

carna
by
DARIO
CECCHINI

COLD



Carpaccio Di Manzo

Al Tartufo ⑮

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

Prosciutto Toscano

24 Months

Tuscan Ham, Homemade Pickled Cucumbers infused with Sweet Honey
268

Polpette Ripiene Di Midollo ⑭ ⑰

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

Zuppa Del Contadino (v)

Leek & Pumpkin Soup with Chutney, Crumble, and a drizzle of Dill Oil
188

Cappesante Scottate

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

Vitello Tonnato ① ⑮

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

Insalata del Campo (v)

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

HOT

Insalata Di Tenerumi ⑤

Warm Beef Shin Salad, Carrot, Celery, Onion, Salsa Verde
258

Fritto di Trippa ⑪

Crispy Beef Tripe, Rosemary, Italian Herb Sauce
228

Ribbolitta Toscana Con

Uova In Camicia (v)

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

Chianti Tartare ⑮

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

Burrata E Pomodoro Cimelio (v)

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

Carpaccio di Tonno

Sustainable Tuna, Marinated Watermelon, Lemon, Caviar, Fennel Glucose
288



APPETISERS



(v) Vegetarian

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

MAINS



Paccheri alla Milanese (2) (11)

Paccheri Milanese-style with Beef Cheek Ragout, Beef Tripe, and a Drizzle of Herbs Oil
388

Branzino alla Griglia

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

Arrosto Fiorentino (16)

(Order 2 Days In Advance)

Roasted Rump Angus Beef, Rosemary & Sage Flavour (1kg)
1,688

Crispy Black Kale Lasagna (v)

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

Preso di Maiale Iberico

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

Polpo alla Griglia

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

Salsiccia alla Griglia con Finocchio

Charcoal Grilled Homemade Beef & Pork Sausage with Fennel
388

Tagliolini Di Mare E Patate

Tender Calamari Spillo, Succulent Mussel, Potato Foam, Roasted Bell Pepper Coulis
398

Risotto al Cavolfiore (v)

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

Risotto ai Gamberi

Carnaroli Rice, Prawn Tartare, Green Peas, Prawn Chips, Chives, Caviar
388



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BEEF FROM CARNA'S CHARCOAL GRILL



Bistecca Alla Fiorentina (12) (13)

1,980 / 1,880

PORTERHOUSE / T-BONE

Australia, Black Angus,
Rangers Valley (1.2kg)

Italian Bistecca Toscana (10) (12)

1,980

COSTATA DI MANZO

Italy, Grain-fed Frisonat, Carima,
45 Days Dry-aged (1.2kg)

Bistecca Etrusca 300 Days (8)

1,680

BEEF CHUCK ON THE BONE

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

Cappello De Prete (7)

628

FLAT IRON

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

Jack's Creek, Australia (9)

608

M3 Cube Roll (300g)

Black Angus 300 Days

Kagoshima, Japan (12)

658

A4 Striploin (200g)

Kobe

Fascia Di Reale (6)

628

BEEF CHUCK FLAP

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

Blonda Espanola, Spain (10)

1,680

OP Rib, 28 Days Dry-aged (1kg)

Carima, Italy (13)

588

Tenderloin (220g)



SIDES

Mashed Potatoes, Butter, Grana Padano Cheese (v)

88

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

88

French Fries, Grana Padano Cheese, Black Truffle (v)

88

Sautéed Mixed Mushrooms, Butter, Thyme (v)

98

Dario Cecchini's Stewed White Beans (v)

98

Grilled Asparagus with Olive Oil (v)

128

Sautéed Broccolini, Garlic, Extra-virgin Olive Oil (v)

98

SAUCES

Red Wine Sauce

Green Peppercorn

Truffle Sauce



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DESSERTS

Tiramisù di Casa (Sharing) (v)

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

La Nuovola Di Carna (v)

Fluffy Souffle, Mixed Berry Sauce,
Vanilla Gelato
188

Crostata di Ciliegie (v)

Sweet Shortcrust Pastry, Almond Cream,
Amarena Cherries, Olive Oil Ice Cream,
Raspberry Coulis
188



Il Giardino di Agrumi (v)

