

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 ⑮ §

Beef Consommé, Braised Beef Tortellini, Porcini and Morel Mushrooms, and a touch of Porto Wine
— \$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

Wagyu Rostbiff Carpaccio with Black Truffle, Rucola, Parmigiano, and Smoked Ricotta
— \$288

Polpette Ripiene Di Midollo ⑭ ⑰

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

Cappesante Scottate

Pan-Seared Scallop, Slow-Cooked Endives, Kale, Orange Segments, and Black Truffle Jus
— \$298

Ribollita Toscana Con *Uova In Camicia*

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

Zuppa Del Contadino

Leek & Pumpkin Soup with Pumpkin Chutney, Crumble, and a drizzle of Dill 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 Del 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)

Marango, Italy ⑩

— \$1,680

OP Rib (1kg)

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 con Tartufo §

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

Presa di Maiale Iberico

Charcoal-Flavoured Iberico Presa
Pork with Figs, Black Salsify,
Mashed Potatoes
— \$428

Paccheri alla Milanese ② ⑭

Paccheri Milanese-Style with Beef
Cheek Ragout, Beef Tripe, and
a Drizzle of Herbs Oil
— \$398

Branzino alla Griglia

Crispy-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 (v)*
\$98
- *Baked Cauliflower with Rich Cheese Sauce §*
\$98
- *Sautéed Spinach, Garlic, Extra-virgin Olive Oil (v)*
\$88
- *Sautéed Mixed Mushrooms, Butter, Thyme (v)*
\$98
- *Grilled Asparagus with Olive Oil (v)*
\$128

FARM HOUSE



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

Lasagna al Cavolo Nero

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

Risotto al Cavolfiore

Smoked Carnaroli Risotto with
Cauliflower Purée, Kale, and Orange
— \$328

(v) Vegetarian

§ Zero Waste Concept

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

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

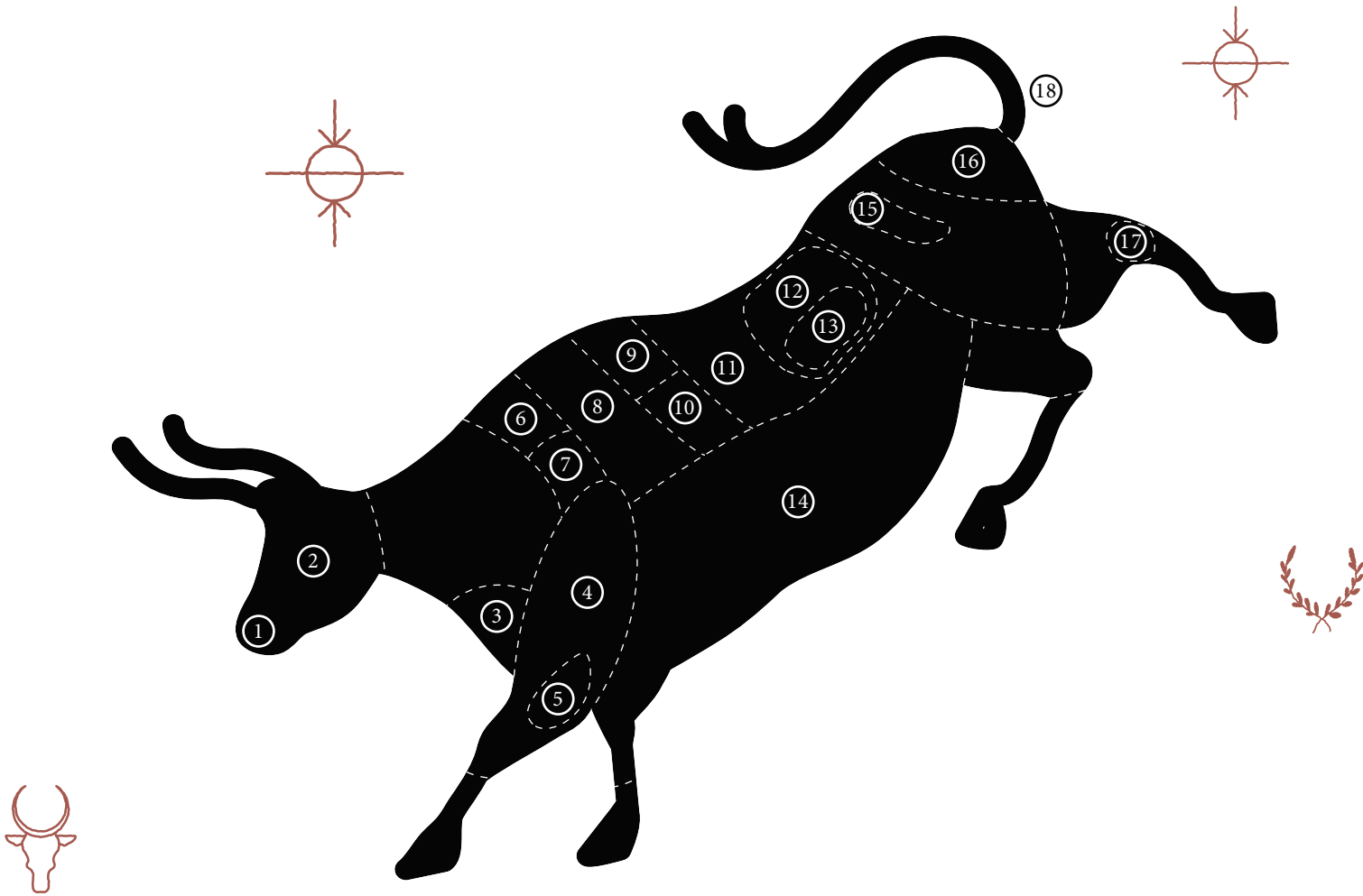
Bellini

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*