

# AMORE IN ITALIA

## Celebrazione di San Valentino

**carna**  
by  
DARIO  
CECCHINI

### ANTIPASTO

#### Crostata di Carne ①

Braised Beef Tongue, Butter Tart, Goat Cheese, Vegetable Jam, Chive, Rice Chip  
"The Language Of Love"

*Louis Roederer, Brut Rose, Millesime 2017*

#### Crocchetta ai Vitello ③

Veal Sweetbread, Smoked Potato Foam, Caramelized Apple, Leek, Chilli  
"Sweet Beginnings"

*Allegrini Soave, Veneto, Italy, 2022*

### PRIMO

#### Cappellacci ⑩

Homemade Ravioli, Spinach, Ricotta, Beet Root, Parmesan,  
Spiced Beef & Pork Ragout, Nduja Tomato Sauce  
"A Fiery Romance"

*G.B. Burlotto, Verduno Pelaverga, Piedmont, Italy, 2022*



### SECONDO

#### Manzo Alla Griglia a Carbone ⑫ ⑬

Charcoal Grilled Kagoshima A5 Sirloin and Australia M4 Tenderloin,  
Artichoke, Pancetta, Crushed Potato with Black Truffle

"Heritage of Desire"

*Ornellaia, Le Serre Nuove dell'Ornellaia, Bolgheri, Tuscany, Italy 2020*

### DOLCE

#### Torta Opera al Lampone

Raspberry Opera, Raspberry Sauce, Pistachio Crumble, Pistachio Gelato  
"A Sweet Serenade"

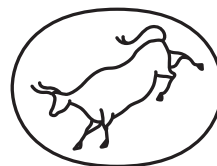
**\$1,288 Per Person**

Wine Pairing (125ml per glass)

**2 Glasses \$288**

**3 Glasses \$388**

**4 Glasses \$468**



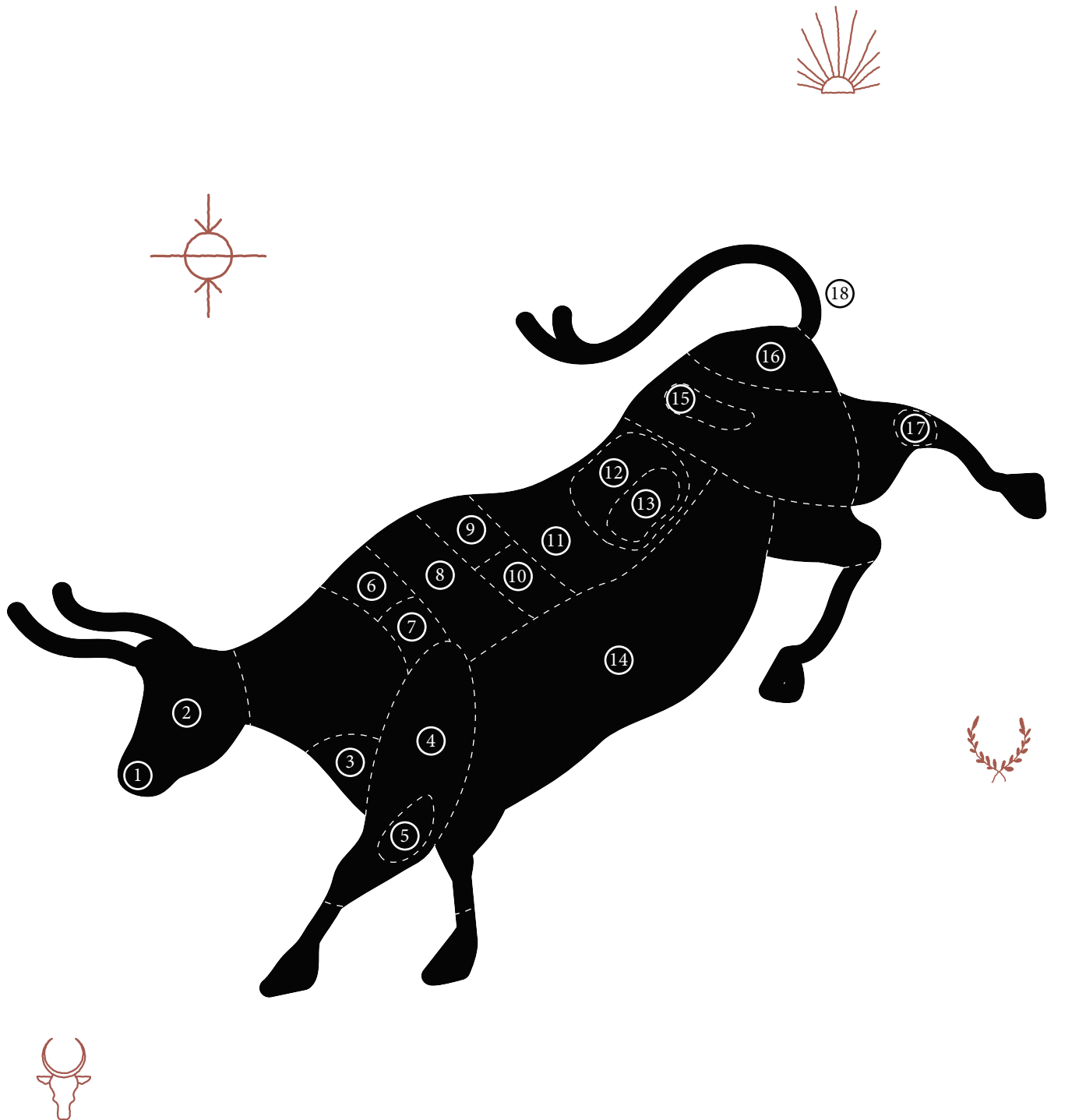
All prices are in Hong Kong dollars and subject to 10% service charge

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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*