



Welcome to Carneo

Where fire brings an extraordinary experience to life.

Our carefully selected premium meats celebrate
quality and a true passion for the art
of grilling and the traditional Apulian fornello.

Allow yourself to be taken on a journey
of authentic flavours, enhanced by the mastery of live fire.



*Excellence Selections
& Controlled Supply Chain*

Cover Charge: €3

Carneo • Braceria

The undisputed kings of the Apulian grill.
Every bite is a tribute to our authentic tradition — a story of
flavours that speaks of excellence..

WHILE YOU WAIT... OUR RAW SELECTION

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| The Unmissable Sammichelino | 7 |
| Raw bite of <i>Zampina di Sammichele</i> sausage with extra virgin olive oil, black pepper, Canestrato cheese fondue and toasted croutons. | |
| Beef Tartare | 12 |
| Hand-cut prime heifer beef served with shallots, capers, gherkins and mustard mayonnaise. | |
| “Classic” Beef Carpaccio | 12 |
| Heifer beef carpaccio with rocket, Grana Padano flakes and lemon dressing. | |
| Marinated Beef Carpaccio | 14 |
| Dry-marinated prime heifer beef with aromatic herbs, fresh orange, goat cheese flakes and basil oil.. | |
| Dry-Aged Picanha Carpaccio | 18 |
| Our heifer rump cap, dry-aged for 40 days, served with Maldon sea salt and extra virgin olive oil | |
| Grilled Bone Marrow | 18 |
| Served with heifer beef tartare, salted lemon ricotta espuma and caramelised onion | |
| Wagyu | 25 |
| Japanese A5 Wagyu carpaccio, lightly flamed, served with soy reduction and honey mustard | |

Kitchen & Evolution

From the authentic flavours of our land to more refined creations, every dish is an invitation to discover our passion. Creativity and innovation meet here: carefully selected ingredients and artisanal preparation give life to dishes that tell stories of flavour and discovery.

Carneo Charcuterie Selection	18
Selection of cured meats produced entirely in our in-house butcher's shop, served with fresh dairy products, mustards and our homemade giardiniera.	
Cheesemaker's Selection	18
Our selection of aged and affinaged cheeses, served with honey and fruit preserves.	
Bari-Style Fritters	8
Traditional bread-dough fritters served with the Chef's seasonal pairings.	
Homemade Bread Meatballs	8
Traditional bread meatballs served with cherry tomato and basil sauce.	
Grilled Semi-Aged Caciocavallo	8
Char-grilled semi-aged caciocavallo cheese served with mixed salad leaves and cherry tomatoes.	
Crispy Sgagliozze	8
Traditional fried polenta squares served with our smoked-honey glazed capocollo and marinated cabbage	
Provolina & Pear	7
Provolina cheese from Gioia del Colle cooked on a spit and served with our mustard pear chutney	
Braised Beef Croquettes	11
Slow-braised heifer beef croquettes coated in crispy panko, served with red onion gelée	

Carneo Specialties

Grilled Bari-Style Orecchiette	12
Terrine of traditional Bari orecchiette with the butcher's ragù, finished and gratinated over the grill	
Chef's Signature Grilled Risotto	13
Brasciola	12
Heifer beef brasciola slowly braised in the butcher's rich ragù with beef tendons.	
Beef Ribs	18
Marinated, char-grilled, then slow-cooked at low temperature and served with their Primitivo wine reduction.	

Side Dishes

Ash-Baked Potato	
Served with extra virgin olive oil and sea salt flakes.	
	4
Creamy Mashed Potatoes	
Served with our house brown jus	
	5
Our Fresh Double-Fried Potatoes	
	4
Grilled Seasonal Vegetables	
	7
Grilled Cardoncelli Mushrooms	
Served on potato velouté	
	7
Grilled Romaine Lettuce	
	6
Raw Seasonal Vegetables with Pinzimonio	
	6
Mix Garden Salad	
	6

Butcher's Counter

From Butcher's Shop to Table.

What sets us apart is the freedom of choice: our meats are not only listed on the menu, but displayed at the butcher's counter.

Here, together with our butcher, you can personally select your preferred cut and enjoy it grilled according to the most authentic Apulian tradition.

Traditional Specialties

Euro/kg

Zampina di Sammichele	22
Pork Sausage	20
Lamb Gnummeredde	30
"Le Martinesi" bombette	32
Mignolini scottona – Our traditional heifer beef rolls	35
Lamb / Mutton Chops	38
Pork Belly	28

Breaded Strips

32

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

Spicy: Pork, breadcrumbs, parsley, olive oil and hot paprika.

