

# 51<sup>\*</sup> 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

### CHEF'S DOLCE CREATION

## VENEZIA

14,000

### AMUSE-BOUCHE

*today's chef's creation*

I

### ROASTED PUMPKIN ZUPPA

*blue cheese foam, walnut oil,  
shaved fresh truffle*

II

### STRAW-SMOKED YELLOWTAIL

*pears, walnuts, buttermilk-parsley  
oil sauce*

III

### FRESH SPAGHETTI WITH SQUID

*black olives, garlic*

IV

### SNOW-AGED WAGYU

*mushroom purée, port-infused beef jus*

V

### CHEF'S DOLCE CREATION

## CONDIVIDERE

### **SALUMI AND SELECT HOKKAIDO CHEESE PLATTER 3,500**

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

## CRUDI

### **STRAW-SMOKED YELLOWTAIL 1,900**

*pears, walnuts, buttermilk-parsley oil sauce*

### **WAGYU PIEDMONTESE 2,200**

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

## 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

### 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*

**WAGYU AND PORK BAKED LASAGNA 2,400**  
*porcini mushroom béchamel sauce*

**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*

**TOTTORI GRILLED CHICKEN CACCIATORE 2,900**  
*sugo, winter herbs*

**BRAISED OSSOBUCO MILANO 7,500**  
*saffron risotto, gremolata*

**14OZ ITALIAN VEAL MARSALA 9,200**  
*marsala wine and japanese mushroom sauce, shaved fresh truffle*

**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.*