The Butcher's Christmas Feast

Served Family Style

carna
by
DARIO
CECCHINI

ON THE TABLE

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

APPETISERS

Ramerino In Culo (16)
Seared Black Angus Beef Tartare, Chianti Salt, Rosemary

Peposo Toscano (2)
Tuscan-style Stewed Beef Cheek, White Bean Purée

Gamberi Rossi alla Griglia
Grilled Red Prawns, Garlic, Parsley, Fresh Lemon

Cotechino con Lenticchie
Braised Pork Feet, Lentils, Beef Jus

PASTA

Mezze Maniche
Homemade Pasta, Stracciatella Cheese, Datterino Tomato Sauce, Basil, Parmigiano

CARNA'S CHARCOAL GRILL Select One for sharing

Bistecca alla Fiorentina (12) (13)
Australia, Black Angus Beef, T-Bone Steak (Min 2 persons)

Bistecca alla Toscana (12) (13)
Italy, Carima Beef, 45 Days Dry-aged (Min 2 persons)

Bistecca Di Brontosauro (10)
Australia, Black Angus Beef, Tomahawk Steak (Min 4 persons)

SIDE DISHES

Truffle Mashed Potatoes
Braised Brussels Sprouts
Deep Fried Polentas

DESSERT

Torta della Nonna
Vanilla Pastry Cream, Buttery Shortcrust Pastry, and Toasted Pine Nuts

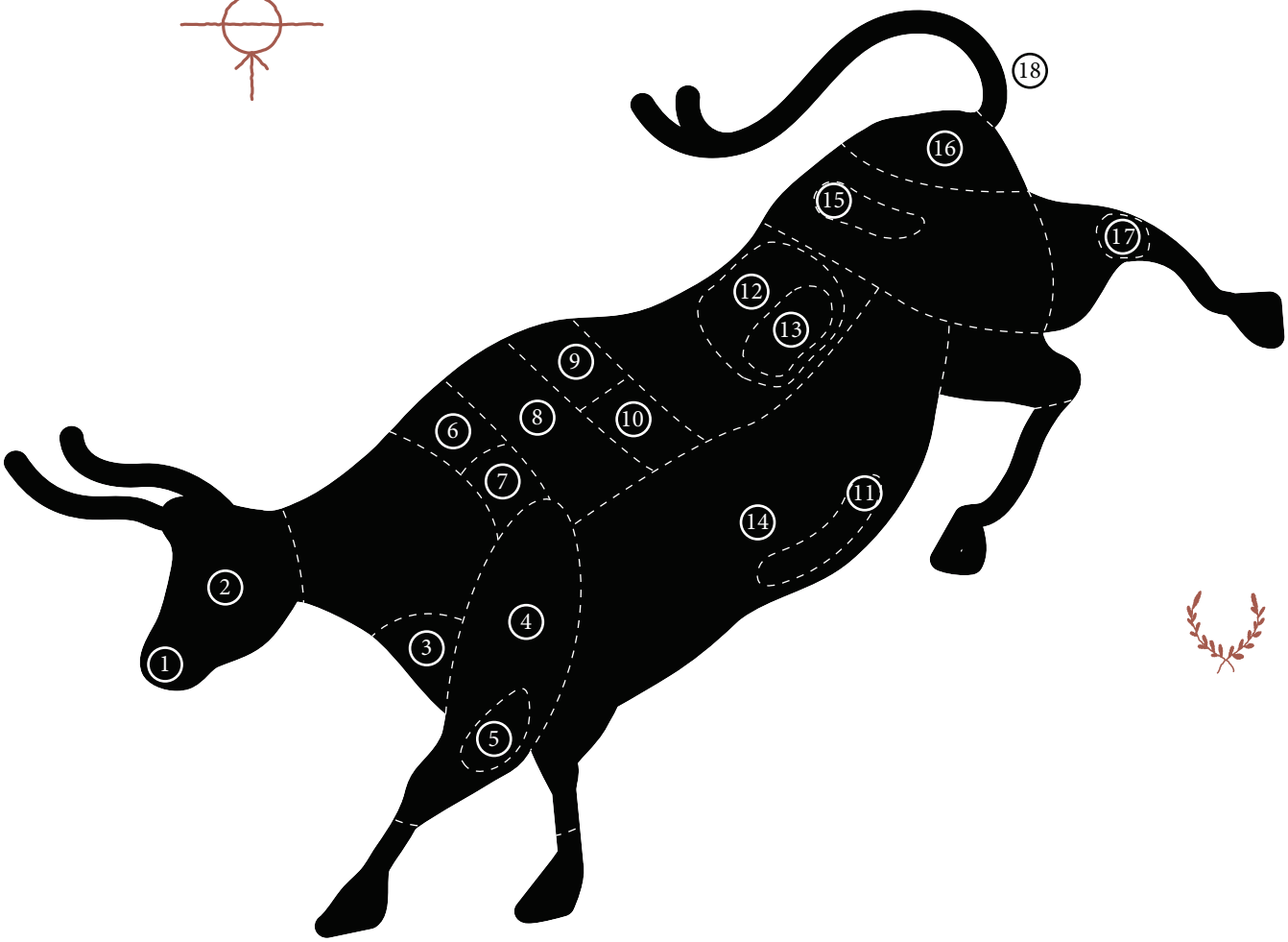
$1,688 Per Person

$580 Per Person for free-flow Champagne Thiénot Brut Reserve, NV,
Sommelier-selected Wines, Mixologist Cocktails, House Draft Beer and Sodas

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.



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*