



**Ristorante 51**  
Amsterdam

# FOOD AND DRINKS MENU

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Courtyard by Marriott Amsterdam  
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## WHILE YOU WAIT

<b>Bread and dips</b>	6.00
<b>Marinated olives</b>	4.00
<b>Italian Charcuterie</b> <i>Selection of cold cuts and cheeses, served with bread and dips</i>	14.00
<b>Cheese board</b> <i>Selection of Italian cheeses, served with bread and dips</i>	14.00

## SOUPS AND SALADS

<b>Homemade soup</b> <i>Daily soup, served with bread</i>	12.00
<b>Vegan 51 salad</b> <i>Salad leaves mixed with portobello mushroom, vegan bacon, pumpkin, sun-dried tomatoes, vegan dressing</i>	16.00
<b>Caesar Salad</b> <i>Salad leaves topped with chicken, anchovies, bacon, egg, parmesan cheese, Caesar dressing</i>	17.00

## STARTERS

<b>Bruschetta Pomodoro</b> <i>Tomato, basil, garlic</i>	8.00	<b>Vitello Tonnato</b> <i>Capers, Parmigiano Reggiano cheese</i>	17.00
<b>Seasonal Bruschetta</b> <i>Pesto, pine nuts</i> <b>Add burrata - 6.00</b>	8.00	<b>Beef Carpaccio</b> <i>Egg, balsamic pearls, truffle mayonnaise, pine nuts</i>	18.00
<b>Prosciutto e Melone</b> <i>Prosciutto Parma, melon. Served with bread</i>	14.00	<b>Sauté di Vongole</b> <i>Clams, garlic, parsley, chilli, cherry tomato</i>	18.00
<b>Burrata di Bufala</b> <i>Cherry tomatoes, balsamic pearls</i>	16.00		

## PASTA AND MAIN COURSES

<b>Rigatoni alla Carbonara</b> <i>Pecorino Romano cheese, Guanciale, Black pepper</i>	20.00	<b>Polpo alla Luciana</b> <i>Octopus, tomato, olives, capers. Served with bread</i>	25.00
<b>Lasagna alla Bolognese</b> <i>Ragù, bechamel, Parmigiano Reggiano cheese</i>	20.00	<b>Tuna Teriyaki</b> <i>Seared tuna, teriyaki, garlic, ginger, sesame seeds, mixed melon, fried fennel, roasted carrots</i>	28.00
<b>Spaghetti alle Vongole</b> <i>Clams, parsley, garlic</i>	22.00	<b>Burger 51</b> <i>Contains pickles, bacon, old Amsterdam cheese, tomato, lettuce, caramelised onion, ketchup, mayo. Served with fries. Served <b>Medium</b> as standard, please inform if you would prefer well-done</i>	23.00
<b>Ziti alla Genovese</b> <i>Tender braised beef and onion ragù, Parmigiano Reggiano cheese</i>	22.00	<b>Portobello Burger</b> <i>Mushroom, pickles, caramelised onion, vegan bacon, lettuce, pumpkin "cheese", sun-dried tomato, mustard mayo. Served with fries</i>	21.00
<b>Linguine alla Nerano</b> <i>Provolone del Monaco cheese, Parmigiano Reggiano cheese, fried courgette, basil</i>	22.00	<b>Tagliata di manzo</b> <i>Ribeye served sliced with rucola, Parmigiano Reggiano cheese, fries</i> <i>Available <b>Rare</b>, <b>Medium</b> or <b>Well done</b>.</i>	32.00
<b>Strozzapreti alla Norma</b> <i>Tomato, aubergine, basil</i> <b>Add burrata - 6.00</b>	20.00		

## SIDE DISHES

<b>Oven roasted potatoes</b>	5.50
<b>Tomato &amp; cucumber salad</b>	5.50
<b>French fries</b> <i>Add truffle mayonnaise - 1.00</i>	5.50
<b>Sweet potato fries</b>	6.50
<b>Grilled vegetables</b>	6.50
<b>Roasted carrots</b>	6.50

### Hire our spaces

Available for meetings, dinners and private events

### Allergy information

Please inform us of any allergies before ordering

## STARTERS

<b>Soup of the Day</b>	12.00
<i>Homemade soup, served with bread</i>	
<b>Beef Carpaccio</b>	18.00
<i>Egg, balsamic pearls, pine nuts, truffle mayonnaise</i>	
<b>Caprese</b>	16.00
<i>Mozzarella di bufala, tomato, basil. Served with bread</i>	

## SANDWICHES AND BURGERS

<b>Club Sandwich</b>	16.00
<i>Chicken breast, boiled egg, lettuce, ham, bacon, tomato, mayonnaise. Served with fries</i>	
<b>Burger 51</b>	23.00
<i>Contains pickles, bacon, old Amsterdam cheese, tomato, lettuce, caramelised onion, ketchup, mayo. Served with fries. Served <b>Medium</b> as standard, please inform if you would prefer well-done</i>	
<b>Portobello Burger</b>	21.00
<i>Mushroom, pickles, caramelised onion, vegan bacon, lettuce, pumpkin "cheese", sun-dried tomato, mustard mayo. Served with fries</i>	

