

**carna**  
*by*  
DARIO  
CECCHINI

## MEAT & SEAFOOD

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## APPETISERS

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### *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

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### *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 Con Ravioli Del Plin* ⑱ §

Double Boiled Beef Tail Soup, Beef Ravioli, Porcini Mushroom  
— \$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

Sliced Raw Beef, Creamy Ricotta Cannoli, Grana Padano Cheese, Delicate Truffle Vinaigrette  
— \$288

### *Polpette Ripiene Di Midollo* ⑭ ⑰

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

### *Cappesante Scottate*

Pan-seared Scallops, Smoked Cauliflower Puree, Crispy Endives, Daikon, Black Truffle Jus  
— \$298

### *Ribbolitta Toscana Con Uova In Camicia*

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

### *Zuppa Del Contadino*

Stewed Celeriac Soup, Creamy Mascarpone, Crispy Capers, Fragrant Basil Oil  
— \$188

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# BEEF FROM CARNA'S CHARCOAL GRILL

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## *Chef's Special Cuts*

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### *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 De 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*

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### *Carima, Italy* ⑬

— \$588

Tenderloin (220g)

### *Roam, Australia* ⑩

— \$1,680

OP Rib (1kg)

Grass-Fed Wagyu

### *Jack's Creek, Australia* ⑨

— \$608

M3 Cube Roll (300g)

Black Angus 300 Days

### *Kagoshima, Japan* ⑫

— \$658

A4 Striploin (200g)

Kobe

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## 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

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# MAINS

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# MEAT & SEAFOOD

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## *Salsiccia alla Griglia* §

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

## *Pancia di Maiale Crocate*

Crispy Pork Belly, Caramelised Pear, Black Salsify, Creamy Mashed Potatoes, Luscious Morel Cherry Jus  
— \$368

## *Duo di Black Angus* ② ③

Crispy Beef Brisket, Tender Braised Beef Cheek, Trio of Carrots, Rich Red Wine Jus  
— \$398

## *Branzino alla Griglia*

Crisp-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

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# 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
- *Deep-fried Beef Ragù Rice Balls* §  
\$98
- *Sautéed Spinach, Garlic, Extra-virgin Olive Oil (v)*  
\$88
- *Sautéed Mixed Mushrooms, Butter, Thyme (v)*  
\$98
- *Grilled Asparagus with Olive Oil (v)*  
\$128

## *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

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# FARM HOUSE

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## *Lasagna al Cavolo Nero*

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

## *Carnaroli Risotto alla Zucca*

Creamy Pumpkin Risotto, Swiss Chard, Pecorino Cheese, Sprinkle of Onion Dust  
— \$328



(v) Vegetarian

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# DESSERTS

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## *Tiramisù di Casa (Sharing)*

Layers of Savoirdi 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

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## *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

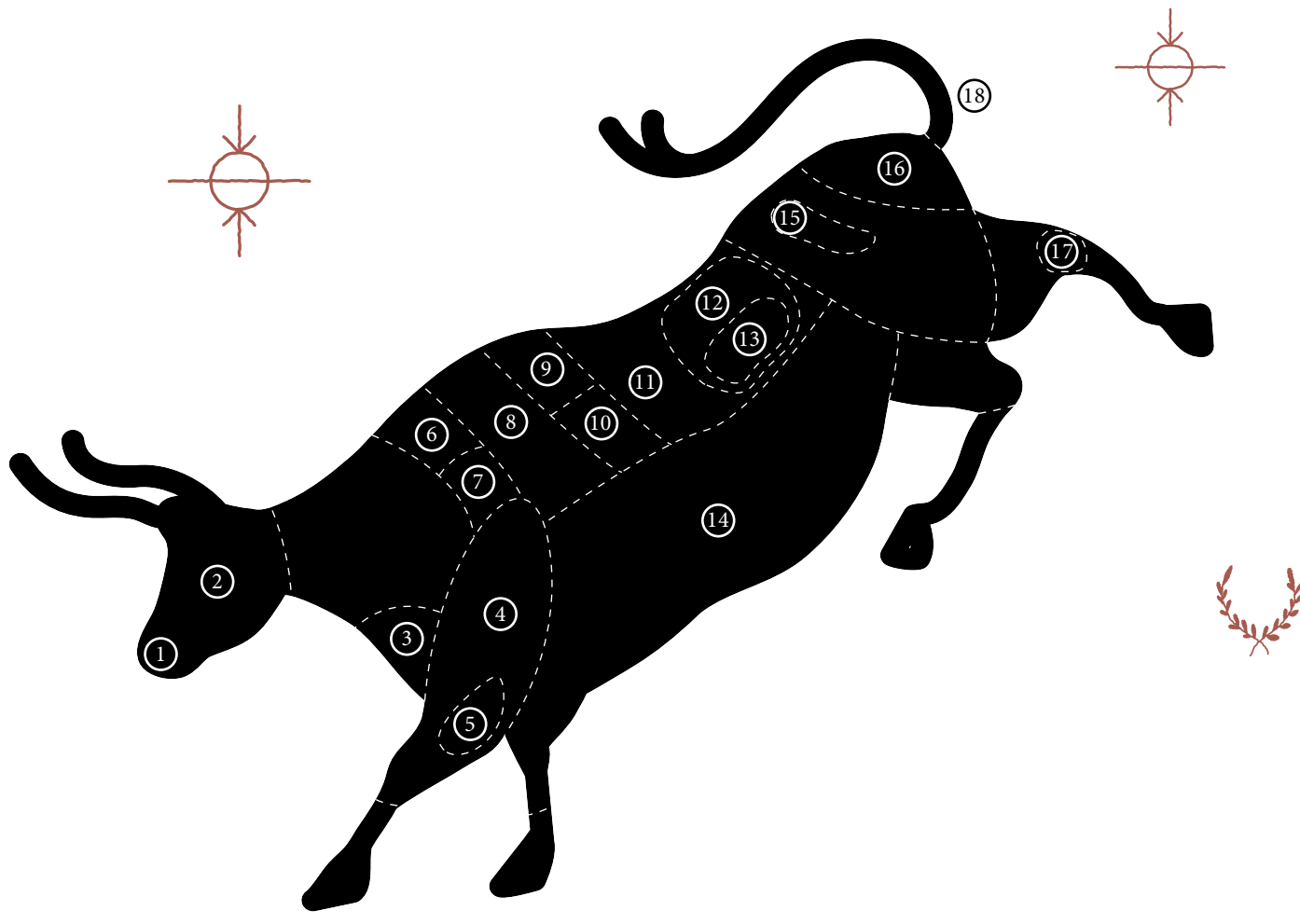


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# TO BEEF, OR NOT TO BEEF

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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.



- 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*