

51^{*} east

COLOMBO

9,900

DEMITASSE OF CARROT ZUPPA

spring vegetables, greek yogurt

I

BOCCONCINI CAPRESE

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

II

CAESAR SALAD

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

III

BURRATA AND POMODORO CASARECCE

fresh and semi-dried tomato sauce

IV

ORA KING SALMON

*grilled orange-citrus sauce and basil oil
or*

CHARRED LAMB SCOTTADITO

*mint purée, lamb jus
or*

BEEF FILETTO

*rosemary-fried potatoes, chianti reduction
+1,200*

V

CHAMOMILE PANNA COTTA

lemon compote, amaretti, mint

COFFEE AND TEA

VESPUCCI

12,900

DEMITASSE OF CARROT ZUPPA

spring vegetables, greek yogurt

I

BURRATA AND ROASTED BEETS

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

II

SEARED HOKKAIDO SCALLOPS

lemon-butter sauce, dill

III

HOUSEMADE TAGLIOLINI ALFREDO

black truffle

IV

F1 WAGYU X ANGUS AND SCAMPI

rosemary-fried potatoes, chianti reduction

V

HOUSEMADE LEMON CHEESECAKE

*spanish cream cheesecake, citrus 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

CARROT ZUPPA 1,100

spring vegetables, greek yogurt

SEA BREAM CRUDO 1,800

olive oil, sea salt, citrus

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

PISTACHIO GNOCCHI CARBONARA 2,900

guanciale, black pepper

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

bone marrow

**PODDED PEA, LEEK AND GOAT CHEESE
RISOTTO 2,300**

acquerello rice, seasonal vegetable stock

**PACCHERI POMODORO
FOR TWO 2,800**

ricotta cream, fresh basil, olive ciabatta for dipping

**HOUSEMADE ZUCCHINI AND MINT
TORTELLONI 3,500**

burrata cheese, saffron

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

ROASTED MUSHROOMS 1,200

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

GARLIC SPINACH 900

GRILLED WHITE ASPARAGUS 1,800

prosciutto ham