

# TRUFFLE MENU

595 per person

# carna

by  
DARIO  
CECCHINI

## BREAD SELECTION

### Truffle Butter

Home-made Sourdough Bread.

### Wild Mushroom & Truffle Croquette <sup>(D,G,E)</sup>

95

Black Garlic Aioli.

## APPETIZERS



### Steak Tartare & Truffle <sup>(E,G,D)</sup>

130

Confit Potato, Truffle Bone Marrow Mayo,  
Fresh Black Truffle.

### Roast Chicken Cannelloni & Truffle <sup>(G,D)</sup>

195

Truffled Chicken Bechamel, Chicken Jus,  
Fresh Black Truffle.

### Wild Mushroom & White Truffle Risotto <sup>(D)</sup>

310

Brown Butter, Parmesan Crips, Fresh White Truffle.

## MAIN

### Roasted Duck Breast Rossini <sup>(D)</sup>

310

Truffled Mash Potato, Pan Fried Foie Gras,  
Winter Black Truffle.

### Cow's Milk <sup>(E,G,D)</sup>



110

Yogurt, Milk Ice Cream, Dulce De Leche,  
Fresh White Truffle.

## DESSERT

## A LA CARTE

### Appetizers

### Truffled Pizza Fritta <sup>(G,D)</sup>

120

Charcoal Sourdough, Stracciatella,  
Extra Virgin Olive Oil, Fresh Black Truffle.

### White Truffle Gnocchi <sup>(G,D)</sup>

275

Charcoal Butter, Parmesan, Fresh White Truffle.



### Main

### Wagyu Milanese & White Truffle <sup>(E,G,D)</sup>

420

Wagyu Beef Topside, Truffle Sauce, Fresh White Truffle.

### Dessert

### Tortino Al Cioccolato <sup>(E,G,D,N)</sup>

95

Extra Virgin Olive Oil, Hazelnut, Fresh Black Truffle.



Locally grown & sourced products straight from UAE farms

[VG] Vegan [V] Vegetarian [N] Nuts [G] Gluten [GF] Gluten-Free [A] Alcohol [S] Shellfish [D] Dairy [E] Egg  
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 Fee, 10% Service Charge and 5% VAT.