

“Nose-to-Tail” Brunch Menu

Served Family Style (Minimum 2 persons),
only on Saturdays, Sundays and Public Holidays from 12PM to 3PM

carna

by
DARIO
CECCHINI

ON THE TABLE

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



APPETISERS all you can enjoy! (Unlimited re-orders)

Tartare di Manzo ⑩

Rump Beef Tartare, Chianti Salt, Caviar

Prosciutto Toscano

Tuscan Ham, Simmered Apple with Honey and Vinegar, Fresh Mint

Lingua di Vitello Affumicata

Thinly Sliced Smoked Veal Tongue, Beef Mayonnaise, Hazelnut, Green Oil

Panini di Salame

Focaccia Bread, Salami, Mixed Salad, Provolone Cheese, Burrata Cream

Polpetta di Carne in Umido con Salsa di Pomodoro

Stewed Beef & Pork Meatballs, Tomato Sauce, Deep Fried Leek

PASTA (Unlimited re-orders)

Rigatoni con Salsiccia e Salsa Nduja

Homemade Pasta, Pork Sausage Meat, Mushroom, Olive, Nduja Tomato Sauce, Parmigiano

CARNA'S CHARCOAL GRILL Grilled Meat Platter to Share

Salsiccia di Spezie, Carré di Agnello alla Griglia

Homemade Beef & Pork Spiced Sausage, Grilled Lamb Rack

Select your favourite steak:

U.S 1855 Black Angus Tenderloin ⑬

\$728 (Min 2 persons)

Italian Carima Beef Striploin ⑫

\$788 (Min 2 persons)

AUS Black Angus M3 T-Bone ⑪

\$888 (Min 4 persons)

SIDE DISHES Tell us if you like more (unlimited re-orders)

Dario's Stewed White Beans

Roasted Baby Potatoes

Sautéed Spinach



DESSERT

Tiramisù di Casa

Layers of Savoiardi Biscuit, Coffee, Mascarpone Cream

AT THE END

Freshly Brewed Coffee



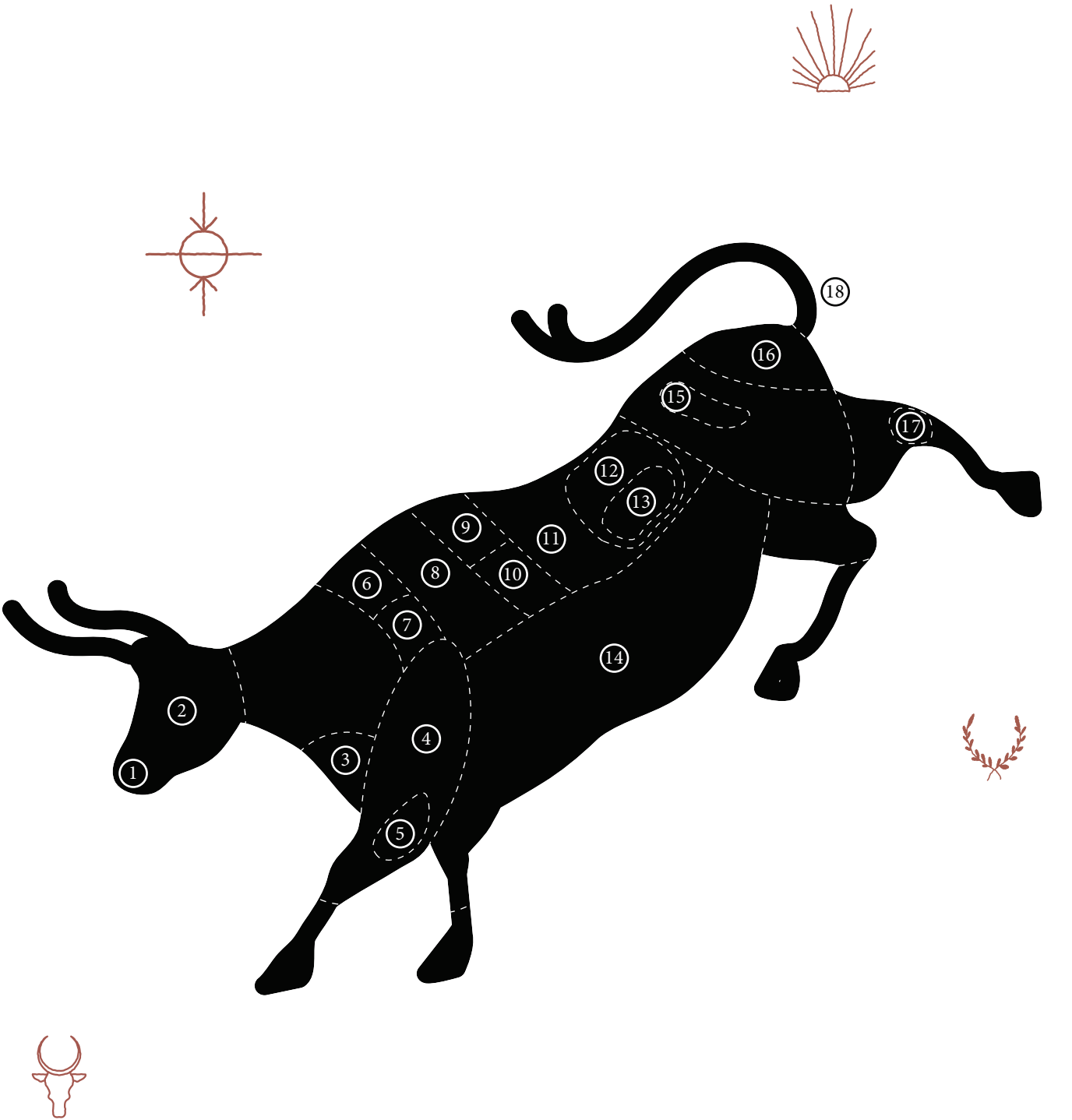
\$280 per person for free-flowing Sommelier-selected wines, prosecco,
mixologist cocktails, house draft beer and sodas

Additional \$200 to upgrade your Prosecco to Champagne Thiénot, Brut, NV

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

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.



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| ① <i>Tongue</i> | ⑦ <i>Flat Iron</i> | ⑬ <i>Tenderloin</i> |
| ② <i>Beef Cheek</i> | ⑧ <i>Etruscan Cut</i> | ⑭ <i>Belly</i> |
| ③ <i>Brisket</i> | ⑨ <i>Cube Roll</i> | ⑮ <i>Eye Round</i> |
| ④ <i>Beef Shank</i> | ⑩ <i>Ribeye</i> | ⑯ <i>Rump</i> |
| ⑤ <i>Beef Shin</i> | ⑪ <i>Bistecca Alla Fiorentina</i> | ⑰ <i>Bone Marrow</i> |
| ⑥ <i>Chuck Flap</i> | ⑫ <i>Striploin</i> | ⑱ <i>Beef Tail</i> |