



Welcome to Carneo

Where fire gives life to an extraordinary experience.
Our fine meats, carefully selected, celebrate the quality
and passion for the art of grilling
and the Apulian stove. Let yourself be transported on a
journey of authentic flavors, enhanced by the mastery
of open fire.



*Selections of excellence
and controlled supply chain*

Cover charge: 3 euros

Carneo • Braceria

The undisputed kings of Apulian cooking. Every bite is a tribute to our authentic tradition, a tale of flavors that speaks of excellence.

WHILE WAITING... OUR RAW

Sammichelino is unmissable

7

Bite of raw Zampina di Sannicciola with extra virgin olive oil, pepper, canestrato fondue with croutons.

The Tartare

12

First cut of knife-beaten scottona served with shallots, capers, gherkins, mustard mayonnaise.

Carpaccio “the Classic”

12

Scottona carpaccio, rocket, Grana Padano flakes and drops of lemon dressing.

Marinated Carpaccio

14

First cut of dry-marinated Scottona with aromatic herbs, fresh orange, goat's cheese flakes and drops of basil.

Dry-aged Picanha in Carpaccio

18

Punta d'Anca from our scottona, matured for 40 days and served with Maldon salt and EVO oil.

Grilled marrow

18

With scottona tartare, salted lemon ricotta foam and caramelized onion

Wagyu

25

Wagyu carpaccio A5 Japan, flamed and served with a reduction of soya sauce and honey mustard

Cuisine and evolution

From the authentic flavors of our land to the most refined creations, each dish is an invitation to discover our passion. Creativity and innovation meet. Carefully selected ingredients and artisanal preparations give life to creations that tell stories of discovery and taste.

Meat cutting board	18
Selection of cured meats produced entirely in the butcher's shop. Accompanied by fresh dairy products, mustards and our giardiniera.	
Cheesemaker Plateau	18
Our selection of matured and refined cheeses. With honey and jams.	
Fritters from Bari	8
Bread dough pancakes with Chef's combinations	
Homemade meatballs	8
of bread accompanied with cherry tomato and basil sauce.	
Grilled semi-mature caciocavallo	8
Accompanied by mixed salad and cherry tomato.	
Crispy scraps	8
with our capocollo cooked with smoked honey and marinated cabbage.	
Provolina and Pear	7
Provolina from Gioia del Colle cooked on a spit accompanied by our mustard pear chutney	
Stracotto croquettes	11
Scottona stew breaded in crunchy panko and served with red onion jelly.	

Carneo specialty

Grilled Orecchietta Barese	12
Terrine of orecchiette from Bari with butcher's ragù, grilled au gratin.	
Chef's Grilled Risotto	13
The Brasciola	12
Scottona chop with slow butcher's ragù with nerves.	
Beef Ribs	18
Marinated, seared on the grill, cooked at low temperature and served with their Primitivo wine base.	

Side dishes

Potato cooked in ash 4 with EVO oil and salt flakes.	
Creamy mashed potatoes 5 accompanied by our brown background.	
Our french fries fresh 4 in double cooking.	
Grilled vegetables 7	
Grilled Cardoncelli mushrooms on creamed potatoes 7	
Grilled Roman salad	6
Raw vegetables with dip	6
Vegetable salad	6

Meat counter

From the butcher's shop to the table. The peculiarity that distinguishes us

it's the freedom of choice: the meat is not just written on a price list, but awaits you displayed at the counter. Here, together with our butcher, you can select the perfect cut for you and enjoy it cooked on the grill according to the most authentic Apulian tradition.

TRADITIONAL SPECIALTIES

Zampina by Sammichele from Bari

swivel

7

200g

Typical veal sausage swivel with tomato and fresh basil

Euro/hg

Knife-point pork sausage

2.5

Gnummeredde and White Lamb

3.5

“Le Martinesi” bowler hats

4

Mignolini scottona – our scottona brasciolette

4.5

Lamb chops / mutton

4.2

Pork belly

2.8

BREADED STRIPS

4.7

Classics: Veal, Grana Padano, breadcrumbs, parsley and paprika

Spicy: Pork, breadcrumbs, parsley, oil and spicy paprika.

