

CARNISSAGE

*A heritage of Taste
a tribute to exquisite meat*

A unique experience that celebrates the world's culinary rarities.

A tribute to the highest quality meat, honoring its origins.

A homage to the tradition of my grandfather Martino and our family, who for over 70 years have been dedicated to sourcing the finest cuts. Today, with the same passion and commitment, we share them with the most discerning palates, celebrating the beauty of meat.



THE BEAUTY OF MEAT

CARNISSAGE

Tasting Menù

To Share

CARPACCIO CARNISSAGE

Finely sliced beef, with EVO oil, rocket, 36-month aged Parmigiano flakes, and lemon sauce ⁽⁷⁾

TACOS DI ANGUS

Soft tacos with Black Angus, guacamole, jalapeño sauce, and finger lime ^(1, 3, 6, 7, 9, 12)

MISO SPINACH

Baby spinach with miso dressing, truffle oil, 36-month Parmigiano, green apple and pomegranate ^(6, 7, 12)

La Carne

FILET OF RUBIA GALLEGIA

Raised in Galicia, Spain

NEW YORK STRIP ARGENTINA

Raised in Argentina

Choose between

Carnissage fries Mashed potatoes

Or

FILET MIGNON OF WAGYU

Raised in Australia

(in addition + 40 euro)

Dessert

TIRAMISÙ ^(1, 7)

One glasse of red wine accompanying the full tasting experience

PRICE · 80

Minimum for 2 People. This menu should be ordered for the entire table

Available from Sunday to Wednesday

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To Share

Bites & Street food

WAGYU CROQUETAS · 13

Golden croquette of béchamel with Wagyu ham salume (*, 1, 3, 4, 7, 9)

CRISPY BEEF BITES · 15

Beef croquettes served with confit tomato sauce (*, 1, 3, 4, 7)

MINI BURRITO · 23

Pulled Black Angus wrap with Manchego, truffle, and chimichurri emulsion (1, 7, 12)

ANGUS TACOS · 17

Soft tacos with Black Angus, guacamole, jalapeño sauce, and finger lime (1, 3, 6, 7, 9, 12)

GYOZAS OF WAGYU · 21

Japanese dumplings filled with Wagyu, shiitake, and Chinese cabbage, with Carnissage soy sauce (*, 1, 6, 11, 12)

MINI WAGYU BURGER · 26

Wagyu burger with cheddar, secret sauce, lettuce, and caramelized onions (*, 1, 3, 7, 10, 11)

Salumi & Cured Meats

WAGYU CAVIAR · 35

Spanish Wagyu salume, dry-cured for 8 months, served with savory panettone (1, 3, 7)

RUBIA GALLEGA CECINA · 22

24-month dry-aged Rubia Gallega beef, smoked over beechwood, with savory panettone (1, 3, 7)

JAMÓN IBÉRICO PATA NEGRA – 100% BELLOTA · 33

100% Bellota Iberian pig, raised free-range and fed on acorns. Served with pan de cristal and tomato (1)

CARNISSAGE

To Share

Raw Cuts

PICANHA DRY AGED · 30

70-days dry-aged picanha served with salt crystals and lime zest

CARPACCIO CARNISSAGE · 19

Finely sliced beef, with EVO oil, rocket, 36-month aged Parmigiano flakes, and lemon sauce ⁽⁷⁾

TONNATA BY THE SPOON · 15

Beef tonnata with caper mayonnaise, toasted bread, and aromatic salad ^(1, 3, 4, 7)

RUBIA TARTARE ON ROASTED BONE MARROW · 27

Hand-cut Rubia Gallega tartare, caper mayonnaise, aromatic herbs, and delicate smoky notes ^(3, 10, 12)

TARTARE CARNISSAGE · 20

Finely minced Argentine tenderloin tartare, lightly smoked, with extra-virgin olive oil, walnuts, and an egg emulsion ^(3, 8)



Salads

MISO SPINACH · 15

Baby spinach with miso dressing, truffle oil, 36-month Parmigiano, green apple and pomegranate ^(6, 7, 12)

GRILLED AVOCADO · 16

Grilled avocado with pico de gallo and aromatic mixed greens

LEMON SALAD · 12

Mixed lettuces marinated with Amalfi lemon infusions, cucumber sauce, and pepper

ARTICHOKE SALAD · 14

Fresh artichokes with lemon and 36-month Parmigiano petals, arugula, and Parmigiano foam ⁽⁷⁾

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Pasta

SPAGHETTI WITH TWO TOMATOES · 18

A tribute to Neapolitan tradition: spaghetti with two varieties of tomato, fresh basil, and extra virgin olive oil ⁽¹⁾

RIGATONI WITH BEEF CARBONARA · 20

Short “rigatoni” bronze-cut pasta with beef carbonara and aged cecina crumble ^(1, 3, 7)

MAC AND CHEESE CARNISSAGE · 20

Oven-baked maccheroncini with smoked ham and creamy Parmigiano sauce ^(1, 7)

RUBIA GALLEGA RAGÙ · 21

Fresh egg pappardelle with Rubia Gallega beef ragù and 36-month Parmigiano ^(1, 3, 7, 9, 12)

TAGLIOLINI WITH TRUFFLE AND CECINA · 26

Fresh egg-white tagliolini with black truffle and aged cecina crumble ^(1, 3, 7)

Main

COTOLETTA DI WAGYU · 42

Wagyu cutlet Milanese style, with lime zest, sea salt flakes and saffron emulsion ^(1, 3, 7)

CARNISSAGE BURGER · 32

Wagyu burger in a soft bun, secret sauce, cheese and caramelized onions ^(1, 7, 12)

YUZU CHICKEN · 24

Chicken leg marinated with yuzu, lemongrass and Sichuan pepper, glazed with yuzu sauce ^(6, 7, 12)

🐟 BLACK COD · 26

Alaskan black cod double-cooked, marinated 12 hours in sake and glazed with miso ^(3, 4, 6)

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The Diet Behind Our Steaks

MARCHIGIANA – ITALY

Pasture and local grains, 1.5–2 years.
Tender meat, intense, distinctly Italian taste.

