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## BUTCHER SHOP

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## RAW BAR



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## APPETIZERS

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## SALADS

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### *Prosciutto Di Parma D.O.P.*

Fratelli Galloni Prosciutto,  
Air Bread Cracker, Beefsteak  
Tomato Tartare — 16

### *Tuscan Steak Tartare*

Dario Cecchini's Signature Top  
Sirloin Tartare — 24

### *Freshly Shucked Oysters with Champagne Mignonette*

Chef's daily selection. Please  
enquire with server.  
28/48 1/2 doz / 1 doz

### *Chilled Tiger Prawns Cocktail*

Horseradish, Lemon, Cocktail  
Sauce — 24

### *Florida Stone Crab Claws*

Lemon, Classic Mustard Dip  
Sauce — MP

### *Dario's Sugo Pappardelle*

Roasted Wild Mushrooms,  
Bone Marrow Crumble — 26

### *Marinated Blue Crab Cake*

Rémoulade, Capers, Celery — 22

### *Grilled Spanish Octopus*

Fingerling Potatoes, Salsa Verde,  
EVOO — 28

### *Pan Roasted Diver Scallops*

Brown Butter, Cauliflower — 26

### *Wagyu Beef Carpaccio*

Castelvetrano Olives, Black Truffle  
Gribiche, Capers, Hydro Cress —  
22

### *Hudson Valley Foie Gras Terrine, Truffle & Caviar*

— 18

### *Black Label Prosciutto & Black River Caviar Cannoli*

An Unforgettable Treat for The  
Senses — 26 per piece

### *"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 Fraiche  
— 165oz

### *Crisp Butter Lettuce*

Buttermilk Ranch, Pancetta,  
Blue Cheese, Shallots, Egg — 17

### *Roasted Beet Salad*

Goat Cheese, Watercress, Candied  
Hazelnuts, Sherry Vinegar — 18

### *Baby Hearts of Romaine*

Parmesan, Croûtons, 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.



# ENTRÉES

### Whole Roasted Lobster

Sauce Vierge, Charred Lemon — MP

### Crispy Skin Branzino

Maryland Crab, Cioppino Broth — 49

### Glacier 51 Toothfish

Miso Glaze, Shiitake Mushroom Tea, Ginger — 49

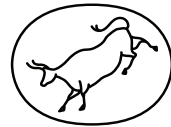


### Mary's Organic Chicken

Lemon Garlic Purée, Tuscan Kale — 32

### Australian Lamb Chops

Charred Eggplant, Apricot Mostarda — 49



## BEEF FROM CARNA'S WOOD SMOKE GRILL

### Dry Aged Cowboy Ribeye 20oz

Dry Aged Prime Costata alla Fiorentina  
Niman Ranch Black Angus Prime — 85

### Tuscan Porterhouse 32oz

21 Day Aged Black Label Bistecca Fiorentina  
Linz Heritage Angus Prime — 96

### Dry Aged Kansas City 20oz

50 Day Dry Aged Prime Bone in Strip Steak  
Linz Heritage Angus Prime — 75

### Super Mac Dario 10oz

Specialty Blend Chopped Steak  
Bone Marrow Infused — 28

### Delmonico Ribeye 16oz

Aged Prime House Selection  
Niman Ranch Black Angus — 75

### New York Strip 14oz

28 Day Aged  
Linz Heritage Angus Prime — 65

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



## SIGNATURE CUTS

Serves 2-4

### Specialty Panzanese Steak 32oz

Bistecca Panzanese  
Linz Heritage Angus Prime  
— 88

### Chateaubriand a la "Oscar" for two 16oz

Wagyu Beef, Alaskan King Crab,  
Asparagus, Béarnaise  
Darling Downs A5 — 175

### Wood Grilled and Broiled Tomahawk Steak 54oz

Australia F1 Wagyu A4  
Darling Downs A5 — 275



## 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.



### Surf & Turf Katsu Sandwich

Tonkatsu Beef, Toasted Milk Bread,  
Ossetra Caviar — 108

### Miyazaki Prefecture Full Blood A5

New York Strip — 110 4oz

### Australian Master Kobe Full Blood A9+

New York Strip — 105 4oz

### Japanese Center Cut Filet 8oz

Hyogo Prefecture A8+  
Tajima A8+ — 98

### Australian Beef Tenderloin 8oz

28 Day Aged F1  
Darling Downs A5 — 75

## ADD TO CUTS

Half Maine Lobster 34  
Roasted Bone Marrow 18  
Gorgonzola Blue Cheese 12  
King Crab Dynamite 28  
Pan Roasted Foie Gras 32

## SIDES

Creamed Spinach 14  
Crispy Brussels Sprouts 12  
Wild Mushrooms 15  
Whipped Potatoes 12  
Dario's T<sup>3</sup> Mac'n Cheese 14  
Grilled Asparagus 12  
Carna's Crispy Fries 10  
Charred Sweet Corn 14

## SAUCES

Chimichurri 5  
Béarnaise 5  
Black Truffle Périgordine 5  
Horseradish Cream 5  
Bordelaise 5  
Green Peppercorn 5  
Café de Paris Butter 5

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