

carna
by
DARIO
CECCHINI

MEAT & SEAFOOD



APPETISERS



Prosciutto Toscano *24 Months*

Tuscan Ham, Homemade Pickled Cucumbers infused with Sweet Honey
— \$268

Chianti Tartare ⑩

Tender Rump of Beef, Garlic and Paprika, Zesty Lemon, Chilli, Chianti Salt, Olive Oil (120g)
— \$318

Insalata Di Tenerumi ⑤

Warm Beef Shin Salad, Carrot, Celery, Onion, Salsa Verde
— \$258

THE GARDEN



Insalata Del Campo

Farmer Salad, Mesclun, Baby Kale, Frisee, Spinach, Cherry Tomatoes, Roots, Figs Vinaigrette
— \$198

Vitello Tonnato ① ⑮

Thinly Sliced Veal Tongue, Veal Loin, Capers, Pickled Radish, Tuna Sauce, Parsley Sauce
— \$298

Brodo Di Manzo Con Ravioli Del Plin ⑱ §

Double Boiled Beef Tail Soup, Beef Ravioli, Porcini Mushroom
— \$208

Tuna Ai Profumi Del Macellaio

Finely Chopped Raw Blue Fin Tuna, Fragrant Fennel, Crunchy Hazelnuts, Crispy Kale, Bergamot Vinaigrette, Herb Mayonnaise, Yuzu Gel
— \$288

Burrata E Pomodoro Cimelio

Trio of Tomatoes, Apulian Burrata Cheese, Aromatic Bread Crumble, Refreshing Basil Sorbet
— \$258

Zucchini Spaghetti

Zucchini Salad, Mint, Vinegar, Pesto Sauce, Crunchy Hazelnuts & Bread Croutons
— \$198

Carpaccio Di Manzo *Al Tartufo* ⑮

Sliced Raw Beef, Creamy Ricotta Cannoli, Grana Padano Cheese, Delicate Truffle Vinaigrette
— \$288

Polpette Ripiene Di Midollo ⑭ ⑰

Deep-fried Beef Meatballs, Rich Bone Marrow, Homemade Orange Sauce
— \$268

Cappesante Scottate

Pan-seared Scallops, Smoked Cauliflower Puree, Crispy Endives, Daikon, Black Truffle Jus
— \$298

Ribbolitta Toscana Con Uova In Camicia

Stewed Vegetables, Soft Poached Eggs, Cannellini Beans, Black Truffle
— \$218

Zuppa Del Contadino

Stewed Celeriac Soup, Creamy Mascarpone, Crispy Capers, Fragrant Basil Oil
— \$188

BEEF FROM CARNA'S CHARCOAL GRILL



Chef's Special Cuts

Bistecca Alla Fiorentina ⑪

— \$1,980

PORTERHOUSE

Australia, Black Angus, Rangers Valley,
45 Days Dry-aged (1.2kg)

Bistecca Etrusca 300 Days ⑧

— \$1,680

BEEF CHUCK ON THE BONE

Australia, Black Angus, Rangers Valley,
60 Days Dry-aged (1.2kg)

Italian Bistecca Toscana ⑩ ⑫

— \$1,980

COSTATA DI MANZO

Italy, Grain-fed Frisonat, Carima,
45 Days Dry-aged (Minimum 1.2kg)

Cappello De Prete ⑦

— \$628

FLAT IRON

USA Wagyu M5-6,
Snake River Farm (300g)

Fascia Di Reale ⑥

— \$628

BEEF CHUCK FLAP

USA Wagyu M5-6
Snake River Farm (300g)



Selected Farms

Carima, Italy ⑬

— \$588

Tenderloin (220g)

Roam, Australia ⑩

— \$1,680

OP Rib (1kg)

Grass-Fed Wagyu

Jack's Creek, Australia ⑨

— \$608

M3 Cube Roll (300g)

Black Angus 300 Days

Kagoshima, Japan ⑫

— \$658

A4 Striploin (200g)

Kobe

SAUCES

Béarnaise (v)

Green Peppercorn

Chimichurri (v)

