

51^{*} east

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Inspired by a profound respect for exceptional ingredients and the scenic coasts of Savona, my hometown in northwest Italy, I strive to reimagine Italian-American favorites with a modern twist.”

Francesco “Paco” La Monica, Chef de Cuisine

SAVONA

10,500

AMUSE-BOUCHE

today's chef's creation

I

CAPRESE 51

*tomato jam, marinated tomatoes,
mozzarella foam*

II

LOBSTER TORTELLONI

lobster bisque, italian porcini mushrooms

III

TENDERLOIN STEAK

*carrot bourbon purée, beef jus,
chefs' vegetables*

IV

BURNT CHEESECAKE

maple-smoked bacon, pecan ice cream

VENEZIA

14,000

AMUSE-BOUCHE

today's chef's creation

I

ROASTED PUMPKIN ZUPPA

blue cheese foam, walnut oil

II

STRAW-SMOKED YELLOWTAIL

*pears, walnuts, buttermilk-parsley
oil sauce*

III

SPAGHETTI VONGOLE

zucchini, bottarga

IV

WAGYU SHOULDER TENDERLOIN

mushroom purée, port-infused beef jus

V

HOUSE TIRAMISU

*lavazza coffee,
yuzu gelato*

CONDIVIDERE

SALUMI & SELECT HOKKAIDO CHEESE PLATTER 3,500

*seasonal japanese-crafted salumi, hokkaido assorted cheese,
fruit conserve*

CRUDI

STRAW-SMOKED YELLOWTAIL 1,900

pears, walnuts, buttermilk-parsley oil sauce

VEAL & TUNA PIEDMONTESE "VITELLO TONNATO" 2,200

lean-cut niigata wagyu, tuna and caper foam

BEETS TARTARE 1,600

caperberries, candied walnuts, quail egg

SPECIALITÀ

ROASTED PUMPKIN ZUPPA 1,100

blue cheese foam, walnut oil

CONFIT & CHARRED OCTOPUS 2,750

caramelized onions, potatoes, fresh and sun-dried tomatoes

ITALIAN CHOPPED SALAD 1,700

crunchy zucchini, apple, grana padano, yuzu-oil dressing

CAPRESE 51 1,550

tomato jam, marinated tomatoes, mozzarella foam

PASTA

Paco's Signature

"SCIUE SCIUE" SPAGHETTI 2,600

amela pomodoro sauce, fresh burrata

MEATBALL SPAGHETTI 1,900

*beef and pork meatballs,
tomato, basil, grana padano*

BLUE LOBSTER RIGATONI 3,900

bisque, asparagus

ACQUERELLO RISOTTO 1,900

porcini and japanese mushrooms

SECONDI

ORA KING SALMON 3,200

calabrian 'nduja, fennel-orange salad, cucumber gazpacho

EGGPLANT PARMIGIANA 2,400

zucchini purée "nerano," mozzarella, tomato sauce

ROASTED CHICKEN "CESAR" 3,000

charred baby gem lettuce, cesar sauce

BRAISED OSSOBUCO MILANO 7,500

saffron risotto, gremolata

14OZ ITALIAN VEAL MARSALA 9,200

marsala wine and japanese mushroom sauce

AUSTRALIAN LAMB 4,700

charred eggplant, mint purée, sweet potato malfatti

BISTECCA

14OZ WAGYU SHOULDER TENDERLOIN

TAGLIATA 18,000

*arugula, tomatoes, shaved grana padano,
aged balsamic*

5OZ TENDERLOIN STEAK 7,100

*carrot bourbon purée, beef jus,
chefs' vegetables*

CONTORNI

ROSEMARY FRIED POTATOES 1,300

brown butter

ROASTED MUSHROOMS 1,200

trifolati style with garlic and herbs

SEASONAL GRILLED VEGETABLES 1,600

aged balsamic

All prices include 10% consumption tax.

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