



LUNCH

SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12	Saffron Cream Mussels clams, wild pink scallops, forno bread	28
Smoked Salmon & Ikura Flatbread dill mascarpone, cured yolk, chives pickled shallots	21	Kurobuta Pork Belly black garlic balsamic glazed peppercorn lime aioli	16
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	10	Butter Poached Gem Lettuce Salad anchovies, parmesan, green goddess, egg yolk bottarga, brown butter crumb	16
Crispy Brussels Sprouts marcona almonds, calabrian chili crunch parmesan	11		

DUNGENESS CRAB CROQUETTES & IBERICO HAM 24

Baby Green Artichoke Hearts, Marinated Sicilian Olives, Nduja Sausage Remoulade

CHILL BAR CART

OYSTER | CAVIAR | SHELLFISH

1 dz Oysters	36	Shellfish wild pink scallops, prawns, marinated mussels, clams	30
1/2 dz Oysters	20	Northern Divine Caviar	12g 75 30g 175
Chilled Shellfish Mix	30	Ikura	30g 10

Tableside Sauces

preserved lemon mignonette, torched motoyaki sauce, calabrian chili crunch
flame broiled nduja sausage remoulade, lemons wedges, fresh horseradish

BRUNO LUNCH

Bruno Burger kobe blend, foie gras mousse, double smoked bacon, smoked gouda, arugula, brioche, fries	25
Porchetta Sandwich forno ciabatta, fig mostarda, salsa verde, arugula, olive tapenade, pickled shallots, fries	22
Grilled Wagyu Flank Steak tomato, avocado, grapes, shishito peppers, micro herbs, rustic bread, chimichurri	29
Fish and Chips pacific cod, arugula fennel salad, gherkins, nduja sausage remoulade	21
Burrata Summer Orchard Salad stone fruits, berries, heirloom tomatoes, avocado, baby cucumber, walnuts, summer harvest greens, balsamic gelee, verjus vinaigrette	23
Halibut Uni King Crab Risotto burrata cheese, uni cream, lemon zest	43
Nduja Tagliatelle cortez island basil pesto, smoked bacon, heirloom tomato, fennel, grana padano, calabrian chili crunch	28
Truffle Lavender Duck foie gras, flambe apricots, confit duck, croquettes, candied hazelnut crumb, summer figs, duck glaze	38
Truffle Wild Mushroom Gnocchi foraged mushroom, red wine candied cipolini onions, truffle butter sauce, egg yolk bottarga, parmesan	28

52 OZ BONE-IN RIBEYE STEAK \$150

Gorgonzola Horseradish Butter, Chimichurri, Red Wine Jus