RUBIA GALLEGA – SPAIN

Pasture-fed with corn, 4–12 years.
Intense, mineral flavor.

SIMMENTAL – GERMANY

Alpine pasture then cereal-finished
(grain-finished), 2–5 years.
Fine marbling and delicate flavor.

BLACK ANGUS – USA

Grain-fed (corn & cereals), 1.5–2 years
Tender and juicy.

WAGYU – AUSTRALIA

Pasture and cereals over 300 days,
2.5–3 years.
Rich marbling and umami.

HEREFORD – ARGENTINA

Grass-fed Pampas, 2 years.
Lean, authentic taste.

WAGYU – KAGOSHIMA (JAPAN)

The Wagyu raised in the Kagoshima prefecture follows one of the strictest production standards in the world. Milk and forage first, then carefully selected local grains. A final feeding phase of up to 30 months with corn, barley, and sweet potato. Extremely fine marbling, buttery sweetness, and an elegant umami.



Grill Signature
Cooked in our Jasper on fine charcoal

BONE-IN CUTS

MARCHIGIANA

Raised in Italy
30+ Days Aged

Ribeye Steak (+/- 700g) · 89
New York Strip (+/- 600g) · 75
T-bone (+/- 1,2kg) · 145

SIMMENTAL BAVARESE

Raised in Germany
40+ Days Aged

Ribeye Steak (+/- 700g) · 118
New York Strip (+/- 600g) · 106
T-bone (+/- 1,2kg) · 197

RUBIA GALLEGA

Raised in Spain · Aged +5 years
25+ Days Aged

Ribeye Steak (+/- 700g) · 120
New York Strip (+/- 600g) · 110
T-bone (+/- 1,2kg) · 195

RUBIA GALLEGA

Raised in Spain · Aged +10 years
60+ Days aged · Founder's Reserve

Ribeye Steak (+/- 1 Kg) · 270
T-bone (+/- 1,2kg) · 290

BLACK ANGUS

Raised in Spain
40+ Days aged

Ribeye Steak (+/- 700g) · 95
New York Strip (+/- 600g) · 80
T-bone (+/- 1,2kg) · 160
Tomawak (+/- 1,5kg) · 220

WAGYU

Raised in Spain
45+ Days Aged

Ribeye Steak (+/- 1Kg) · 290
T-bone (+/- 1,2kg) · 330

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BONELESS CUTS

RUBIA GALLEGА

Raised in Galicia, Spain
Filet Mignon	(200g) · 39
Tenderloin	(300g) · 58
Chateaubriand	(600g x2p.) · 116

HEREFORD

Raised in Argentina
New York Strip	(200g) · 30
Ribeye	(300g) · 51
Filet Mignon	(200g) · 37
Tenderloin	(300g) · 54
Chateaubriand	(600g x2p.) · 108

BLACK ANGUS

Raised in Australia or Usa
Filet Mignon	(200g) · 58
Tenderloin	(300g) · 83
Chateaubriand	(600g x2p.) · 160

WAGYU

Raised in Australia
Halal Certified
Filet Mignon	(200g) · 72
Tenderloin	(300g) · 100
Double Ribeye	(500g) · 155



WAGYU A5 - Striploin

Raised in Japan Kagoshima 鹿児島和牛 (180g) · 118

Pair your fillets with one of our signature sauce

On The Side

CARNISSAGE FRIES

Cut and cooked in a special fat blend
Classic · 8 With Truffles and Parmesan ⁽⁷⁾ · 14

MASHED POTATOES

Classic ⁽⁷⁾ · 8 With Truffles ⁽⁷⁾ · 14 With caramelized onions ⁽⁷⁾ · 8 With lime ⁽⁷⁾ · 9

VEGETABLES

Turnip greens · 9
Sautéed chard with pine nuts and raisins ⁽⁸⁾ · 9
Seasonal vegetables ⁽⁷⁾ · 9



Our Sauces

Relais Sauce ^(2, 3, 6) · 5

Relais de Paris butter sauce with black truffle

Pepper Sauce ^(7, 9, 10, 12) · 3

Four peppers (black, green, long, red), Demi glacé, cream, and white wine

Béarnaise ^(7, 12) · 3

Butter, egg yolk, tarragon vinegar, white wine, and shallot

Red chimichurri ⁽¹²⁾ · 3

Extra virgin olive oil, parsley, chili, shallot, garlic, oregano, paprika, and vinegar

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COVER CHARGE · 5

Prices in Euro, VAT included

Allergens: (1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Tree nuts, (9) Celery, (10) Mustard, (11) Sesame, (12) Sulphur dioxide, (13) Lupins, (14) Shellfish

Vegan. V

Cross-contamination of allergens during phases of preparation cannot be excluded. Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853/ 2004 regulation. Kindly inform our colleagues about any of your allergies or intolerances. Based on local market availability some products are frozen or deep-frozen at the origin, the complete list is specified in the current page.

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