

# 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 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*

### **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**