Butcher's Counter

Euro/kg
30

Pork Specialties

Bombette variations in different flavour combinations

Gorgo: Pork capocollo, Gorgonzola DOP and walnuts.

Mandorlato: Pork capocollo, pancetta, breadcrumbs, almonds and garlic

Tartufo: Pork, pancetta, black truffle cream and walnuts.

N'duja: Pork capocollo, Calabrian 'nduja, fresh provola cheese and sweet paprika

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

Rape: Pork capocollo, fennel-seed sausage and friarielli in olive oil

Romana: Pork capocollo, speck, Auricchio cheese and sage.

Veal Specialties

Euro/kg
32

Bombette variations in different flavour combinations

Pistacchio: Veal, Mortadella IGP, pistachio and vegetable butter

Limone: Veal, Grana Padano, breadcrumbs, lemon and parsley.

Cacio e Pepe: Veal, Grana Padano, Pecorino Romano and black pepper.

Francese: Veal with creamy herb cheese.

Italiana: Veal, fresh ricotta and rocket..

La Tradizione for Carneio

Carefully selected cuts from outstanding supply chains, prepared using the most advanced butchery techniques.

Every bite offers a unique tasting experience. Our meats are characterised by delicate marbling, fine texture and elegant flavour, with an ageing period of approximately 30 days.

Starting from **Euro/kg**

Scottona Ribeye (Bone-In)	65
Scottona T-Bone	70
Selected Scottona Flank / Hanger Cut	45
Scottona Picanha	50
Scottona Beef Tenderloin	60

Served on the Plate

Sliced Capocollo Steak Served with mixed salad leaves and mustard–orange sauce.	13
Free-Range Chicken Steak Served with roasted lemon sauce.	12
Scottona Beef Burger (250 g) Served with potatoes and salad.	10
Sliced Pork Tenderloin Low-temperature cooked (CBT) and finished on the grill.	14

Dessert

Traditional “Sporcamuss”	6
Tiramisu in a Glass	6
Deconstructed Cheesecake with Amarena Cherry Ice Cream	6
Almond Nougat Parfait	6
Bari’s Ricotta Pastiera	6
Artisanal Sorbet	6
Salted Caramel Tart with chocolate ganache and fresh cream.	6
Warm Brownie served with vanilla ice cream.	6

Discover our full selection of premium spirits, perfectly paired with the “Carneo Treats”.

Chocolate & Dragées Selection	8
Artisanal Dry Pastry Selection	8

Beverage

Acqua Culligan Naturale / Sparkling 0.75	2.5
Perrier	3.5
Coca Cola / Coca Cola Zero/ Zero zero 33 cl	3
Tonica / Tonica Lemon	3

CRAFT BEER “CARNEO”

Our craft beer is available in two varieties, inspired by the importance of tradition in both brewing and flavour.

Two unique recipes created to perfectly pair with our grilled meats. We are proud to carry forward the tradition of craft brewing, offering an unforgettable tasting experience.

Vamp - Blonde Beer 75 cl / Alc. 4,9% Vol	13
Fatale - Red Beer 75 cl / Alc. 4,9% Vol	13

Bottled Beers

Menabrea lager 50 cl	5
Menabrea pils 33 cl	3.5
Raffo Lavorazione Grezza	4
Forst no Glutine 33 cl	3.5
Zero alcool	3.5

Fine Pasto

MIXOLOGY

Spritz Aperol/ Campari	7
Americano	7
Negroni	8
Gin tonic	a partire da 8
Vodka tonic	a partire da 8

DIGESTIVI

Espresso	1.5
House Liqueur	3
Amari Classici	4
Amari Selezione	5
Artisan Grappa	4



LASCIA UNA
RECENSIONE SU:

Google



 **Tripadvisor**



WI-FI:

Rete: Carneo

Password: Bracebari25

Allergens

Guests are kindly asked to inform our staff of any allergies or food intolerances at the time of ordering.

The restaurant declines any responsibility for allergic reactions resulting from failure to inform the staff.



GLUTINE



LATTICINI



SEMI DI SESAMO



UOVA



SEDANO



ANIDRIDE
SOLFOROSA E SOLFITI



ARACHIDI



SENAPE



FRUTTA A GUSCIO