

# Sassicaia Wine Dinner

4th December



**carna**  
by  
DARIO  
CECCHINI

*Franciacorta Brut DOCG, Fratus, Lombardy, Italy, NV*

## ANTIPASTO

### Carpaccio di Tonno

Blue Fin Tuna, Marinated Water Melon, Fennel, Caviar

*Rocca delle Macie Moonlite Chardonnay, Toscana, Italy, 2022*

### Insalata di Tenerumi ⑤

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

*Tenuta San Guido, Guidalberto, Toscana, Italy, 2020*



## PRIMO

### Risotto di Manzo alla Milanese

Carnaroli Risotto, Saffron, Braised Beef Cheek Ragout, Parmesan, Dill Oil, Gremolata

*Tenuta San Guido, Sassicaia, Bolgheri, Italy, 2019*

## SECONDO

### Bistecca di Costola ⑩

Marango Ribeye, Italian Beef 35 Days Dry-aged, Carrot Purée, Eggplant Caviar, Red Wine Sauce

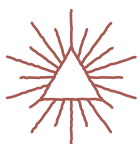
*Tenuta San Guido, Sassicaia, Bolgheri, Italy, 2018*

*Tenuta San Guido, Sassicaia, Bolgheri, Italy, 2012*

## DOLCE

### Mixed Berries Panna Cotta

Mixed Berries Sauce, Panna Cotta, Hazelnut, Almond Crumble, Meringue



**HK\$1,888 Per Person**

All prices are subject to 10% service charge

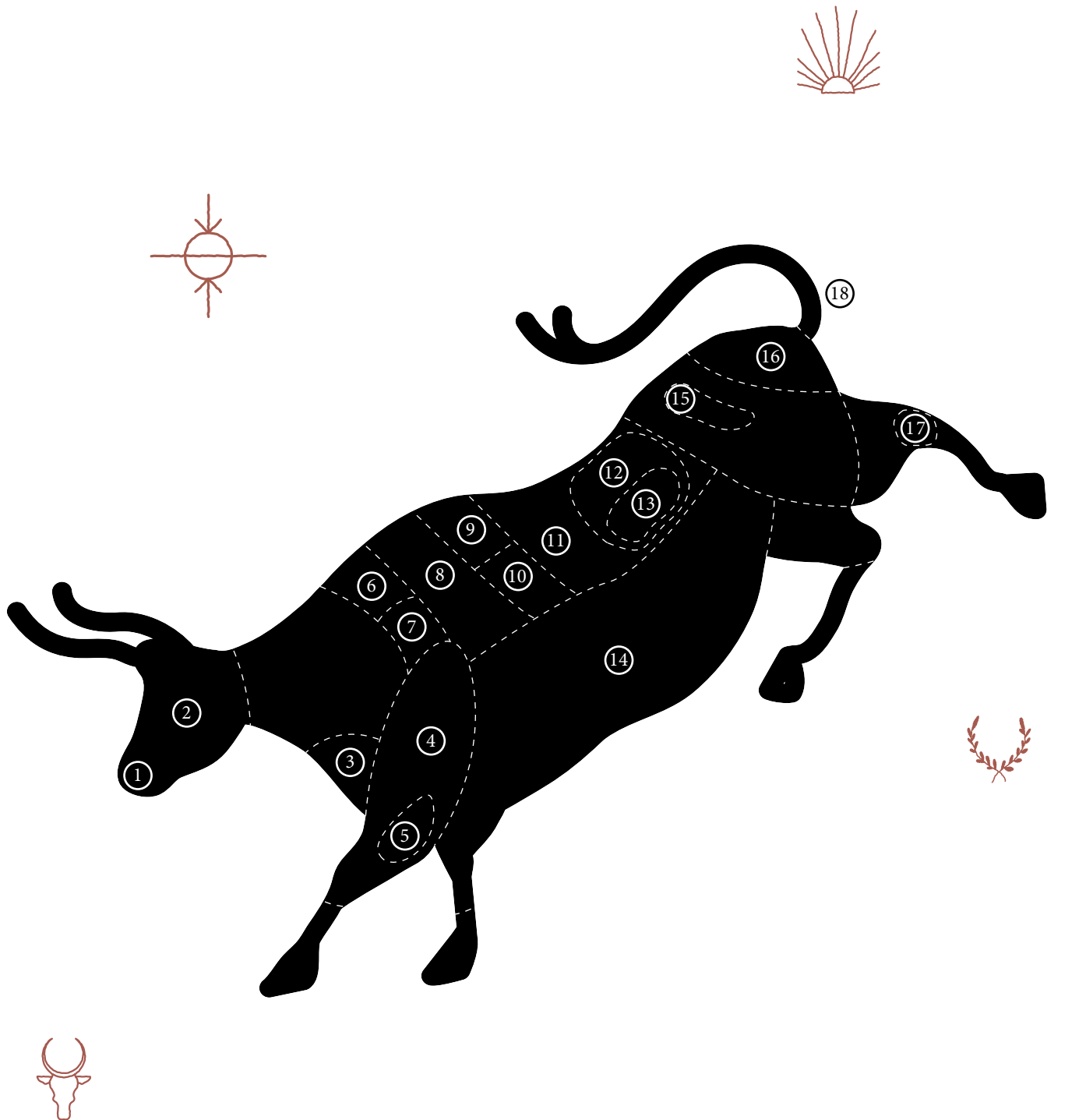


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# TO BEEF, OR NOT TO BEEF

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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*