



CHARCUTERIE



*Specialties from the
Butcher Shop*



*Private Label Fratelli
Galloni Prosciutto D.O.P.*
Beefsteak Tomato Tartare — 16

*Wagyu Beef Steak Tartare
with Truffle*
Dario Cecchini's Signature Top
Sirloin Tartare — 22

*Carna's Luxurious Foie
Gras, Truffle & Caviar*
— 12 per piece

*Black Label Prosciutto &
Black River Caviar Cannoli*
An Unforgettable Treat for The
Senses — 26

RAW BAR



*Chilled Shellfish
Caviar*

*Freshly Shucked Oysters with
Champagne Mignonette*
The Best Regionally Foraged
Oysters Available Daily. Please
Enquire With Server.
21/38 1/2 doz / 1 doz

*Chilled Tiger
Prawns Cocktail*
Horseradish, Lemon, Cocktail
Sauce — 22

Hamachi Crudo
Pickled Cucumber, Fresno Chili,
Ginger Lime Dressing — 24

*"Fit for a King" Seafood
& Shellfish Platter*
Alaskan King Crab Leg,
Lobster, Oysters, Tiger Prawns
Hamachi Tartare, Classic
Condiments — 125

*Jumbo Florida Stone
Crab Claws*
Classic Mustard Dip — MP

*Black River Ossetra
Imperial Caviar*
Blinis, Shallots, Crème
Fraîche — 150 oz

SALADS



Crisp Butter Lettuce
Buttermilk Ranch, Pancetta,
Blue Cheese, Shallots, Egg — 16

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

Baby Hearts of Romaine
Parmesan, Croûtons, Carna Garlic
Caesar Dressing — 16

APPETIZERS



*Chilled White Gazpacho with
Prawns*
Marcona Almonds, Piménton,
Cucumbers, Sherry Vinegar — 18

*Pan Roasted Diver
Scallops*
Brown Butter, Cauliflower — 25

*Marinated Blue Crab
Cake*
Rémoulade, Capers, Celery — 20

Grilled Spanish Octopus
Fingerling Potatoes, Salsa Verde,
EVOO — 26

*Braised Shortrib
Pappardelle*
Roasted Wild Mushrooms, Bone
Marrow Crumble — 24
Add Shaved Truffle — MP



ENTRÉES

Whole Roasted Lobster

Truffle Sabayon, Charred Lemon — 68

Crispy Skin Branzino

Crab, Finocchio, Cioppino Broth — 38

Glacier 51 Toothfish

Miso Glaze, Shiitake Mushroom Tea, Ginger — 48

Mary's Organic Chicken

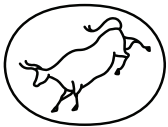
Lemon Garlic Purée, Tuscan Kale — 36

Australian Lamb Chops

Charred Eggplant, Apricot Mostarda — 45

Surf & Turf Katsu Sandwich

Tonkatsu Wagyu Beef, Toasted Milk Bread, Ossetra Caviar — 78



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



*All Cuts Dry Rubbed with
Dario's Signature PROFUMO DEL
CHIANTI Specialty Salt
(except Bistecca Panzanese)*

BEEF FROM CARNA'S WOOD SMOKE GRILL

Bone In

Cowboy Ribeye 20oz

*Dry Aged Prime Costata alla Fiorentina
Niman Ranch Black Angus Prime — 76*

Specialty Panzanese Steak 32oz

*Bistecca Panzanese
Linz Heritage Angus Prime — 58*

Tuscan Porterhouse 32oz

*21 Day Aged Black Label Bistecca Fiorentina
Linz Heritage Angus Prime — 64*

Dry Aged Kansas City 20oz

*50 Day Dry Aged Prime Bone in Strip Steak
Linz Heritage Angus Prime — 48*

Boneless

Super Mac Dario 10oz

*Specialty Blend Chopped Steak
Bone Marrow Infused — 28*

Delmonico Ribeye 16oz

*Aged Prime House Selection
Niman Ranch Black Angus — 60*

Center Cut Filet 8oz

*28 Day Aged F1 Wagyu
Darling Downs A5 — 68*

Prime NY Strip 14oz

*28 Day Aged F1 Wagyu
Darling Downs Australia — 68*

Grass Fed Beef Tenderloin 10oz

*28 Day Aged All Natural Free Range Beef
Cape Grim, Flinders Island, Tasmania — 49*

SIGNATURE CUTS SERVED TABLESIDE

Serves 2-4



Dry Rub Grilled Beef Rib Roast

Slow Braised and Grilled,
Black Pepper, Horseradish,
Mustard — 205

Wood Grilled and Broiled Tomahawk Steak 54oz

Darling Downs Australia F1 Wagyu A4
— 245

SPECIALTY RESERVE WAGYU SELECTION



Miyazaki Prefecture Full Blood Wagyu A9+

27 Day Aged
Strip Steak — 28 per oz, 4oz minimum

Australian Master Kobe Full Blood Wagyu A9+

New York Strip — 25 per oz,
4oz minimum

Mishima Reserve Grain Fed American Wagyu

28 Day Aged
Rib Cap — 18 per oz, 4oz minimum



ADD TO CUTS

Half Lobster Tail 24

Roasted Bone Marrow 16

Gorgonzola Blue Cheese 12

King Crab Dynamite 25

Pan Roasted Foie Gras 22

Shaved Black Truffle MP

Shaved White Alba Truffle MP

sides

Creamed Spinach 12

Crispy Brussels Sprouts 10

Wild Mushrooms 14

Whipped Potatoes 8

Dario's T³ Mac'n Cheese 12

Grilled Asparagus 10

Carna's Crispy Fries 10

Charred Sweet Corn 12

saucés 5

Chimichurri

Béarnaise

Black Truffle Périgordine

Horseradish Cream

Bordelaise

Green Peppercorn

Café de Paris Butter

@carnarestaurant

sbe