



# **Ristorante 51**

Amsterdam

Courtyard Amsterdam Arena Atlas  
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Netherlands  
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## **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, your dining experience will be truly unforgettable.**

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

## 3 Course Menu

€48,50

### Starter

Quinoa salad with assortes legumes, served with grilled vegetables

Or

Trio of Bruschetta

### Main Course

#### Pasta

Home crafted Vegan or Beef Lasagna

Or

#### Meat

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

All items from the menu can be ordered separately, please ask the staff for the prices

## **RISTORANTE 51 SUMMER SPECIALS**

**For the first time since the opening we decided to take a brave and bold decision.**

**During the 2025 summer months we will launch our amazing Ristorante 51 Summer specials.**

**At the next page you will find our specials that will offer a very sharp price full of quality and taste.**

**Our chef Marcello invented some amazing dishes that we want you not to miss out on**

**Enjoy your summer days @ Ristorante 51**

## Starter

Fresh Vitello Tonnato, classic tuna sauce, crispy fried capers, Parmigiano Reggiano DOP en verse gemengde salade

€17

## Mains

Fresh egg-free pasta, layered with seasonal vegetable ragu and vegan bechamel made with plant-based milk and vegan cheese

€22

Mixed Grilled Fish with Bisque Soup and Fresh Seasonal Salad and Rosemary Potatoes

€26

## Drinks

Heineken Draught 25CL

4,25€

Sauvignon Blanc – White Wine

6,80€

Primitivo Caiffa – Red Wine

7,65€

## WHILE YOU ARE WAITING

Bread with dip and butter	€7
Italian cold cuts and cheeses with dips and Sardinian Carasau bread	€27 (2 pax)
Italiaanse vleeswaren met kazen en dips en Sardijns Carasau brood	€14 (1 pax)
Selection of Italian cheese with dip and Sardinian Carasau bread	€14
Italiaanse kazen met dips en Sardijns Carasau brood	

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## SOUP

Chef Marcello's homemade soup of the day, please ask the staff for more informatio	€12
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STARTERS

**Beef carpaccio** with rucola leaves, DOP Grana Padano, quail egg, aged balsamic pearls, Norcia truffle mayonnaise and toasted pine nuts €18  
*Add on fresh black truffle: €2 per gram*

**Burrata** €17  
Burrata from Puglia , served alongside confit cherry tomatoes, finished with truffle-infused balsamic pearls

**A trio of golden, crispy-fried polenta**, ask the staff for the toppings €17  
\* Vegan version available \*

**Fresh Vitello Tonnato**, classic tuna sauce, crispy fried capers, Parmigiano Reggiano DOP en verse gemengde salat €17

# RISOTTO & PASTA'S

**Risotto**

Risotto Cacio e Pepe, Pecorino Romano and toasted black pepper and Parmigiano Reggiano DOP, finished with Guanciale and chips of Parmigiano and Pecorino

€22

**Carbonara**

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

€21

**Lasagna alla Bolognese**

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

\* Vegan version available \*

€21

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

€25



MEAT

Rib-Eye, Rucola, DOP Parmigiano Reggiano, Modena IGT Balsamic served with

€26

**Burger 51**  
New Zealand's Angus beef burger, pickles, bacon, Old Amsterdam cheese,  
tomato, lettuce, caramelized onion, ketchup, mayo, served with French Fries

€22

***Add-on for your burger***

*Bacon €1 | Cheese €1*

*Parmesan cheese €1*

***Make a double burger for extra €6***

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

€22

FISH

Fillet of salmon, encrusted with pistachios and honey, served alongside potatoes mousseline and with a selection of seasonal vegetables and a refreshing dill yoghurt €26

Salad

Chef's salad with slow cooked chicken with bacon, eggs, capers, anchovies and Caesar dressing served with Rosemary focaccia €18  
*Add on extra bacon ; 1,00€*

SIDE DISHES

Baby new potatoes	€5,50
Tomatoes and cucumber salad	€5,50
French fries	€5,50
French fries with truffle Mayonnaise	€6,50
French fries with Parmigiano Reggiano DOP cheese	€6,50
Sweet potato fries with truffle mayonnaise	€6,50
Grilled vegetables	€6,50

# DESSERTS

Home-made traditional tiramisu', Savoiardi biscuits, espresso coffee, mascarpone cream, pasteurized eggs and cacao

€11

Panna cotta with choice of topping of the day, ask the chef

€11

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

€11

Ice cream selection, per scoop

€2

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