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## BUTCHER SHOP

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**Prosciutto Di Parma D.O.P.**  
Fratelli Galloni Prosciutto,  
Air Bread Cracker, Beefsteak  
Tomato Tartare — 16

**Wagyu Beef Carpaccio**  
Castelvetrano Olives, Black  
Truffle, Gribiche, Capers, Hydro  
Cress — 22

**Tavolaccio Del Salumiere**  
Dario's Favourite Charcuterie,  
Accoutrement, Air Bread Cracker  
— 28

**Black Label Prosciutto &  
Black River Caviar Cannoli**  
An Unforgettable Treat For The  
Senses — 26 per piece



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## RAW BAR



**Freshly Shucked Oysters with  
Champagne Mignonette**  
Chef's daily selection. Please  
inquire with server.  
28/48 1/2 doz / 1 doz

**Chilled Tiger Prawns Cocktail**  
Horseradish, Lemon, Cocktail  
Sauce — 24

**Alaskan King Crab Cocktail**  
Lemon, Classic Mustard Dip — MP

**"Fit for a King" Seafood  
& Shellfish Tower**  
Alaskan King Crab Leg,  
Spiny Tail Lobster, Oysters, Prawns,  
Maine Lobster Salad — 145

**Black River Royal Ossetra  
Caviar**  
Blinis, Shallots, Crème Fraîche  
— 165oz

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## APPETIZERS

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## SALADS

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**Dario's Sugo Pappardelle**  
Dry Age Beef, Wild Mushrooms,  
Bone Marrow Crumble — 26

**Tuscan Beef Skewers**  
Roasted Garlic, Rosemary — 25

**Grilled Spanish Octopus**  
Fingerling Potatoes, Salsa Verde,  
EVOO — 28

**Marinated Blue Crab Cake**  
Rémoulade, Capers, Celery — 22

**Crisp Wedge Salad**  
Pancetta, Shallots, Egg  
Blue Cheese Dressing — 17

**Roasted Beet Salad**  
Goat Cheese, Watercress, Candied  
Hazelnuts, Sherry Vinegar — 18

**Baby Hearts of Romaine**  
Parmesan, Croutons, Carna Garlic  
Caesar Dressing — 18



@carnarestaurant

**sbe**

Should you have any dietary requirements or allergies, please alert your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices displayed are subject to 12% VAT and a 15% Service Charge. 08.24.19



# ENTRÉES

**Whole Roasted Caribbean Lobster**  
Charred Lemon, Thyme Fonduta— MP

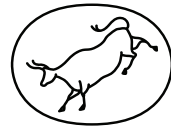
**Mary's Organic Chicken**  
Lemon Garlic Purée, Tuscan Kale — 32

**Australian Lamb Chops**  
Charred Eggplant, Apricot Mostarda — 49



**Glacier 51 Toothfish**  
Miso Glaze, Shiitake Mushroom Tea,  
Baby Bok Choy, Ginger — 49

**Line Caught Queen Snapper**  
Summer Bean Salad, Tomato Vinaigrette  
Kalamata Olive Tapenade — 42



## BEEF FROM CARNA'S WOOD SMOKE GRILL

### DRY AGED SELECTIONS

**Cowboy Ribeye 20oz**  
*Dry Aged Costata alla Fiorentina*  
1855 Super Prime Black Angus — 85

**Tuscan Porterhouse 32oz**  
*21 Day Dry Aged Black Label*  
*Bistecca Fiorentina*  
Linz Heritage Angus Prime — 96

**Kansas City 20oz**  
*50 Day Dry Aged Prime Bone in Strip Steak*  
Linz Heritage Angus Prime — 76

### WET AGED SELECTIONS

**Delmonico Ribeye 16oz**  
*Wet Aged Prime House Selection*  
Linz Heritage Angus Prime — 75

**Veal Chop 14oz**  
*Milk Fed. 28 Day Aged.*  
Peter's Farm, Netherlands — 68

**Specialty Panzanese Steak 32oz**  
*Bistecca Panzanese*  
Linz Heritage Angus Prime — 88

All Cuts Dry Rubbed with  
Dario's Signature PROFUMO DEL  
CHIANTI Specialty Salt



## SIGNATURE CUTS

Serves 2-4

**Chateaubriand a la "Oscar" for two 16oz**  
*Wagyu Beef Tenderloin, Alaskan King Crab,*  
*Asparagus, Béarnaise*  
Darling Downs A5 — 165

**Wood Grilled and Broiled Tomahawk Steak 50oz**  
*Australian F1 Wagyu*  
Darling Downs A5 — 245



## SPECIALTY RESERVE WAGYU SELECTION



We Butcher In House Daily  
We Source Directly From Farmers  
Around The Globe Focusing On  
Unrivaled Quality Of All Natural,  
Humanely Raised Beef.

**Australian Master Kobe**  
*Full Breed Pure Blood A9+*  
New York Strip — 105 4oz

**Australian N.Y. Striploin 14oz**  
*28 Day Aged F1*  
Darling Downs A5+ — 73

**Australian Filet Mignon 8oz**  
*28 Day Aged F1*  
Darling Downs A5+ — 75



## ADD TO CUTS

Gorgonzola Blue Cheese 12  
Half Lobster Tail 19  
King Crab "Oscar Style" 28  
Café de Paris Butter 5  
Black Truffle Butter 6

## SIDES

Creamed Spinach 14  
Whipped Potatoes 12  
Truffle Mac'n Cheese 14  
Grilled Asparagus 12  
Charred Street Corn 14  
Crispy Garlic Fries 11  
Fire Roasted Broccolini 11

## SAUCES

Chimichurri 5  
Béarnaise 5  
Black Truffle Périgordine 5  
Horseradish Cream 5  
Green Peppercorn 5

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# carna

by  
DARIO  
CECCHINI

## THANKSGIVING DAY MENU



### ENTRÉE SPECIALS

Joyce Farms Heritage Roasted Turkey  
Vol au vent with Confit Leg  
Sweet Potato Puree, Cranberry-Orange Confiture  
Honey Cardamom Turkey Jus  
38

1855 Super Prime Rib Roast  
Wild Mushroom Duxelle, Hudson Valley Grilled Asparagus  
Roasted Garlic & Rosemary Whipped Potatoes  
Chianti Classico Au Jus  
58



### DESSERT SPECIAL

Sugar Pie Pumpkin Cheesecake  
Almond Tuille, Vanilla- Cinnamon Chantilly,  
Salted Caramel Crème Glacé  
14

