

# Tuscan Menu

Served Family Style, only on Monday, Tuesday and Wednesday. Pre-order required.

**carna**  
by  
DARIO  
CECCHINI

## APPETISERS

Select One Per Person (Add extra Starter for \$128)



### Chianti Tartare ⑩ Δ

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

### Prosciutto Toscano 24 Months Δ

Tuscan Ham, Homemade Pickled Cucumbers infused with Sweet Honey

### Insalata Di Tenerumi ⑤ \*

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

### Patè Di Fegatini Di Pollo \*

Crostini with Homemade Chicken Liver Pâté

### Trippa alla Maremmana \*

Braised Italian Beef Tripe, Creamy Polenta

### Polpette Cacio e Uova \*

Homemade Bread, Pecorino Romano Cheese, Eggs, Tomato Sauce

Δ Zesty & Fresh - Querciabella, Mongrana, Tuscany, Italy, 2022

\* Floral & Fruity - Frescobaldi, Tenuta Ammiraglia, Alie, Tuscany, Rosé, 2023

## PASTA For Sharing

### Risotto alla Parmigiana Di Melanzane

Carnaroli Risotto, Smoked Eggplant, Ricotta Cheese, Guanciale

Smooth & Cherry - Francesco Versio, Dogliani, Piedmont, Italy, 2021



## FROM CARNA'S CHARCOAL GRILL For Sharing

### Branzino alla Griglia (add \$308)

Grilled Whole Italian Seabass, Capers, Garlic, Taggiasche Olives, Anchovies

### Bistecca Di Costola ⑩

Marango Ribeye, Italian Beef 45 Days Dry-aged (500g)

Mature & Rounded - Cafaggio, Basilica Solatio, Chianti Classico Gran Selezione, Italy, 2016

## SIDE DISHES For Sharing

### Dario's Stewed White Beans

Sautéed Spinach

## DESSERT For Sharing

### Tiramisù di Casa

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

**\$688** Per Person (Minimum 2 persons)

Enjoy a special treat when you dine with a group of four or more - savour our signature Charcoal Grilled Homemade Beef and Pork Sausages on us!



Wine Pairing (125ml per glass)

2 Glasses \$228

3 Glasses \$328

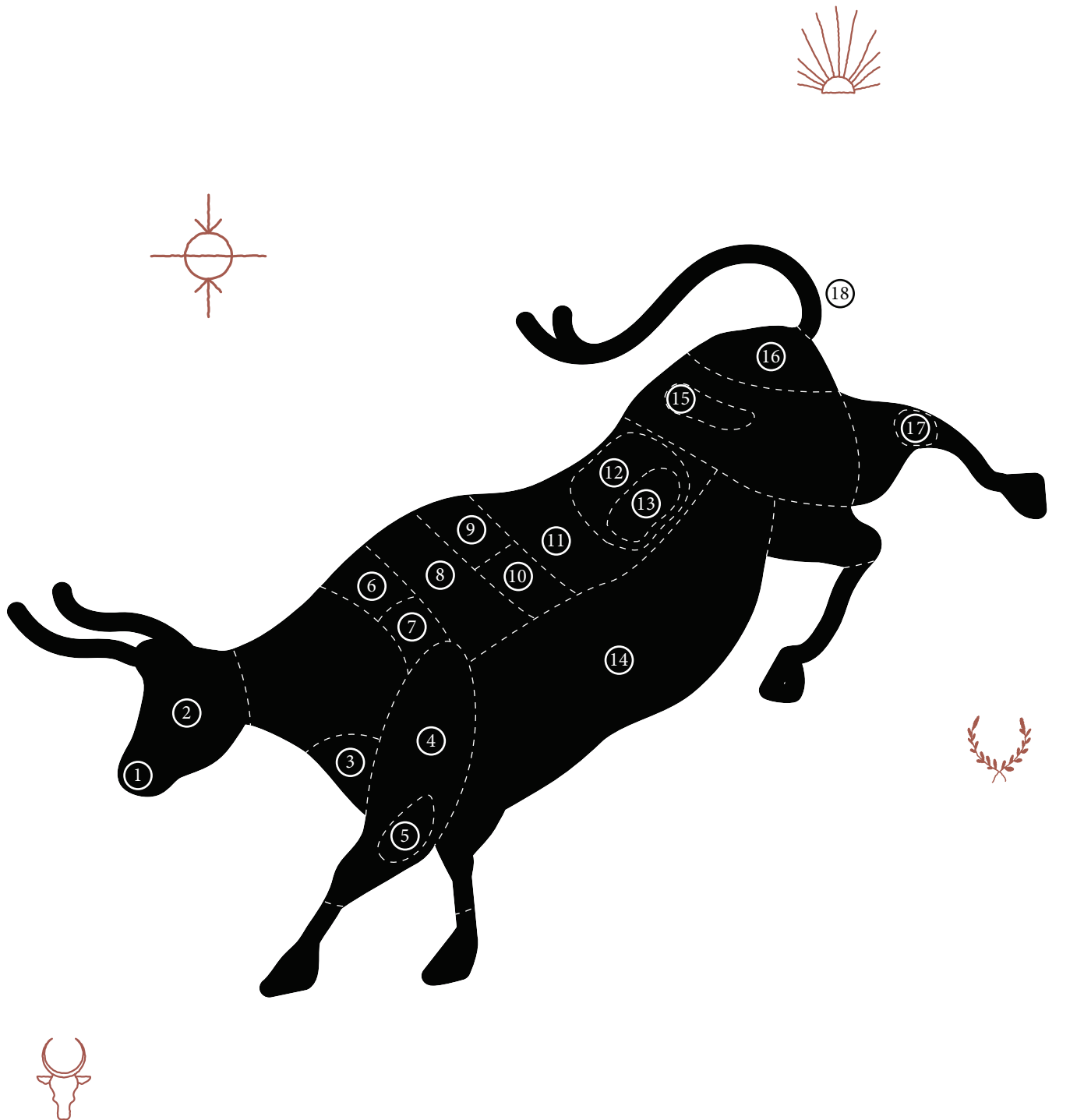
All prices are in Hong Kong dollars and subject to 10% service charge

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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*