

CARNISSAGE

MILANO

MILANO
POLTU QUATU

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VOGUE

Meat like you've never experienced it before.

A new concept that celebrates meat with the highest-quality dishes, already a must-try.



FORBES

A food experience that celebrates the excellence of premium ingredients, in an intimate and elegant setting.

CARNISSAGE

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A unique experience

The Carnissage concept offers a true **tasting experience** of premium meat cuts, carefully selected from the finest Italian and international farms.

The menu features renowned breeds such as **Rubia Gallega** and **Wagyu**, among the most celebrated, while the selection extends globally to include **Marchigiana**, **Danish beef**, **Black Angus**, and many others, available in a variety of cuts and aging periods ranging from **25 to 180 days**.

Starters are inspired by international street food, with sharing dishes that span **meat, fish, and vegetables**.

Special attention is also given to **gluten-free options**.





MENU – TRADIZIONE CARNISSAGE

To Share

CARPACCIO CARNISSAGE

Thinly sliced beef, with extra virgin olive oil, arugula, 36-month aged Parmigiano shavings, and lemon sauce.

TACOS DI ANGUS

Tacos with Angus beef, guacamole, jalapeño sauce, and finger lime

MINI BURGER DI WAGYU

Wagyu burger with cheddar, secret sauce, lettuce, and caramelized onion

MINI BURRITO

Black Angus pulled beef wrap with Manchego cheese and truffle

La Pasta

Available on request

La Carne

RUBIA CALLEGA

Raised in Spain – Age +5 years

Dry Aged 25+ days

T-Bone/Ribeye

MARCHIGIANA

Raised in Italy

Dry Aged 30+ days

T-Bone/Ribeye

Served with mashed potatoes, French fries, and mixed seasonal vegetables.

Dessert

CREAMY GELATO MADE À LA MINUTE, WITH TOPPINGS

SHARING PLATES

Vegetarian alternatives available upon request

MENU – WAGYU EXPERIENCE

To Share

WAGYU CROQUETAS

Béchamel croquette with Wagyu prosciutto and truffle

GYOZA DI WAGYU

Japanese dumplings filled with Wagyu, shiitake mushrooms, and Chinese cabbage, served with Carnissage soy sauce

CARPACCIO DI BUE DI RUBIA GALLEGA

Picanha carpaccio, 70-day dry-aged, with salt crystals and lime zest

MINI BURGER DI WAGYU

Wagyu burger with cheddar, secret sauce, lettuce, and caramelized onion

La Pasta

Available on request

La Carne

WAGYU

Raised in Australia

One of the best Wagyu in the world

Entrecôte

Served with mashed potatoes, French fries, and mixed seasonal vegetables.

WAGYU

Raised in Spain

Dry Aged 45+ days

T-Bone/Ribeye

Dessert

CREAMY GELATO MADE À LA MINUTE, WITH TOPPINGS

SHARING PLATES

Vegetarian alternatives available upon request



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A dialogue between food, art, and design.

The name “Carnissage” is derived from the fusion of carne (meat) and “Vernissage”, highlighting its deep connection with art and design. The project comes to life in the heart of **Brera**, the city’s most fashionable district.

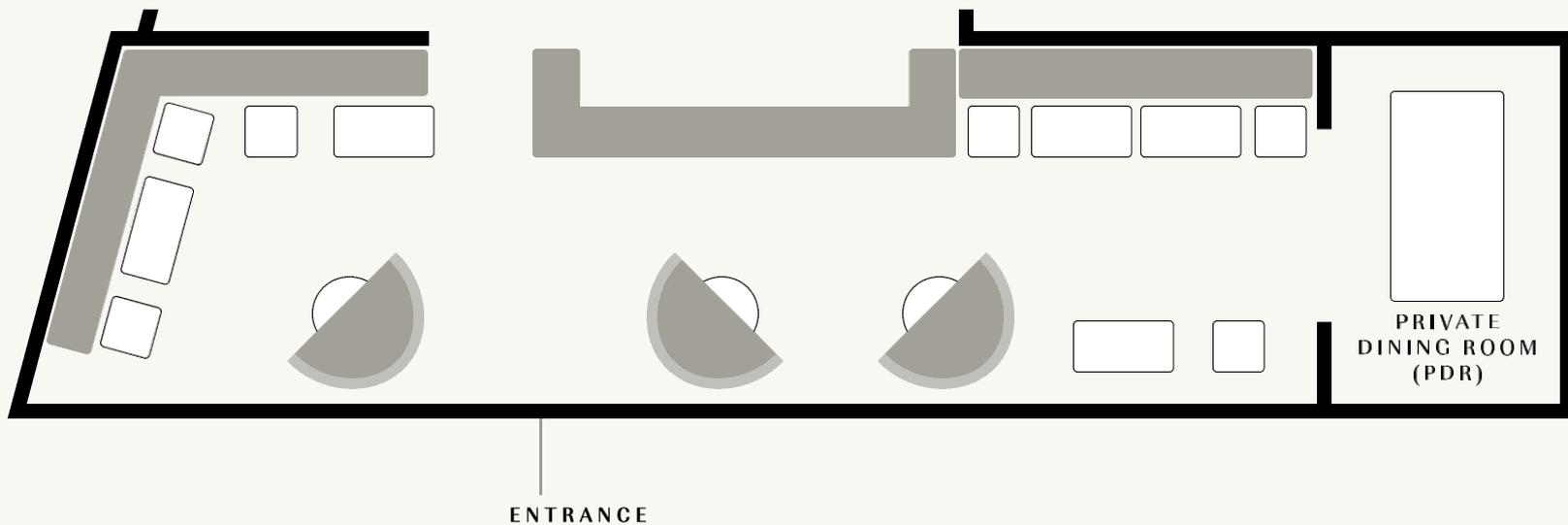
The interiors feature bespoke furnishings, Biancone di Orosei marble, textured wallpapers by Rubelli, and lighting by Penta Light, designed by Carlo Colombo.

Art plays a central role in the space, with a rotating exhibition of important contemporary works, carefully curated by Cardì Gallery.



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Capacity: 75 seated guests | up to 130 guests for standing events

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Area VIP Private

An area of the restaurant defined by mirrors and lighting, creating a play of light, marble, and colors within a secluded corner of the venue. When desired, the DJ becomes the focal point, enlivening private dinners and events from a booth overlooking the room.

Capacity: 25 guests



Private Dining Room "IL CAVEAU"

A long, secluded table, ideal for private dinners, events, and celebrations. The glass partition allows a visual connection with the rest of the restaurant while, when needed, it can be fully closed to ensure complete privacy.

An immersive experience overlooking our dry-aging meats and our prestigious wine cellar.

Capacity: **12 guests**



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Tailor-made Events

- Dedicated event manager
- Customized menu
- Wine selection curated by our sommeliers
- Personalized table menus
- Place cards
- Customized seating arrangement
- Celebration cakes
- Floral arrangements



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