

51^{*} east

KIDS' COURSE

4,500

JUICE

CHEF'S APPETIZER PLATE

CHOICE OF MAIN

served with potatoes and fresh vegetables

PETIT TENDERLOIN

or

PAN-ROASTED SALMON

marinara sauce

or

GRILLED CHICKEN BREAST

or

MEATBALL SPAGHETTI

beef and pork meatballs, tomato, basil

DESSERT

ICE CREAM OR GELATO

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

51* east

COLOMBO

9,900

I

ZUPPA DI GOBO

*smoked hiroshima oysters,
burdock fritto*

II

CAESAR SALAD

*crispy prosciutto, crostini,
baby gem lettuce, bagna càuda sauce*

III

BURRATA AND POMODORO CASARECCE

fresh and semi-dried tomato sauce

IV

BEEF FILETTO

*buttered mashed potatoes,
chianti reduction*

V

STEWED FRUIT PANNA COTTA

winter spices, red wine

COFFEE AND TEA

VESPUCCI

12,900

I

BURRATA AND ROASTED BEETS

*balsamic vinegar, extra-virgin olive oil,
fresh mint*

II

YELLOWTAIL CRUDO TARTARE

*honey- and lemon-marinated fruit,
lemon oil*

III

HOUSEMADE RICOTTA AND TRUFFLE RAVIOLI

*white truffle béchamel sauce, danshaku
and ricotta filling, shaved black truffle*

IV

F1 WAGYU X ANGUS AND SCAMPI

*rosemary-fried potatoes,
chianti reduction*

V

HOUSEMADE LEMON CHEESECAKE

*spanish cream cheesecake, berry salsa,
mascarpone*

COFFEE AND TEA

APPETIZERS & ANTIPASTI

SALUMI AND SELECT HOKKAIDO CHEESE PLATTER 3,500

seasonal japanese-crafted salumi, assorted hokkaido cheeses

BOCCONCINI CAPRESE 1,800

*heirloom tomato marinade, aged balsamic vinegar,
prosciutto crudo*

CALAMARI FRITTO 1,800

jalapeño mayonnaise and marinara dipping sauces

ZUPPA DI GOBO 1,300

smoked hirosima oysters, burdock fritto

YELLOWTAIL CRUDO TARTARE 1,800

honey- and lemon-marinated fruit, lemon oil

WAGYU PIEDMONTESE 2,200

lean-cut niigata wagyu, tuna and caper foam

CAESAR SALAD 1,600

*crispy prosciutto, crostini, baby gem lettuce,
bagna càuda sauce*

BURRATA AND ROASTED BEETS 1,600

balsamic vinegar, extra-virgin olive oil, fresh mint

SEARED HOKKAIDO SCALLOPS 2,000

lemon-butter sauce, dill

PASTA

**BURRATA AND POMODORO SPAGHETTONI
"MONOGRANO" 2,500**

fresh and semi-dried tomato sauce

**VONGOLE CLAM SPAGHETTONI
"MONOGRANO" 2,300**

hamaguri clams, basil oil, cured egg

WILD BOAR RAGÙ PAPPARDELLE 2,600

rosemary, parmesan

SCAMPI PISTACHIO GNOCCHI 2,900

asparagus, sauce américaine

**FRESH PASTA TAGLIATELLE
WAGYU BOLOGNESE 2,600**

bone marrow

ROASTED PEPPER RISOTTO 2,300

cherry tomatoes, snap peas, shredded burrata

**PACCHERI POMODORO
FOR TWO 2,800**

ricotta cream, fresh basil, olive ciabatta for dipping

**HOUSEMADE RICOTTA
AND TRUFFLE RAVIOLI 3,500**

*white truffle béchamel sauce, danshaku and ricotta filling,
shaved black truffle*

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SECONDI

ORA KING SALMON 3,200

grilled orange-citrus sauce and basil oil

**GRILLED "SOUTHERN SPICED"
TOTTORI BABY CHICKEN 2,900**

*cajun butter marinade, roasted crispy garlic,
pink peppercorns*

SEA BREAM SAKURADAI 3,800

dried tomato-caper and pinenut broth

VEAL MILANESE 51 7,000

classic preparation with arugula salad

CHARRED LAMB SCOTTADITO 6,200

mint purée, lamb jus

BISTECCA 20,000

f1 wagyu x angus, tuscan-inspired

LOBSTER AND TENDERLOIN 12,000

*charred lobster, f1 wagyu x angus,
chianti reduction*

CONTORNI

ROSEMARY-FRIED POTATOES 1,300

brown butter

SLOW-COOKED CAPONATA 1,200

*green olive and vegetable braise,
grilled bread*

**BUTTERED MASHED DANSHAKU
POTATOES 900**

GARLIC SPINACH 900

ROASTED MUSHROOMS 1,200

*garlic- and herb-roasted maitake,
shimeji and brown champignons*

GRILLED ASPARAGUS 1,200