Meat counter

PORK SPECIALTY

Euro/hg

Variants of bowler hats in all its flavors

4

Gorgo: Pork coppa, gorgonzola dop and walnuts

Almondy: Pork coppa, bacon, breadcrumbs, almonds, garlic.

Truffle: Pork, bacon, black truffle cream and walnuts.

N'duja: Coppa pork, N'duja, fresh provola, sweet paprika.

Ventricina: Pancetta, Grana Padano, breadcrumbs, chilli pepper, parsley.

Turnips: Pork Coppa, Sausage with fennel seeds and Friarielli in oil

Roman: Pork Coppa, Speck, Auricchio Salvia

VEAL SPECIALTY

Euro/hg

Variants of bowler hats in all its flavors

4.5

Pistachio: Veal, PGI Mortadella, Pistachio, margarine.

Lemon: Veal, Grana Padano, breadcrumbs, lemon, Parsley.

Cheese and black pepper: Veal, Grana Padano, Pecorino Romano and black pepper.

French: Veal and creamy herb cheese.

Italian: Veal, fresh ricotta and rocket.

Tradition for Carneio

Carefully selected cuts from excellent supply chains, processed according to the most advanced techniques. Every bite is a unique taste experience. They are characterized by a light marbling, thin fiber, a delicate taste, with a maturation period of approximately 30 days.

Starting from **Euro/kg**

Scottona rib eye 65

T-Bone Scottona 70

Scottona 45 Selected Flap / Diaphragm

Picanha Scottona 50

Scottona fillet 60

ON THE PLATE

Sliced Capocollo 13
with mixed salad and mustard and orange sauce.

Sliced free-range chicken 12
with roasted lemon sauce

Switzerland of Scottona 250g 10
with potatoes and salad.

Sliced pork fillet 14
In CBT and passed in Brace

Dessert

“Sporcamuss” of Tradition 6

Tiramisu in a Glass 6

Decomposed cheesecake and black cherry ice cream 6

Torronate almond parfait 6

Pastiera Barese with Ricotta 6

Artisan sorbet 6

Salted Caramel Tart, 6
Chocolate ganache and fresh cream

Warm brownies with cream ice cream 6

Discover our entire line of spirits by accompanying them with “**Cuddles Carneio**”

Chocolate and Dragees Selection 8

Selection of artisanal dry pastries 8

Drinks

Culligan Still / Sparkling Water 0.75 2.5

Perrier 3.5

Coca Cola / Coca Cola Zero / Zero zero 33 cl 3

Tonic / Tonic Lemon 3

“CARNEO” CRAFT BEER

Our craft beer is characterized by two variations that recall the importance of tradition in the production process and taste of beer, with two recipes identified for an excellent pairing with our meats. We are proud to carry on the tradition of craft beer that will represent an unforgettable tasting experience.

Vamp - blonde beer 75 cl / Alc. 4.9% Vol 13

Fatal - red beer 75 cl / Alc. 4.9% Vol 13

BOTTLE BEERS

Menabrea lager 50 cl 5

Menabrea pils 33 cl 3.5

Raffo Raw Processing 4

Forst no Gluten 33 cl 3.5

Zero alcohol 3.5

End of Meal

MIXOLOGY

Spritz Aperol/ Campari 8

American 10

Negroni 10

Gin and tonic starting from 12

DIGESTIVES

Coffee 1.5

House liqueur 3

Classic Bitters 4

Bitters Selection 5

Artisan Grappa 4



LASCIA UNA
RECENSIONE SU:

Google



 **Tripadvisor**



WI-FI:

Rete: Carneo

Password: Bracebari25

Allergens

The customer is required to communicate any food allergies or intolerances to the dining room staff at the time of ordering.

The restaurant declines all responsibility for allergic reactions resulting from failure to communicate by the customer.



GLUTINE



LATTICINI



SEMI DI SESAMO



UOVA



SEDANO



ANIDRIDE
SOLFOROSA E SOLFITI



ARACHIDI



SENAPE



FRUTTA A GUSCIO