

carna
by
DARIO
CECCHINI

MEAT & SEAFOOD



APPETISERS



Prosciutto Toscano

24 Months

Tuscan Ham, Homemade Pickled Cucumbers infused with Sweet Honey
268

Chianti Tartare ①⑥

Tender Rump of Beef, Garlic and Paprika, Zesty Lemon, Chianti Salt, Olive Oil (120g)
318

Insalata Di Tenerumi ⑤

Warm Beef Shin Salad, Carrot, Celery, Onion, Salsa Verde
253

THE GARDEN



Insalata del Campo (v)

Farmer Salad, Mesclun, Baby Kale, Frisee, Spinach, Cherry Tomatoes, Roots, Figs Vinaigrette
198

(v) Vegetarian

Vitello Tonnato ① ①⑤

Thinly Sliced Veal Tongue, Veal Loin, Capers, Pickled Radish, Tuna Sauce, Parsley Sauce
298

Brodo Di Manzo Con ①⑧

Beef Consommé, Braised Beef Tortellini, Porcini and Morel Mushrooms, and a touch of Porto Wine
208

Tuna Ai Profumi Del Macellaio

Finely Chopped Raw Blue Fin Tuna, Fragrant Fennel, Crunchy Hazelnuts, Crispy Kale, Bergamot Vinaigrette, Herb Mayonnaise, Yuzu Gel
288

Burrata E Pomodoro Cimelio (v)

Trio of Tomatoes, Creamy Burrata Cheese, Aromatic Bread Crumble, Refreshing Basil Sorbet
258

Zucchini Spaghetti (v)

Zucchini Salad, Mint, Vinegar, Pesto Sauce, Crunchy Hazelnuts & Bread Croutons
198

Carpaccio Di Manzo

Al Tartufo ①⑤

Wagyu Rostbiff Carpaccio with Black Truffle, Rucola, Parmigiano, and Smoked Ricotta
288

Polpette Ripiene Di Midollo ①④ ①⑦

Deep-fried Beef Meatballs, Rich Bone Marrow, Homemade Orange Sauce
268

Cappesante Scottate

Pan-seared Scallops, Slow-cooked Endives Kale, Orange Segments, and Black Truffle Jus
298

Ribbolitta Toscana Con

Uova In Camicia (v)

Stewed Vegetables, Soft Poached Eggs, Cannellini Beans, Black Truffle
218

Zuppa Del Contadino (v)

Stewed Celeriac Soup with Pumpkin, Chutney, Crumble, and a drizzle of Dill Oil
188

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

BEEF FROM CARNA'S CHARCOAL GRILL



Chef's Special Cuts

Bistecca Alla Fiorentina ⑪

1980

PORTERHOUSE

Australia, Black Angus, Rangers Valley,
45 Days Dry-aged (1.2kg)

Bistecca Etrusca 300 Days ⑧

1680

BEEF CHUCK ON THE BONE

Australia, Black Angus, Rangers Valley,
60 Days Dry-aged (1.2kg)

Italian Bistecca Toscana ⑩ ⑫

1980

COSTATA DI MANZO

Italy, Grain-fed Frisonat, Carima,
45 Days Dry-aged (Minimum 1kg)

Cappello De Prete ⑦

628

FLAT IRON

USA Wagyu M5-6,
Snake River Farm (300g)

Fascia Di Reale ⑥

628

BEEF CHUCK FLAP

USA Wagyu M5-6
Snake River Farm (300g)



Selected Farms

Carima, Italy ⑬

588

Tenderloin (220g)

Marango, Italy ⑩

1,680

OP Rib (1kg)

Jack's Creek, Australia ⑨

608

M3 Cube Roll (300g)

Black Angus 300 Days

Kagoshima, Japan ⑫

658

A4 Striploin (200g)

Kobe

SAUCES

Béarnaise (v)

Green Peppercorn

Chimichurri (v)

Truffle Sauce

Red Wine Sauce



(v) Vegetarian

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MAINS

MEAT & SEAFOOD



Salsiccia alla Griglia con Tartufo

Charcoal Grilled Truffle Homemade
Beef & Pork Sausage, Dario's Special
Mustard for an Extra Kick
388

Presa di Maiale Iberico

Charcoal-flavoured Iberico Presa
Pork with Figs, Black Salsify,
Mashed Potatoes
428

Paccheri alla Milanese (2) (14)

Paccheri Milanese-style with Beef Cheek
Ragout, Beef Tripe, and a Drizzle of
Herbs Oil
398

Branzino alla Griglia

Crispy-skinned and Juicy Whole Italian
Seabass, Capers, Garlic, Taggiasche
Olives, Anchovies
628

Polpo alla Griglia

Grilled Octopus Tentacle, Velvety
Parsnip Compote, White Balsamic
Vinaigrette
368

Tagliolini Di Mare E Patate

Tender Calamari Spillo, Succulent Mussel,
Potato, Roasted Bell Pepper Coulis
358

Stinco Di Manzo (4)

Alla Toscana (Order 2 Days In Advance)

Braised Beef Shank with Bone Marrow Stuffing,
Rosemary, Roasted Vegetables, Red Wine Sauce
1,288

