



BUTCHER SHOP

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

Dario's Charcuterie
Selection of Dry Salamis &
Prosciutto, Parmesan Reggiano,
Castelvetrano Olives, Air Bread
Cracker — 28



RAW BAR

**Freshly Shucked Oysters with
Classic Mignonette**
Chef's daily selection. Please
inquire with server.
— 28/48 1/2 doz / 1 doz
add Black River Royal Ossetra Caviar
— 38/75 1/2 doz / 1 doz

**"Fit for a King" Seafood
& Shellfish Tower**
Alaskan King Crab Leg, Oysters,
Spiny Tail Lobster, Prawns
Caribbean Seafood Salad
For Two — 100
For Four— 145



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

Caviar Selection
Classic Accoutrements
Black River Royal Ossetra— 165/oz
Petrossian Imperial Daurenki- 275/oz
Petrossian Kaluga Hybrid — 410/oz

Alaskan Red King Crab
Lemon, Classic Mustard Dip,
Served by the 1/4 lb— 32

APPETIZERS & SALADS

Dario's Sugo Pappardelle
Dry Age Beef, Mushrooms,
Truffled Bread Crumbs — 26

Crisp Wedge Salad
Pancetta, Pickled Shallots,
Sieved Egg, Blue Cheese Dressing — 18

Tuscan Beef Skewers
Roasted Garlic, Rosemary — 25

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

Grilled Spanish Octopus
Fingerling Potatoes, Salsa Verde,
Sliced Almonds — 28

Baby Hearts of Romaine
Carna's Roasted Garlic Ceasar Dressing,
Parmesan, Croutons — 18

Marinated Blue Crab Cake
Rémoulade, Celery Ribbons — 24

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@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. 5.7.21



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



SPECIALTY RESERVE WAGYU SELECTION



Australian Filet Mignon 8oz

28 Day Aged F1
Darling Downs A5+ — 79

Australian N.Y. Striploin 14oz

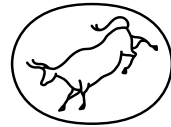
28 Day Aged F1
Darling Downs A5+ — 96

Japanese Miyazaki Wagyu A5

Miyazaki Prefecture 21 Day Aged Full Blood A5
New York Strip— 115/3oz

Japanese Snow-Aged Wagyu A5

Niigata Prefecture 31 Day Aged Full Blood A5
New York Strip— 140/3oz



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

BEEF FROM CARNA'S WOOD SMOKE GRILL

DRY AGED SELECTIONS

Cowboy Ribeye 20oz

Costata alla Fiorentina
1855 Black Angus — 85

Tuscan Porterhouse 32oz

21 Day Dry Aged Black Label
Linz Heritage Black Angus — 96

Bone-in New York Strip 20oz

21 Day Dry Aged Prime Bone in Strip Steak
Linz Heritage Black Angus — 78

WET AGED SELECTIONS

Delmonico Ribeye 16oz

Prime House Selection
Linz Heritage Black Angus — 79

Washbugyu Ribeye 21oz

21 Day Aged
Skywalker Farms Hybrid— 145

Chateaubriand a la "Oscar" for Two 16oz

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

Wood Grilled & Broiled Tomahawk Steak 50oz

Australian F1 Wagyu
Darling Downs A5 — 265

SIGNATURE CUTS

Serves 2-4



ENTRÉES



Local Catch

Summer Bean & Fennel Salad, Tomato
Vinaigrette Kalamata Olive Tapenade — MP

Glacier 51 Toothfish

Miso Glaze, Shiitake Mushroom Tea,
Baby Bok Choy, Ginger — 49

Smoked Cauliflower Steak

Beech Mushrooms, Soy Caramel Emulsion,
Crispy Shallots — 30

Organic Abaco Chicken

Lemon Garlic Purée, Tuscan Kale — 34

Australian Lamb Chops

Eggplant Caviar, Apricot Mostarda — 49

OFFICINA MENU

An Ode to Panzano

A Three-Course Menu, just like in Dario's
Butcher Shop in Panzano.

Ask Your Server for Chef's Daily Selections
-100 per person



ADD TO CUTS

Gorgonzola Blue Cheese 12

Half Lobster Tail 24

King Crab "Oscar Style" 28

Black Truffle Butter 6

SIDES

Creamed Spinach 14

Whipped Potatoes 14

Truffle Mac'n Cheese 14

Grilled Asparagus 12

Charred Street Corn 12

Crispy Garlic Fries 12

SAUCES

Chimichurri 5

Béarnaise 5

Black Truffle
Périgordine 8

Horseradish Cream 5

Green Peppercorn 6

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