# **BUTCHER'S NIGHT**

To Beef or Not to Beef!

Unlimited Food. Order your favourite dishes as many times as you wish! Reception starts at 6:30pm, Dinner starts at 7:00pm

### **APPETISERS**

**Chianti Tartare** (6) Tender Rump of Beef, Garlic, Paprika, Lemon, Chianti Salt, Olive Oil

Lingua di Manzo Affumicata () Smoked Beef Tongue, Caponata, Chimichurri

## CARNA'S CHARCOAL GRILL

**Bistecca Panzanese** (6) Australian, Wagyu Beef Rump

**Bistecca alla Fiorentina** (1) Australian, Stockyard Beef Porterhouse

**Bistecca di Toscana** (1) (12 Italian, Grain-fed Frisona Carima Beef 45 Days Dry-aged

**Bistecca Etrusca** Australian, Rangers Valley, Beef Chuck on The Bone 60 Days Dry-aged

#### SIDE DISHES

Dario's Stewed White Beans Pappa al Pomodoro Grilled Vegetables

#### DESSERT

Tiramisù di Casa Layers of Savoiardi Biscuit, Coffee, Mascarpone Cream, Chocolate

**AFTER MEAL** Coffee, Grappa

**ON THE TABLE** Tuscan Bread & Olive Oil Farmer Salad Water With & Without Bubbles

### \$1,888 Per Person including a Glass of Chianti wine

\$280 Per Person for free-flowing Sommelier selected Italian red, white and rose wines, Prosecco, Spritz cocktails from the trolley, house draft Beer and Sodas Upgrade for just \$200 to from Prosecco to Champagne Thiénot, Brut, NV

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





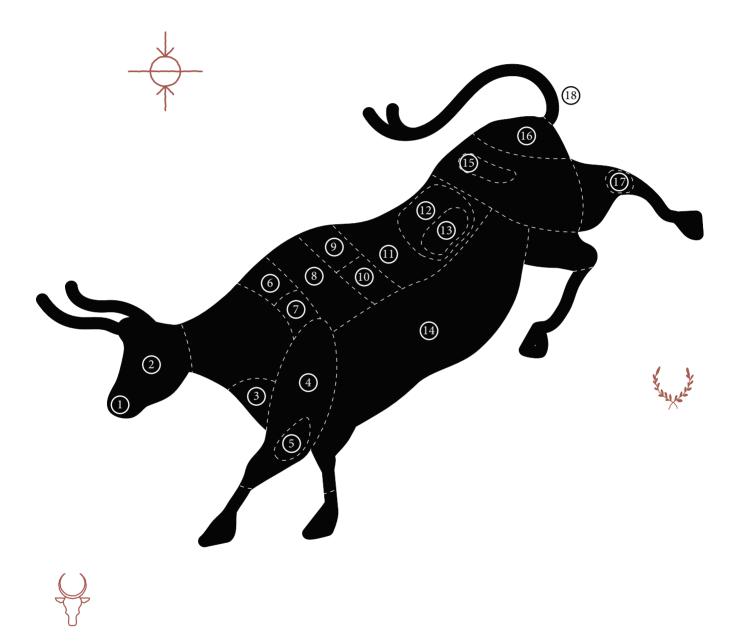


**CECCHINI** 

# 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

- 🗇 Flat Iron
- ⑧ Etruscan Cut
- () Cube Roll
- 10 Ribeye
- (1) Bistecca Alla Fiorentina
- 12 Striploin

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