SIDES

- *Mashed Potatoes, Butter, Grana Padano Cheese (v)*
88

- *French Fries, Grana Padano Cheese,
Black Truffle (v)*
88

- *Dario Cecchini's Stewed White Beans (v)*
98

- *Baked Cauliflower with Rich Cheese Sauce (v)*
98

- *Sautéed Spinach, Garlic, Extra-virgin Olive Oil (v)*
88

- *Sautéed Mixed Mushrooms, Butter, Thyme (v)*
98

- *Grilled Asparagus with Olive Oil (v)*
128

FARM HOUSE

Crispy Black Kale Lasagna (v)

Creamy Taleggio, Richness of
Grana Padano Cheese, Shaved Black Truffle
318

Risotto al Cavolfiore (v)

Smoked Carnaroli Risotto with
Cauliflower Purée, Kale, and Orange
328



(v) Vegetarian

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DESSERTS



Tiramisù di Casa (Sharing) (v)

Layers of Savoiardi Biscuit, Coffee,
Mascarpone Cream, Rich Chocolate
218

Ciocolato Pralinato Alla Nocciola (v)

Creamy Hazelnut Praline , Feuilletine Base,
Dark Chocolate Ganache, Milk Chocolate
Cremeux, Milk Gelatoe
168

Il Giardino di Agrumi (v)

Citrus Garden, Zesty Orange Blood Sorbet,
Grapefruit, Lemon Gel, Lime, Creamy Orange Curd,
Crunchy Almond Crumble, Grand Mariner Granita
158

La Nuovola Di Carna (v)

Fluffy Souffle, Mixed Berry Sauce,
Vanilla Gelato
188

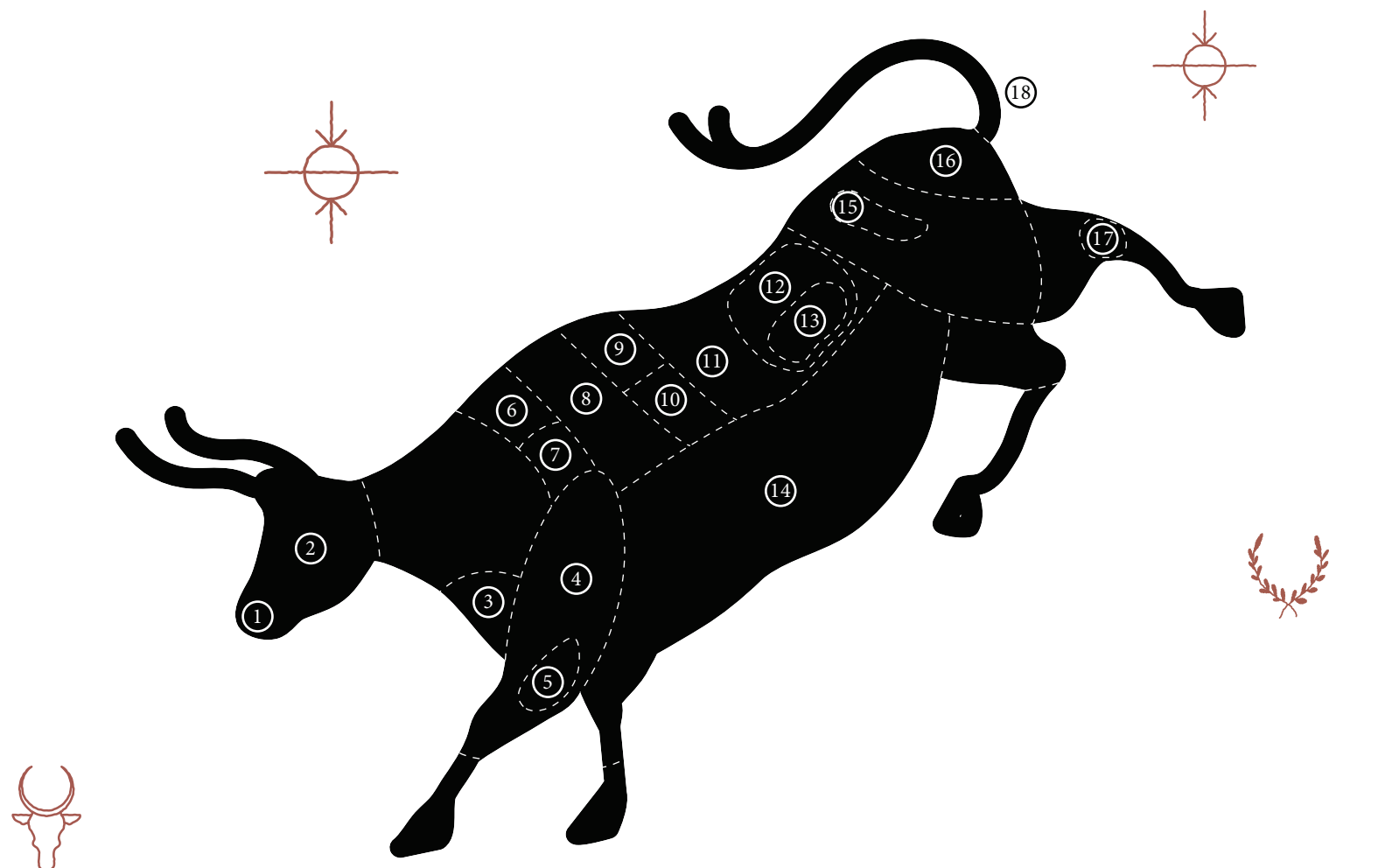
Rossini (v)

Prosecco Jelly, Prosecco Mousse, Vanilla
Whipping Ganache, Strawberry Soup,
Almond Shortbread, Strawberry
Rhubarb Sorbet
158



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*
- 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*