Truffle Sauce

Red Wine Sauce



(v) Vegetarian

§ Zero Waste Concept

All prices are in Hong Kong dollars and subject to 10% service charge

MAINS

MEAT & SEAFOOD



Salsiccia alla Griglia §

Charcoal Grilled Homemade Beef and Pork Sausage, Dario's Special Mustard for an Extra Kick
— \$388

Pancia di Maiale Crocate

Crispy Pork Belly, Caramelised Pear, Black Salsify, Creamy Mashed Potatoes, Luscious Morel Cherry Jus
— \$368

Duo di Black Angus ② ③

Crispy Beef Brisket, Tender Braised Beef Cheek, Trio of Carrots, Rich Red Wine Jus
— \$398

Branzino alla Griglia

Crisp-skinned and Juicy Whole Italian Seabass, Capers, Garlic, Taggiasche Olives, Anchovies
— \$628

Polpo alla Griglia

Grilled Octopus Tentacle, Velvety Parsnip Compote, White Balsamic Vinaigrette
— \$368

Tagliolini Di Mare E Patate

Tender Calamari Spillo, Succulent Mussel, Potato Foam, Roasted Bell Pepper Coulis
— \$358

SIDES

- *Mashed Potatoes, Butter, Grana Padano Cheese (v)*
\$88
- *French Fries, Grana Padano Cheese Black Truffle (v)*
\$88
- *Dario Cecchini's Stewed White Beans*
\$98
- *Deep-fried Beef Ragù Rice Balls* §
\$98
- *Sautéed Spinach, Garlic, Extra-virgin Olive Oil (v)*
\$88
- *Sautéed Mixed Mushrooms, Butter, Thyme (v)*
\$98
- *Grilled Asparagus with Olive Oil (v)*
\$128

Stinco Di Manzo ④

Alla Toscana (Order 2 Days In Advance)

Braised Beef Shank with Bone Marrow Stuffing, Rosemary, Roasted Vegetables, Red Wine Sauce
— \$1,288

FARM HOUSE

Lasagna al Cavolo Nero

Creamy Taleggio, Richness of Grana Padano Cheese, Shaved Black Truffle
— \$318

Carnaroli Risotto alla Zucca

Creamy Pumpkin Risotto, Swiss Chard, Pecorino Cheese, Sprinkle of Onion Dust
— \$328



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DESSERTS



Tiramisù di Casa (Sharing)

Layers of Savoiardi Biscuit, Coffee,
Mascarpone Cream, Rich Chocolate
— \$218

Sensazione Di Cioccolato

Trio of Valrhona Chocolate, Moist Chocolate
Brownie, Chocolate Jelly, Chocolate Gelato,
Dark Chocolate Sauce
— \$168

Il Giardino di Agrumi

Citrus Garden, Zesty Orange Blood Sorbet,
Grapefruit, Lemon Gel, Lime, Creamy Orange Curd,
Crunchy Almond Crumble, Grand Mariner Granita
— \$158

