

# Christmas Dinner with Tuscan Butcher

Served Family Style (Minimum 2 persons)

# carna

by  
DARIO  
CECCHINI



## APPETISERS

### Antipasti Della Casa, Formaggi E Salumi (15)

Selection of cold Cuts, Bresaola & Cheese, Marinated Olives

### Chianti Tartare (16)

Tender Rump of Beef, Garlic and Paprika, Zesty Lemon, Chilli, Chianti Salt, Olive Oil

### Burrata Caprese E Basilico

Apulian Burrata, Vesuvian Tomato Datterino, Basil Leaf

### Insalata Di Tenerumi (5)

Warm Beef Shin Salad, Carrot, Celery, Onion, Salsa Verde

### Polpette Ripiene Di Midollo (14) (17)

Deep-fried Beef Meatballs, Rich Bone Marrow, Homemade Orange Sauce

## PASTA

### Mezze Maniche (16)

Homemade Pasta, Wagyu Topside Ragout, Pecorino Cheese, Chive

## FROM THE CHARCOAL GRILL

### Salsiccia Piccanti alla Griglia

Charcoal Grilled Homemade Beef and Pork Spicy Sausage

### Stinco Di Manzo Alla Toscana (4)

Braised Beef Shank with Bone Marrow Stung, Rosemary, Roasted Vegetables, Red Wine Sauce

### Italian Bistecca Toscana (10)

Marango Ribeye, Italian Beef, 45 Days Dry-aged



## SIDE DISHES

Dario's Stewed White Beans

Braised Red Cabbage

Grilled Asparagus

## DESSERT

### Tiramisù al Pistacchio

Layers of Savoiardi Biscuit, Coffee, Mascarpone Cream, Pistachio, Sicily Pistachio Paste

**HK\$1,688 Per Person**

HK\$580 per person for free-flowing Vilmart Grande Reserve Brut Champagne, Sommelier-selected wines, mixologist cocktails, house draft beer and sodas

All prices subjected to 10% service charge

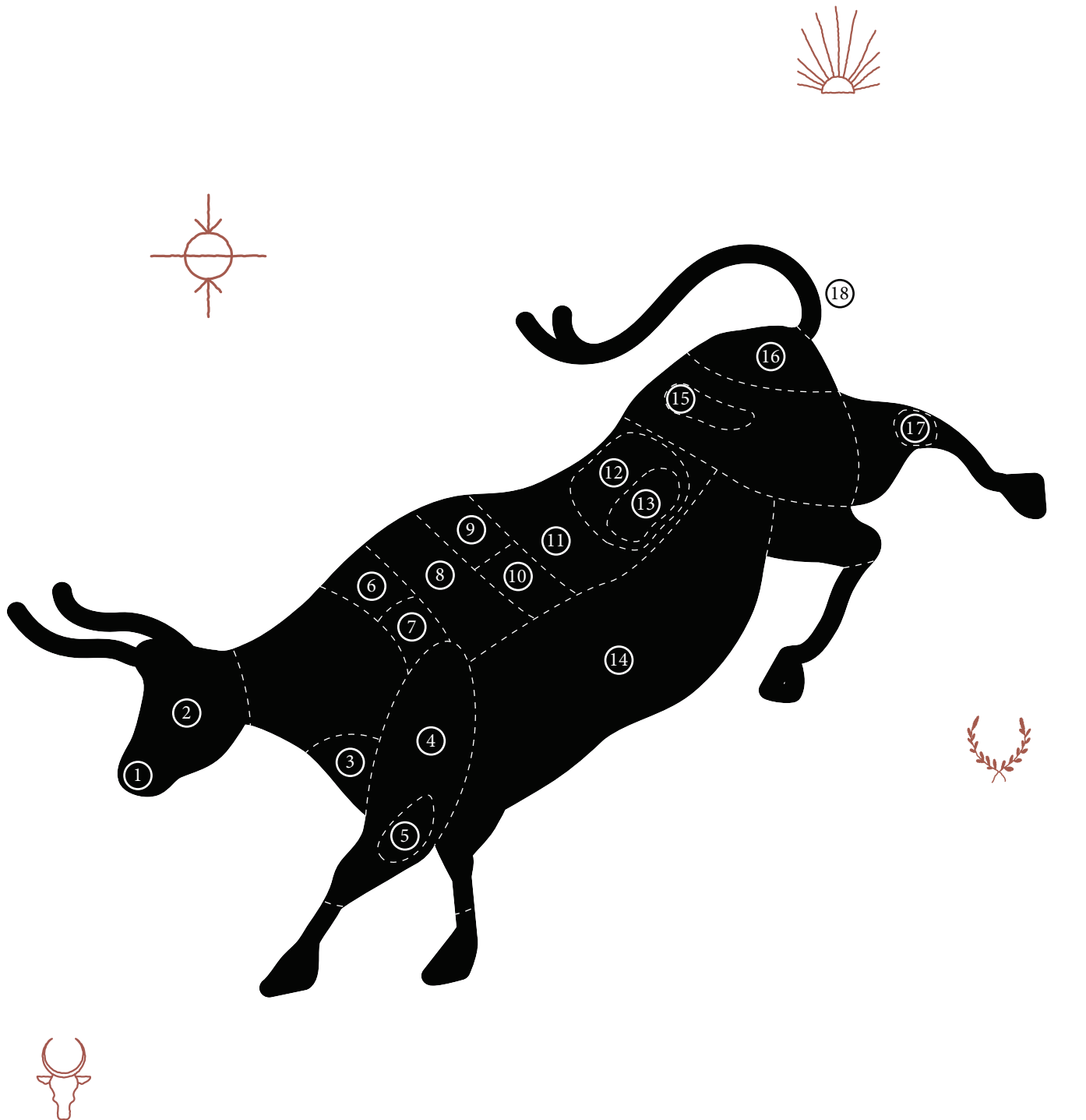


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# TO BEEF, OR NOT TO BEEF

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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.



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- 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*