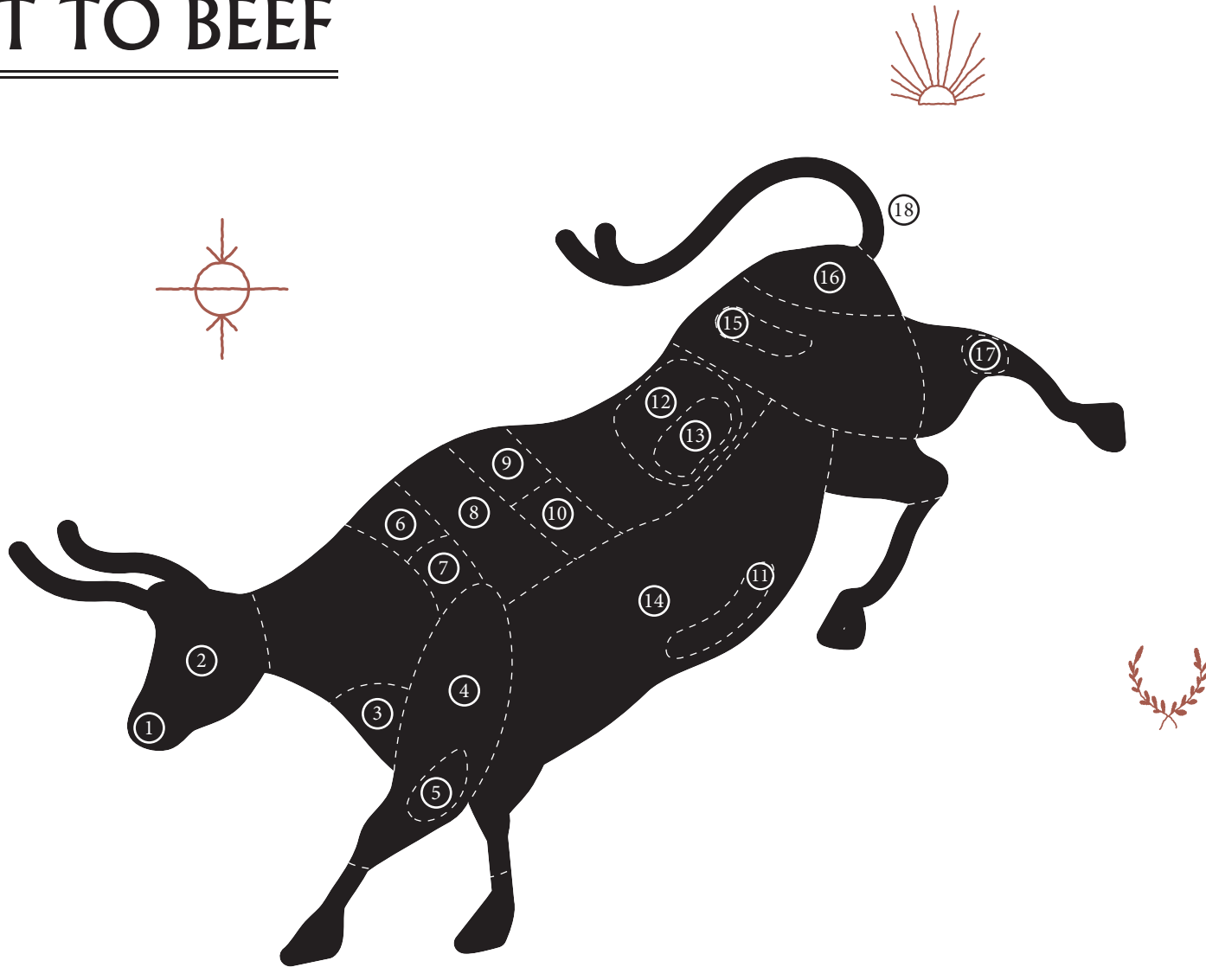
Citrus Garden, Zesty Orange Blood Sorbet,
Grapefruit, Lemon Gel, Lime, Creamy Orange Curd,
Crunchy Almond Crumble, Grand Mariner Granita
158

Raspberry Semifreddo (v)

Rose Semifreddo, Limoncello, Raspberry,
Olive Oil Sponge Cake
158



TO BEEF, OR NOT TO BEEF

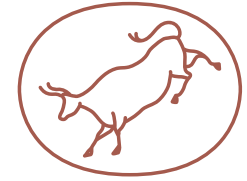


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- ① *Tongue*
 - ② *Beef Cheek*
 - ③ *Brisket*
 - ④ *Beef Shank*
 - ⑤ *Beef Shin*
 - ⑥ *Chuck Flap*

- ⑦ *Flat Iron*
- ⑧ *Etruscan Cut*
- ⑨ *Cube Roll*
- ⑩ *Ribeye*
- ⑪ *Beef Tripe*
- ⑫ *Striploin*

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

OUR CUTS



Bistecca Alla Fiorentina (Australia)

Breed & Diet

Australian Black Angus, Rangers Valley, grain-fed

Flavour

Buttery, beefy, complex

Texture

Tender, balanced, succulent

Cappello De Prete (U.S.)

Breed & Diet

American Wagyu M5-6, Snake River Farm, grain-fed

Flavour

Buttery, sweet, luxurious

Texture

Tender, smooth, velvety

Fascia Di Reale (U.S.)

Breed & Diet

American Wagyu M5-6, Snake River Farm, grain-fed

Flavour

Beefy, juicy, bold

Texture

Firm, loose-grained, satisfying bite

Bistecca Toscana (Italy)

Breed & Diet

Italian Frisona, Carima, grain-fed

Flavour

Mineral-driven, clean, elegant

Texture

Firm, rustic, traditional

Jack's Creek 300 Days (Australia)

Breed & Diet

Australian Black Angus, 150 days grain-fed

Flavour

Creamy, rich, balanced

Texture

Tender, juicy, marbled

Blonda Espanola (Spain)

Breed & Diet

Spanish beef, Matured, European-reared

Flavour

Nutty, robust, beef-forward

Texture

Firm, succulent, hearty

Bistecca Etrusca 300 Days (Australia)

Breed & Diet

Australian Black Angus, Rangers Valley, grain-fed

Flavour

Umami-rich, intense, deep

Texture

Firm, juicy, robust

Kagoshima (Japan)

Breed & Diet

Japanese Wagyu A4, grain-fed

Flavour

Buttery, delicate, premium

Texture

Tender, silky, melt-in-mouth

Carima (Italy)

Breed & Diet

Italian beef, grain-fed

Flavour

Refined, subtle, elegant

Texture

Delicate, soft, tender



Talk to our team and let us guide you to the cut that best suits your preferences

