# "Nose-to-Tail" Brunch Menu

Served Family Style (Minimum 2 persons)





#### ON THE TABLE

Homemade Focaccia Bread, Charcoal Carasau, Pickled Vegetables, Mixed Green Salad

**APPETISERS** all you can enjoy! (unlimited re-orders)

### Insalata Caprese

Buffalo Mozzarella, Tomato, Basil, Balsamic Vinegar

Ramerino in Culo (16)

Eye Round Beef Tartare, Rosemary Oil

Roasted Beef Tonnato (15)

Sliced Beef, Tuna Sauce, Parmesan, Truffle



Parma Ham, Spiced Beef Ragout

Warm Beef Salad 5

Beef Shin, Carrot, Celery, Red Onion, Salsa Verde

PASTA as generous as we can! (unlimited re-orders)

## Rigatoni Beef Tripe

Homemade Pasta, Braised Beef Tripe, Pork Sausage, Mint, Pecorino Cheese

#### CARNA'S CHARCOAL GRILL Grilled Meat Platter To Share

Black Angus Beef Short Ribs Homemade Beef & Pork Sausage

Select your favourite steak:

Black Ángus Cube Roll M3 (9) **\$728** (Min 2 persons) Chuck Flap M5 6 **\$788** (Min 2 persons) Carima Costata Di Manzo ® **\$888** (Min 4 persons)

SIDE DISHES tell us if you want more (unlimited re-orders)

Dario's Stewed White Beans Baked Potato with Lard Stewed Vegetables

#### DESSERT

Tiramisù di Casa served to your table

Layers of Savoiardi Biscuits, Coffee, Mascarpone Cream, Rich Chocolate

#### AT THE END

Freshly Brewed Coffee

HK\$280 per person for free-flowing Sommelier-selected prosecco, wines, mixologist cocktails, house draft beer and sodas Additional HK\$200 to upgrade your Prosecco to Champagne Thienot Brut

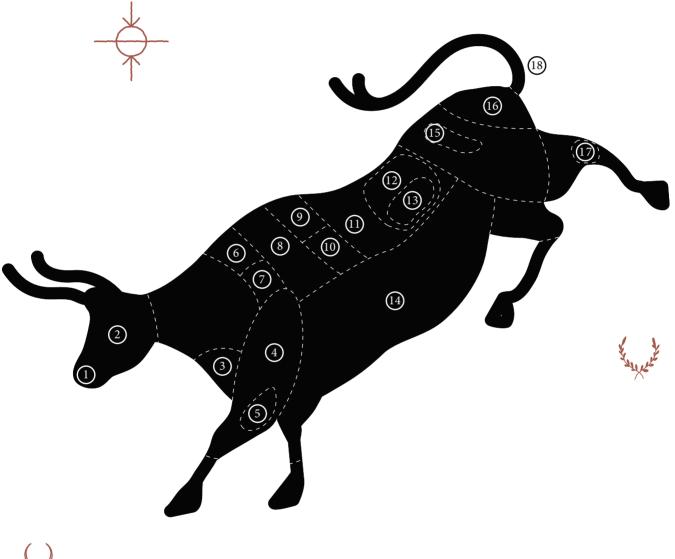




# TO BEEF, OR NOT TO BEEF

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
- Oube Roll
- 10 Ribeye
- ① Bistecca Alla Fiorentina
- (12) Striploin

- (13) Tenderloin
- (14) Belly
- 15 Eye Round
- (16) *Rump*
- (17) Bone Marrow
- (18) Beef Tail