

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 ⑱ §

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

Preso di Maiale Iberico

Charcoal-Flavoured Iberico Preso 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

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DESSERTS



Tiramisù di Casa (Sharing)

Layers of Savoirdi Biscuit, Coffee,
Mascarpone Cream, Rich Chocolate

218

Ciocolato Pralinato Alla Nocciola

Creamy Hazelnut Praline , Feuilletine Base,
Dark Chocolate Ganache, Milk Chocolate
Cremeux, Milk Gelato

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

Rossini

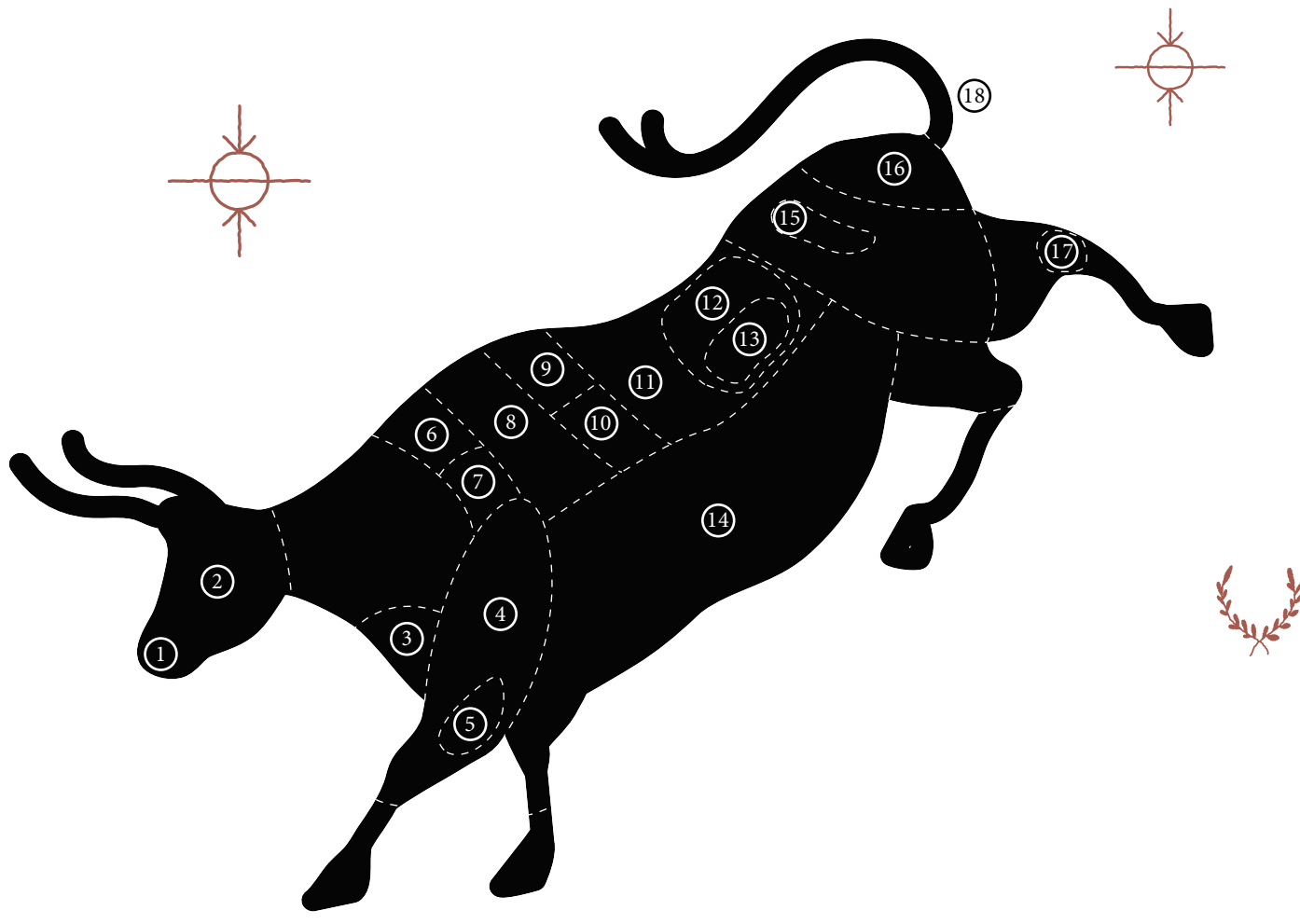
Prosecco Jelly, Prosecco Mousse, Vanilla
Whipping Ganache, Strawberry Soup,
Almond Shortbread, Strawberry
Rhubarb Sorbet

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*