
CARNA SIGNATURE BREADS

Pancetta and Parmesan Millefoglie,
Artisanal Milk Bread and crispy
flat bread. Along roasted garlic on
olive oil, Smoked salt and charred
tomatoes— 7 (D,G)



BUTCHER SHOP

Wagyu Beef Carpaccio

Castelvetro Olives Gribiche,
Capers, Black Truffle Aioli, Hydro
Cress — 25 (D,G,O)

Steak Tartare

Beef, Gherkins, Truffle Aioli,
Crostoni, Prebuggin — 22(GL,D,G,O)

Dario's Charcuterie

Selection of Artisanal Italian
Charcuterie along Castelvetro
Olives and pickled Vegetables—32
(G,GL,D,O)

Cinco Jotas Jamon Iberico

4 years cured Iberico pork leg,
hand sliced along air bread
crackers and olives — 70 (GL)

Dario's Cheeses

Italian cheeses with traditional
condiments. (inquire for daily
selection) — 45 (GL,D,N)



RAW BAR

"Fit for a King" Seafood & Shellfish Tower

Stone Crab Claw, Oysters, Spiny Tail Lobster, Prawns,
Lobster & Shrimp Salad, Scallop Crudo, Octopus Escabeche — 230 (S,A)

Build Your Own Tower (minimum of 3 items) (S,A,G,O)

Lobster & Shrimp Salad - 17	Scallop Crudo - 25	Octopus Salad - 14
Stone Crab Claw - 83	Oysters - 40/80	Prawn Cocktail - 38
Half Lobster Tail - 28		

Freshly Shucked Oysters with Classic Mignonette (S,O)

Chef's daily selection. Please inquire
with server.

1/2 doz / 1 doz — 40/80

add Kaviar Oscietra Caviar

1/2 doz / 1 doz — 80/120

Caviar Selection (GL,D,O)

Classic Accoutrements

Kaviar Kristal 28gr — 240

Kaviar Oscietra 28gr — 260

Petrossian Daurenki 28gr — 280

Petrossian Beluga 28gr — 450

Chilled Shrimp Cocktail

Horseradish, Lemon, Cocktail Sauce
— 38 (S,A,O)

Jumbo Bahamian Stone Crab Claws

Beurre Monte Sauce, Lemon— 83 (S,D,G)

Alaskan King Crab

Whole King Crab Leg, Dijonnaise,
Tabasco, Lemon— 200 (S)

Crisp Wedge Salad

Pancetta, Crispy Shallots,
Broiled tomatoes, Blue Cheese
Dressing — 21 (GL,D,G,O)

Baby Hearts of Romaine

Carna's Roasted Garlic Caesar
Dressing, Parmesan, Croutons — 20
(GL,D,G,O)

Roasted Beet Salad

Goat Cheese Espuma, Watercress,
Candied Hazelnuts, Sherry Vinegar
— 19 (D,N,V)

SALADS

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Dishes with () contain: N = Nuts; GL = Gluten; D = Dairy; S = Shellfish; V =
Vegan; O = Onion; G= Garlic; A=Alcohol;

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 10% VAT and a 15% Service Charge. 8.11.22





APPETIZERS



Dario's Sugo Pappardelle

Dry Age Beef, Mushrooms,
Truffled Bread Crumbs — 28
(GL, D,G,O)

Tuscan Beef Skewers

Roasted Garlic, Rosemary — 28
(G,O)

Blue Crab Cake

Lemon Rémoûlade, Toasted
Egg Yolk, Pepper Relish— 34
(GL,S,D,O,G,A)

Grilled Scallops on the shell

Iberico ham bits, smoked paprika,
pepperonata — 60 (GL,S,G,O)

Grilled Spanish Octopus

Fingerling Potatoes, Pepperonata,
Salsa Verde — 34 (G,O,A)

Grilled Kurobuta Pork Belly

Smoked Pork Belly, Kale Puree,
Gochujang Flakes — 28 (GL,D,G,O)

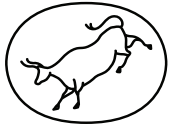
Bone Marrow Croquette

Smoked Mayonnaise,
Vegetable Chips— 35 (GL,G,O)



BEEF FROM CARNA'S WOOD SMOKE GRILL

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



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

DRY AGED SELECTIONS

Cowboy Ribeye 24oz

Costata alla Fiorentina, HEINZ* Umami Sauce
Linz Heritage Black Angus — 120
(D,G,O)