La Nuovola Di Carna

Fluffy Souffle, Mixed Berry Sauce,
Vanilla Gelato
— \$188

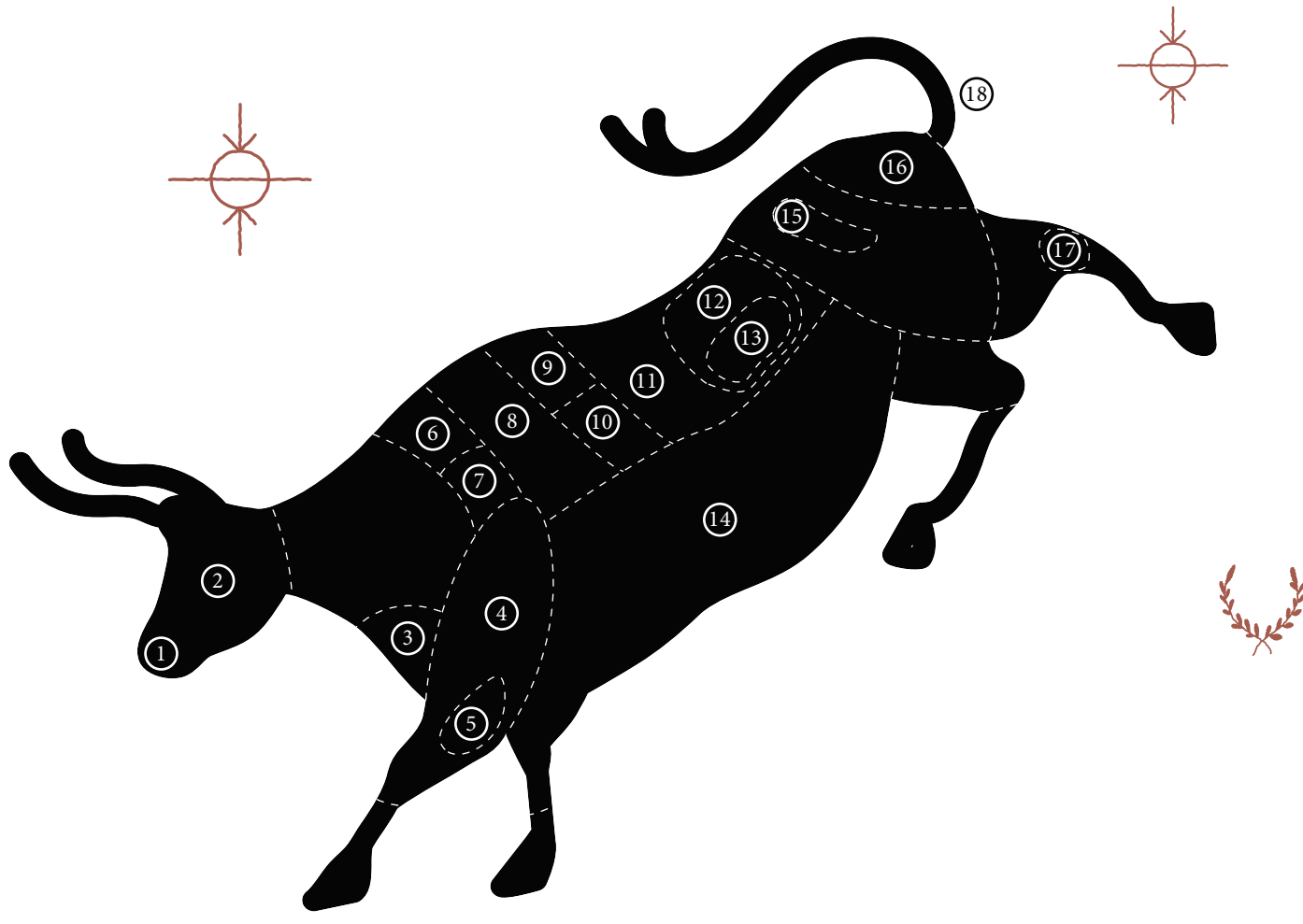
Bellini

Delicate Pavlova, Juicy Poached Peach,
Velvety Vanilla Crème Chantilly, Raspberry
Coulis, Refreshing Ruby Peach Sorbet,
Peach Moscato Sauce
— \$158



TO BEEF, OR NOT TO BEEF

With the belief that all cuts of meat can be utilized when cooked properly, Carna's Nose-to-Tail concept eliminates waste and promotes sustainability.



- ① *Tongue*
- ② *Beef Cheek*
- ③ *Brisket*
- ④ *Beef Shank*
- ⑤ *Beef Shin*
- ⑥ *Chuck Flap*

- ⑦ *Flat Iron*
- ⑧ *Etruscan Cut*
- ⑨ *Cube Roll*
- ⑩ *Ribeye*
- ⑪ *Bistecca Alla Fiorentina*
- ⑫ *Striploin*

- ⑬ *Tenderloin*
- ⑭ *Belly*
- ⑮ *Eye Round*
- ⑯ *Rump*
- ⑰ *Bone Marrow*
- ⑱ *Beef Tail*