# Panzano Brunch

# To Beef or Not to Beef!

Unlimited Food. Order your favourite dishes as many times as you wish! Reception Starts at 12:00pm, Lunch Starts at 12:30pm

*by* DARIO CECCHINI

carna

### **APPETISERS**



Carpaccio di Culo (15)

Warm Beef Carpaccio, Salsa Verde

Crostini di Sugo all'Uso di Natale 6 7

Spice Beef & Pork Ragout on Toast, Chilli, Parsley

Stinco di Manzo 🗊

Braised Organic Beef Shin, Tomato Sauce, Deep Fried Leek

Beef Eye-Round Tartare, Chianti Salt, Paprika, Rosemary

#### CARNA'S CHARCOAL GRILL

Salsiccia al Tartufo 🗇

Homemade Beef & Pork Truffle Sausage

Pancia di Manzo 14

Grilled Beef Brisket, Red Wine Sauce

Bistecca di Toscana 10 12

Italian, Grain-fed Frisona Carima Beef 45 Days Dry-aged

## SIDE DISHES

Dario's Stewed White Beans Baked Potatoes with Lardo Sautéed Spinach



#### **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



# \$1,388 Per Person

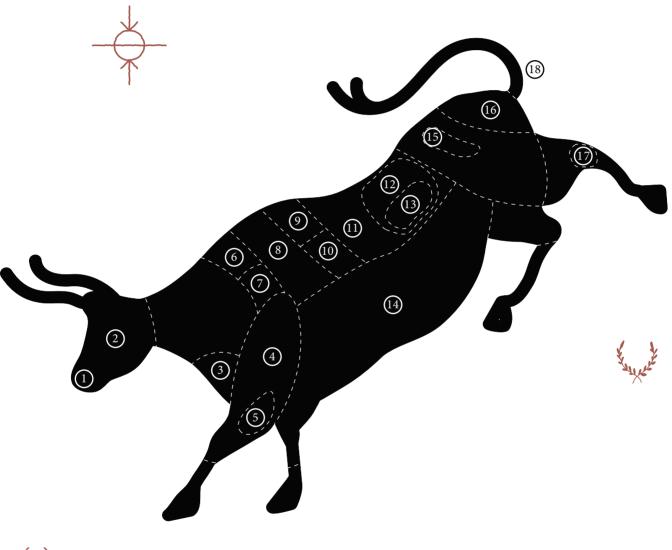
\$280 Per Person for free-flowing selected Italian red, white and rose wines, Prosecco, Spritz cocktails from the trolley, house draft Beer and Sodas Upgrade for just \$200 from Prosecco to Champagne Thiénot, Brut, NV

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

# 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
- Oube Roll
- 10 Ribeye
- 1 Bistecca Alla Fiorentina
- (12) Striploin

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