


# LASCIATE OGNI SPERANZA O VOI CHE ENTRATE: SIETE NELLE MANI DI'MACELLAIO

## STARTERS

<i>Marinated Veal Heart Skewers</i> "Peperone Cruschi" Marinated Heart, Fried Shallots	55
<i>Panzanella Salad</i> Heirloom Tomatoes, Sourdough Croutons, Onions, Cucumbers, Basil, Balsamic Vinaigrette	55
<i>Kale Caesar Salad</i> <sup>(V)</sup> Garlic Caesar Dressing, Croutons, Shaved Parmesan	62
<i>Crispy Eggplant Parmesan</i> <sup>(V)</sup> Marinara Sauce, Crispy Basil	57
<i>Wagyu Beef Carpaccio</i> <sup>(GF)</sup> Castelvetrano Olives, Capers, Black Truffle, Gribiche	90
<i>Smoked Burrata 125g</i> <sup>(V)</sup> Heirloom Tomato, Rocket Pesto	88
<i>Mussels</i> <sup>(A,S)</sup> Shellfish Tomato Sauce, Chili Flakes, Toasted Sourdough	84
<i>King Crab Salad</i> <sup>(S)</sup> Green Apple Vinaigrette, Chives	125

## OYSTERS

 <i>½ Dozen Dibba Bay Baked Oysters</i> <sup>(S)</sup> - 98
<i>Oysters Rockefeller</i> or <i>Oysters Casino</i> Herb-Spinach Sauce, Toasted Crumbs or Garlic, Butter, Crumbs

## MAINS

### BURGERS

 <i>Carna Burger</i> Wagyu Beef Blend, Beef Bacon-Onion Marmalade, Rocket Leaves, Foie Gras, Raclette, Bone Marrow Spread	205
 <i>Lamb Burger</i> Feta, red onion, tzatziki, "Greek" fries	99
 <i>Dry Aged Burger</i> Potato Bun, Lettuce, Tomato, Pickles	105

### STEAK TARTARE

150g Steak Tartare served with Frites and Rocket Salad <sup>(GF)</sup> - 115

<i>Dario's Signature Tartare</i> or <i>Traditional Tartare</i> Smoked Paprika, Lemon, Garlic, Parsley, Olive Oil or Dijon Mustard, Shallot, Capers
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<i>Steak Frites 220g</i> <sup>(GF)</sup> Prime USDA New York Strip, Garlic & Herb Fries, Bearnaise Sauce	140
<i>Wagyu Meatball Sandwich</i> House-Made Italian Roll, Parmesan, Spicy Pomodoro	95
<i>Portobello Mushroom Panino</i> <sup>(V)</sup> Focaccia, Portobello Mushrooms, Olive Tapenade, Piquillo Peppers, Provolone Cheese	78
<i>Pan Seared Chicken</i> <sup>(GF)</sup> Roasted Root Vegetables, Wild Field Mushrooms, Chicken Jus	98
<i>Grilled Norwegian Salmon</i> <sup>(N,GF)</sup> Charred Broccolini, Romesco Sauce	98
<i>Grilled Branzino</i> Herb-Butter Sauce, Rocket Salad	148
<i>Bistecca Fiorentina 900g</i> USDA PRIME, 28 day Dry Aged	595
<i>Australian Wagyu Filet Mignon 180g</i> Sanchoku Farm, 300 days Grain Fed, BMS 7+	215
<i>Bone-In New York Striploin 500g</i> USDA PRIME, 28 day Dry Aged	325

## DESSERTS

<i>Carna Colada</i> Pineapple, Coconut, Basil Sorbet	50
<i>Bambolone 6pcs/12pcs</i> Madagascar Vanilla Cream, Chantilly, Nutella	55/92
<i>Crazy Carna Popcorn</i> <sup>(N)</sup> Chocolate & Caramel Ice Cream, Caramelized Hazelnut	48
<i>Zabaione</i> Peach Sorbet, Berries, Cream	53



## SIDES

<i>Whipped Potatoes</i> <sup>(GF,V)</sup> - 35	<i>Onion Rings</i> <sup>(V)</sup> - 35	<i>Grilled Asparagus</i> <sup>(VG)</sup> - 35
<i>Brussels Sprouts</i> <sup>(V)</sup> - 35	<i>Truffle French Fries</i> <sup>(V)</sup> - 55	

## COCKTAILS

<i>Muscolosa</i> Beef fat render washed The Macallan 12 Triple Cask, raw cane spiced syrup, served with a cigar roll of spicy beef	95
<i>Lago di Nemi</i> Martini Rosato and Rinomato infused with strawberry's rose	75
<i>Kimberly</i> Champagne sorbet, The Botanist Gin, limoncello, grapefruit, lime, blood orange, citrus dust	75
<i>Aperol Spritz</i> Aperol, bubbles, citrus	59
<i>Negroni</i> Gin, bitter, sweet vermouth	59

## WINE

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<i>Sparkling</i>			
NV	Moët & Chandon Impérial, Brut		620
NV	'Rustico' Prosecco Superiore, Nino Franco		500
<i>White</i>			
2019	Pian di Rè mole Bianco, Frescobaldi, Tuscany	49	240
2019	Gavi di Gavi, Cossetti, Piedmont	85	415
<i>Rose</i>			
2020	Château Roubine 'La Vie en Rose', Côtes de Prove	68	330
<i>Red</i>			
2019	Pian Di Rè mole Rosso, Frescobaldi, Tuscany	49	240
2018	Merlot, Grand Selection, Lapostolle, Rapel Valley	65	315
2017	Barbera d'Asti 'La Vigna Vecchia', Cossetti, Piedmont	95	465

## MOCKTAILS

<i>Rosa</i> Citrus mix infused flat tonic water, Italian bitter, hibiscus tonic	35	<i>Passione</i> Passion fruit, mango, pineapple, lemon	35
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## BEERS

<i>Peroni</i> - 50	<i>Asahi Super Dry</i> - 50
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[V] Vegetarian [N] Nuts [GF] Gluten Free [A] Alcohol [S] Shellfish

Please highlight any specific food allergies or intolerances to our colleagues before ordering. All prices are in UAE Dirham and are inclusive of 7% Municipality fees, 10% Service Charge and 5% VAT.