



Ristorante 51
Amsterdam

restaurant – café – bar

Menu

Courtyard by Marriott
Amsterdam Arena Atlas
Hoogoorddreef 1,
1101 BA Amsterdam
020 241 5002

WELCOME TO RISTORANTE 51!

Indulge in authentic Italian flavors in a relaxed, yet refined atmosphere.

Our dishes are crafted with the finest local ingredients and premium imports from Italy, all elevated by the creative touch of our head chef, Marcello.

From fresh Lasagna to homemade Tiramisu, every bite reflects our passion for quality and tradition. Paired with expertly selected wines by Francesco Graziani, your dining experience will be truly unforgettable.

We hope you enjoy a taste of Italy right here in Amsterdam!

3 Course Menu

€48,50

STARTERS

QUINOA SALAD WITH ASSORTES LEGUMES, SERVED WITH GRILLED
VEGETABLES

OR

TRIO OF BRUSCHETTA

MAIN COURSES

HOME CRAFTED VEGAN LASAGNA

OR

RIB-EYE, RUCOLA, DOP PARMIGIANO REGGIANO, MODENA IGT
BALSAMIC, FRENCH FRIES

DESSERT

HOMEMADE APPLE CAKE WITH CARAMELIZED NUTS, CINNAMON,
LEMON ZEST, SERVED WITH CINNAMON ICE CREAM AND WHIPPED
CREAM



Menu

WHILE YOU ARE WAITING

BREAD WITH DIPS OR BUTTER	€7
MARINATED OLIVES	€4
ANTIPASTO PLATTER	1 PAX €14
Italian cold cuts & cheeses with dips and Sardinian Carasau bread	2 PAX €27
CHEESE PLATTER	€14
Italian cheeses with dips and Sardinian Carasau bread	

SOUPS

SOUP OF THE DAY	€12
Chef Marcello his homemade soup of the day, please ask the staff for more information	



Menu

STARTERS

BEEF CARPACCIO

€18

Beef carpaccio with rucola leaves, DOP Grana Padano, quail eggs, aged balsamic pearls, Norcia truffle mayonnaise and toasted pine nuts

BURRATA

€17

Burrata from Puglia , served alongside confit cherry tomatoes, finished with truffle-infused balsamic pearls

POLENTA

€17

A trio of golden, crispy-fried polenta, ask the staff for the toppings



Menu

PASTA

RISOTTO

Creamy Arborio risotto, infused with porcini mushrooms and finished with blacktruffle

€24

CARBONARA

Pasta Carbonara, al dente rigatoni coated in a creamy sauce of egg yolk and Pecorino Romano, with guanciale and black pepper

€21

LASAGNA

Lasagna Bolognese, various layers of fresh egg pasta, slow-cooked Bolognese ragù, velvety béchamel, and aged Parmigiano Reggiano DOP

€21

PACCHERI PASTA

Paccheri pasta served with a rich seafood ragout Neapolitan style with a fragrant bisque sauce.

€26



Menu

MEAT

CHICKEN LEG

€24

Chicken leg slow cooked with tomatoes, peppers, onions, black olives, white wine, aromatic herbs, extra virgin olive oil, served with baby potatoes and demi-glace

BURGER 51

€22

New Zealand's Angus beef burger, pickles, bacon, Old Amsterdam cheese, tomato, lettuce, caramelized onion, ketchup, mayo
Served with French fries

Add-on for your burger

Bacon €1 | Cheese €1

Make a double burger for extra €6

VEGAN BURGER

€22

Beyond Meat vegan burger, vegan mayo, lettuce, tomatoes, pickles, onion, served with French Fries



Menu

FISH

SALMON

€26

Fillet of salmon, encrusted with pistachios and honey, served alongside potatoes mousseline and with a selection of seasonal vegetables and a refreshing dill yoghurt

SALAD

Chef's salad with slow cooked chicken with bacon, eggs, capers, anchovies and

€18

Caesar dressing served with Rosemary focaccia

Add on extra bacon ; 1,00€

SIDE DISHES

Baby new potatoes

€5,5

Tomatoes and cucumber salad

€5,5

French fries

€5,5

French fries with truffle Mayonnaise

€6,5

French fries with Parmigiano Reggiano DOPc cheese

€6,5

Sweet potato fries with truffle mayonnaise

€6,5

Grilled vegetables

€6,5



Menu

DESSERTS

TIRAMISU	€11
Home-made traditional tiramisu', savoiardi biscuits, Lavazza coffee, mascarpone cream cheese, pasteurized eggs and cacao	
HAZELNUT PARFAIT	€11
Hazelnut parfait with Cointreau sauce Piedmonts hazelnuts	
CHEESECAKE	€11
Home-made cheesecake by Chef Marcello, served with choice of Nutella & pistacchio or strawberry coulis	
ICE CREAMS	€2
Ice cream selection per scoop	

