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# CHARCUTERIE



Specialties from the  
Butcher Shop

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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 — 24

Carna's Luxurious Foie Gras,  
Truffle & Caviar  
— 18

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

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# RAW BAR



Chilled Shellfish  
Caviar

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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 — 24

Florida Stone Crab Claws  
Lemon, Classic Mustard Dip  
Sauce — MP

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

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

Black River Ossetra Imperial  
Caviar  
Blinis, Shallots, Creme  
Fraiche — 150oz

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# 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

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# APPETIZERS



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

Pan Roasted Diver Scallops  
Brown Butter, Cauliflower — 26

Marinated Blue Crab Cake  
Rémoulade, Capers, Celery — 22

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

Dario's Sugo Pappardelle  
Roasted Wild Mushrooms, Bone  
Marrow Crumble — 24  
Add Shaved Truffle — MP



## ENTRÉES

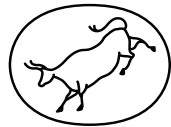
Whole Roasted Lobster  
Truffle Sabayon, Charred Lemon — MP

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 — 32

Australian Lamb Chops  
Charred Eggplant, Apricot Mostarda — 45



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

## BEEF FROM CARNA'S WOOD SMOKE GRILL

Cowboy Ribeye 20oz  
*Dry Aged Prime Costata alla Fiorentina*  
Niman Ranch Black Angus Prime — 78

Tuscan Porterhouse 32oz  
*21 Day Aged Black Label Bistecca Fiorentina*  
Linz Heritage Angus Prime — 89

Dry Aged Kansas City 20oz  
*50 Day Dry Aged Prime Bone in Strip Steak*  
Linz Heritage Angus Prime — 69

Beef Tenderloin 6oz  
*28 Day Aged Wagyu*  
David Blackmore A8+ — 75

Super Mac Dario 10oz  
*Specialty Blend Chopped Steak*  
Bone Marrow Infused — 28

Delmonico Ribeye 16oz  
*Aged Prime House Selection*  
Niman Ranch Black Angus — 65

Center Cut Filet 8oz  
*28 Day Aged F1 Wagyu*  
Darling Downs A5 — 68

Prime NY Strip 14oz  
*28 Day Aged A8+ Wagyu*  
David Blackmore A8+ — 78



## SIGNATURE CUTS

Serves 2-4

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

Wood Grilled and Broiled  
Tomahawk Steak 54oz  
*Darling Downs Australia F1 Wagyu A4*  
— 265

## SPECIALTY RESERVE WAGYU SELECTION



Surf & Turf Katsu Sandwich  
Tonkatsu Wagyu Beef, Toasted Milk  
Bread, Ossetra Caviar — 108

Australian Master Kobe Full  
Blood Wagyu A9+  
New York Strip — 105 4oz

Miyazaki Prefecture Full Blood  
Wagyu A5  
New York Strip — 110 4oz



## ADD TO CUTS

Half Lobster Tail 28  
Roasted Bone Marrow 18  
Gorgonzola Blue Cheese 12  
King Crab Dynamite 25  
Pan Roasted Foie Gras 28

## SIDES

Creamed Spinach 12  
Crispy Brussels Sprouts 10  
Wild Mushrooms 14  
Whipped Potatoes 8  
Dario's T<sup>3</sup> Mac'n Cheese 12  
Grilled Asparagus 10  
Carna's Crispy Fries 10  
Charred Sweet Corn 12

## SAUCES <sup>5</sup>

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

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.

@carnarestaurant

**sbe**