Tuscan Porterhouse 32oz

21 Day Dry Aged Black Label
Linz Heritage Black Angus — 145
(D,G,O)

Bone-in New York Strip 20oz

21 Day Dry Aged Prime Bone in Strip Steak
Linz Heritage Black Angus — 98
(D,G,O)

WET AGED SELECTIONS

Delmonico Ribeye 16oz

Prime House Selection
Linz Heritage Black Angus — 95 (D,G,O)

Filet Mignon 10oz

Private Label
Linz Heritage Black Angus — 95 (D,G,O)

N.Y. Strip 14oz

Private Label
Linz Heritage Black Angus — 90
(D,G,O)

SIGNATURE CUTS

Serves 2-4



Chateaubriand Surf & Turf 16oz

Black Angus Tenderloin, Grilled Lobster Tail,
Asparagus, Bearnaise
Prime Black Angus — 180 (D,S,G,O)

Butcher's Feast Surf & Turf 40oz

Combination of Wagyu Filet Mignon, Dry aged
Bone in Ribeye, Angus NY Striploin, Grilled
Lobster Tail, Selection of Sauces — 450
(D,S,G,O)

Wood Grilled & Broiled Tomahawk Steak 50oz

Linz Prime Black Angus
Prime Black Angus — 299
(D,G,O)



SPECIALTY RESERVE WAGYU SELECTION



Australian Ribeye 12oz

Grain Fed MS 6/7

Westholme, NSW — 160 (D,G,O)

Australian Ribeye 11oz

Grain Fed MS 8/9

Margaret Rivers, Perth — 185 (D,G,O)

Australian Ribeye 8oz

Grain Fed MS 10+

Stone Axe, Victoria — 190 (D,G,O)

Australian N.Y. Striploin 12oz

Grain Fed MS 8/9

Margaret Rivers, Perth — 170 (D,G,O)

Australian N.Y. Striploin 5oz

Grain Feed MS 10+

Stone Axe, Victoria — 150 (D,G,O)

Snow aged Japanese Wagyu 3oz

Niigata prefecture 31 days aged full blood A5

New York Strip — 145 (D,G,O)

Australian Tenderloin 8oz

Grain Fed MS 6/7

Westholme, NSW — 140 (D,G,O)

Wagyu Flight

Westholme MS 6/7, Magraret River MS 8/9,

Stone Axe MS 10+ — 200 (D,G,O)



ENTRÉES



Glacier 51 Toothfish

Miso Glaze, Shiitake Mushroom Tea,
Baby Bok Choy, Ginger — 76 (GL,D,G,O,A)

Smoked Cauliflower Steak

Beech Mushrooms, Soy Caramel Emulsion,
Crispy Shallots — 30 (GL,G,O)

Chicken Roulade

Organic Abaco chicken, Perigordine
Sauce, Truffles — 70 (G,O)

Wild Caught Arctic Char

Edamame Puree, Salmoriglio Sauce, Watermelon
Radish — 70 (D,G)

Australian Lamb Rack

Herbs, garlic and parmesan Marinated — 80
(D,G)

Whole Carribean Spiny Lobster

Coconut, butter, rum, shallots,
garlic - MP (A,S,O,G, N,D)



ADD TO CUTS

Gorgonzola Blue Cheese 12 (D)
Grilled and Marinated Onions 12 (G,O)
Half Lobster Tail 28 (S,D)
Black Truffle Butter 6 (D,G,O)

SIDES

Creamed Spinach 16 (GL,D,G,O)
Whipped Potatoes 15 (GL,D)
Truffle Mac'n Cheese 19 (GL,D,G,O)
Grilled Asparagus 15 (V)
Corn Duo, Stew and Sauteéd 15
(D,G,O)
Fries 14 (GL,G,O)
Confit & grilled Portobello
Mushroom 20 (D,G)
Carna Signature Baked Potato 18
(O,G, D)

SAUCES

Chimichurri 5 (G,O)
Béarnaise 5 (D,G,O)
Black Truffle Périgordine 8
(D,G,O,A)
Horseradish Cream 5 (D,G,O)
Green Peppercorn 6 (D,G,O,A)
HEINZ® Umami Sauce 5

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