

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

ANNIVERSARIO

13,800

*Includes a celebratory glass of sparkling
wine or our seasonal alcohol-free alternative*

AMUSE-BOUCHE

CHEF'S CREATION

I

SNOW-AGED CARROT ZUPPA

spring vegetables, greek yogurt

II

WAGYU PIEDMONTESE

*lean-cut niigata wagyu,
tuna and caper foam*

III

ORA KING SALMON

saffron and preserved lemon sauce, arugula

IV

TAGLIOLINI ALFREDO

housemade pasta, shaved black truffle

V

GRILLED SNOW-AGED WAGYU STRIP LOIN

salsa verde, parsnip purée, chianti reduction

VI

CLASSIC TIRAMISU

grand marnier, espresso, mascarpone cream

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 hiroshima 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*

All prices include 10% consumption tax.

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

SECONDI

ORA KING SALMON 3,200

grilled orange-citrus sauce and basil oil

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