
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



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

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

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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

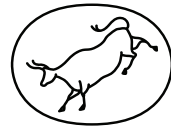
Mary's Organic Chicken
Lemon Garlic Purée, Tuscan Kale — 32

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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