocchi / wagyu pappardelle	85
Roasted Sablefish & Grilled Octopus pacific shellfish, prawns, shishito peppers, xrispy nori, spicy aioli	185		

- 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
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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.