



**Ristorante 51**  
Amsterdam

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restaurant - café - bar

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all day menu

## WHILE YOU ARE WAITING

Bread with dips and olive	€5
Marinated olives	€4
Antipasto platter for one	€13
Antipasto platter for two	€26

## STARTERS

Beef carpaccio, rucola, DOP Grana Padano, truffle mayo and pine nuts	€16.5
Add on fresh black truffle €2.00 per gram	
Sous-vide veal tenderloin dressed with tuna & anchovy mayo, mesclun salad, Sicilian capers & shaved DOP Grana Padano	€14
Add on fresh black truffle €2.00 per gram	
<i>Burrata</i> cheese from southern Italy served with coer de bouf tomatoes, truffle & Modena IGT balsamic vinegar crumble	€14
Add on fresh black truffle €2.00 per gram	

## SOUPS

Home-made eggplant <i>parmigiana</i> , DOP Parmigiano Reggiano, mozzarella from Campania with our secret tomato sauce recipe, garlic crouton and Bloody Mary jelly	€13
Home-made pumpkin soup with DOP Parmigiano Reggiano drizzle and fried sage, accompanied with herbs & garlic crouton	€14
Add on crispy local bacon €2.00	
Add on fresh black truffle €2.00 per gram	
Traditional Tuscan tomato soup with herbs & garlic croutons	€13

## PASTA

Lobster linguine in scampi bisque, mussels & clams from the Mediterranean Sea	€32
Autumn is back   Fresh <i>pappardelle</i> pasta with wild boar ragout, marinated in mountain herbs & spices and slowly cooked for hours to the perfect tenderness and flavour combination	€26
<i>Mezze maniche</i> pasta, egg yolk & Parmigiano Reggiano sauce with crispy pork <i>guanciale</i>	€19
Hand-made ravioli with pumpkin & ricotta, DOP Parmigiano Reggiano foam & pumpkin	€18
Risotto with <i>radicchio</i> cream, walnut pesto, DOP Parmigiano Reggiano & Cannonau wine reduction	€18
Add on fresh black truffle €2.00 per gram	

## MEAT

Dry age rib-eye steak served with seasonal vegetables	€34
Additional sauce of your choice   Gorgonzola cheese, veal juice, black pepper or mushroom €2.00	
Grilled chicken Poussin served with parsley & baby potatoes	€23
New Zealand's Angus beef burger, with pickles, bacon, old Amsterdam cheese, tomato, lettuce, raw onion, ketchup, mayo.	€22
Served with French fries	

**Add-on for your burger**  
Bacon €1.00 | Cheese €1.00

**Add on your fries**      **Make a double burger €6.00**  
Truffle Mayonnaise €1.00 | Parmesan Cheese €1.00

## FISH

Seabream with potatoes and zucchini crust served with tenderstem broccoli €27

## VEGAN

Beyond Meat vegan burger with beetroot bun, vegan mayo, lettuce, tomatoes, pickles, Tropea red onion, vegan cheese and French fries €20

## SALAD

Slow-cooked chicken with lettuce, bacon, eggs, capers, anchovies and Caesar dressing €18

Add on extra bacon €1.00

## SIDE DISHES

Parsley baby new potatoes €5

Tomatoes and cucumber salad €5

French fries €5

French fries with truffle Mayonnaise €6

French fries with Parmigiano Reggiano DOPc cheese €6

Sweet potato fries with truffle mayonnaise €6

## DESSERTS

Home-made traditional tiramisu', savoiardi biscuits soaked in Lavazza coffee, mascarpone cream cheese, pistacchio cream and pasteurized eggs €9

Golden chocolate sphere, with orange and white chocolate mousse heart €11

Home-made cheesecake by Chef Marcello, served with choice of Nutella & pistacchio or strawberry coulis €9

Ice cream selection, 3 scoops €7

Please inform us of your food allergies before placing your order.

All prices listed in the menu are in Euros and inclusive of tax.