

Il Tavolo Tuscan Alfresco Dinner

Music & Reception starts at 6:30pm, Dinner starts at 7:00pm

carna

by
DARIO
CECCHINI

APPETISERS

Carpaccio di Manzo ⑮

Wagyu Beef Rump Carpaccio, Rucola, Smoked Ricotta, Parmigiano, Summer Truffle

Cappesante Scottate

Pan-seared Hokkaido Scallop, Slow-cooked Endives, Kale, Orange Segments

Insalata di Tenerumi ⑤

Warm Beef Shin Salad, Carrot, Celery, Onion, Salsa Verde

PASTA

Lasagna al Cavolo Nero

Creamy Taleggio, Richness of Grana Padano Cheese, Black Kale



CARNA'S CHARCOAL GRILL

Bistecca alla Fiorentina ⑪

Stockyard, Porterhouse

Bistecca di Costola ⑩

Marango, Bone-in Ribeye 45 Days Dry-aged

Bistecca di Toscana ⑩ ⑫

Grain-fed Frisona, Carima Beef 45 Days Dry-aged

SIDE DISHES

Dario's Stewed White Beans

Grilled Asparagus

Baked Potatoes



DESSERT

Tiramisù di Casa

Layers of Savoiardi Biscuit, Coffee, Mascarpone Cream, Chocolate

AFTER MEAL

Coffee, Grappa

ON THE TABLE

Tuscan Bread & Olive Oil

Farmer Salad

Water With & Without Bubbles



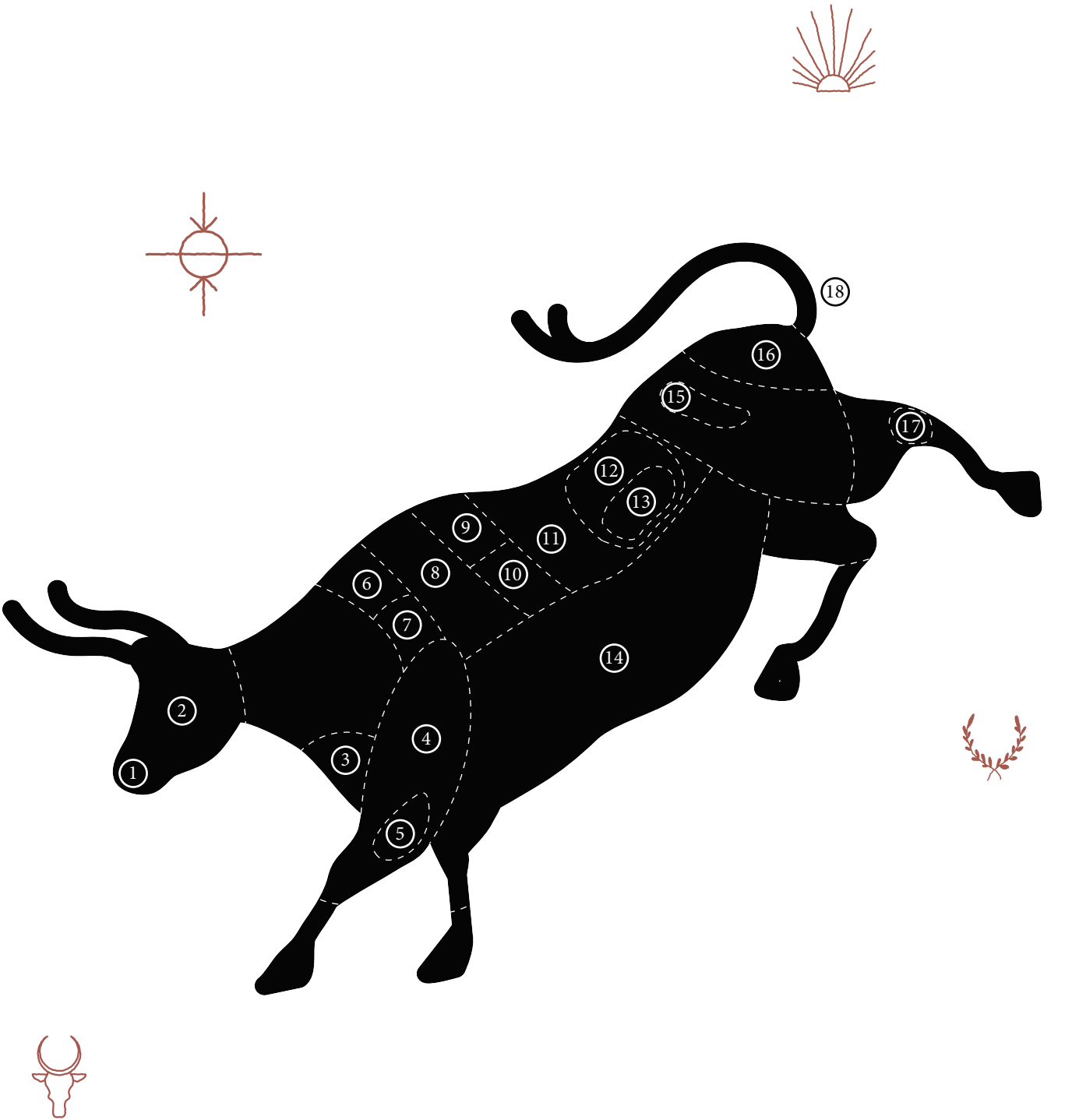
\$2,688 Per Person

including Free Flow Champagne, Sommelier selected Italian red, white and rose wines, Spritz cocktails from the trolley, house draft Beer and Sodas

All prices are in Hong Kong dollars and subject to 10% service charge

TO BEEF, OR NOT TO BEEF

With the belief that all cuts of meat can be utilized when cooked properly, Carna’s Nose-to-Tail concept eliminates waste and promotes sustainability.



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| ① <i>Tongue</i> | ⑦ <i>Flat Iron</i> | ⑬ <i>Tenderloin</i> |
| ② <i>Beef Cheek</i> | ⑧ <i>Etruscan Cut</i> | ⑭ <i>Belly</i> |
| ③ <i>Brisket</i> | ⑨ <i>Cube Roll</i> | ⑮ <i>Eye Round</i> |
| ④ <i>Beef Shank</i> | ⑩ <i>Ribeye</i> | ⑯ <i>Rump</i> |
| ⑤ <i>Beef Shin</i> | ⑪ <i>Bistecca Alla Fiorentina</i> | ⑰ <i>Bone Marrow</i> |
| ⑥ <i>Chuck Flap</i> | ⑫ <i>Striploin</i> | ⑱ <i>Beef Tail</i> |