## SALADS

<b>Caeser Salad</b>	17.00
<i>Chicken, bacon, eggs, capers, anchovies, Caeser dressing, rosemary focaccia</i>	
<i>Extra bacon - 1.00</i>	
<b>Vegan 51 salad</b>	16.00
<i>Salad leaves mixed with portobello mushroom, vegan bacon, pumpkin, sun-dried tomatoes, vegan dressing</i>	

## PASTA

<b>Rigatoni al Pomodoro</b>	14.00
<i>Tomato, onion, garlic</i>	
<b>Rigatoni al Pesto</b>	14.00
<i>Basil, pine nuts, Parmigiano Reggiano cheese</i>	
<b>Gnocchi alla Sorrentina</b>	16.00
<i>Tomato, mozzarella, basil, Parmigiano Reggiano cheese</i>	
<b>Lasagna alla Bolognese</b>	20.00
<i>Ragù, bechamel, Parmigiano Reggiano cheese</i>	

## PINSA

<b>Pinsa Margherita</b>	12.00
<i>Focaccia bread, topped with tomato, mozzarella, basil.</i>	

### Additional toppings:

<i>Salami</i>	3.00	<i>Mushroom</i>	2.00
<i>Ham</i>	3.00	<i>Onion</i>	1.00
<i>Tuna</i>	3.00	<i>Courgette</i>	2.00
<i>Burrata</i>	6.00	<i>Pesto</i>	2.00

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## DESSERTS

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<b>Tiramisu Classico</b> <i>Mascarpone, savoiardi, espresso, cacao</i>	11.00
<b>Apple Cake</b> <i>Apple tart, vanilla ice cream (vegan version available)</i>	10.00
<b>Millefoglie</b> <i>Puff pastry, vanilla cream, strawberry, chocolate chips</i>	11.00
<b>Chocolate lava cake</b> <i>Molten-centred chocolate sponge, vanilla ice cream, red berry compote</i>	12.00
<b>Ice Cream (per scoop)</b> <i>Daily selection of ice creams and sorbets</i>	2.00
<b>Tawny Porto</b> <i>Poças, Portugal</i>	8.00

### ALLERGY INFORMATION

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## WHITE WINE

<b>Pinot Grigio delle Venezie</b> <i>Decanal, Veneto 2024</i>	6.00 / 30.00
<b>Trisole Grillo</b> <i>Cantine Birgi, Sicilia 2024</i>	7.00 / 35.00
<b>Montej Bianco Chardonnay</b> <i>Villa Sparina, Piemonte 2024</i>	8.00 / 40.00
<b>Vecchie Scuole Sauvignon</b> <i>Fattori, Veneto 2024</i>	50.00
<b>Roero Arneis</b> <i>Giacomo Fenocchio, Piemonte 2022</i>	70.00
<b>Riesling</b> <i>Strasserhof, Alto Adige 2023</i>	84.00
<b>N'ettaro Catarratto</b> <i>Masseria Setteporte, Etna 2015</i>	95.00
<b>Pratum Pinot Blanc</b> <i>Castel Sallegg, Alto Adige 2015</i>	105.00

## ROSE WINE

<b>Pinot Grigio Rose</b> <i>Decanal, Veneto 2024</i>	6.00 / 30.00
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## RED WINE

<b>Vignealte Classico</b> <i>Zeni, Bardolino 2024</i>	7.00 / 35.00
<b>Cá Nova Barbera</b> <i>Viotto, Piemonte 2023</i>	8.00 / 40.00
<b>Pinot Nero</b> <i>Bottega Vinai, Trentino 2024</i>	9.00 / 45.00
<b>Merlot Trevenezie</b> <i>Decanal, Veneto 2024</i>	35.00
<b>Primitivo</b> <i>Caiaffa, Puglia 2023</i>	50.00
<b>Chianti Colli Fiorentini</b> <i>Fattoria Castelvechio, Tuscany 2022</i>	56.00
<b>Barolo Nebbiolo</b> <i>Giacomo Fenocchio, Piemonte 2020</i>	165.00

## SPARKLING WINE

<b>Blanc de Blanc Brut</b> <i>Corvezzo, Italy</i>	7.50 / 40.00
<b>Rose Mari Pinot Noir</b> <i>Tenuta di Cart, Veneto</i>	50.00
<b>Blanc de Blanc Champagne Brut</b> <i>Ruinart, France</i>	200.00
<b>Champagne Brut</b> <i>Tarlant, France 2022</i>	205.00

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## CLASSIC COCKTAILS

<b>Spritz selection</b>	14.00
<i>Prosecco and soda mixed with Aperol, Campari, Lillet or Limoncello</i>	
<b>Negroni</b>	14.00
<i>Bombay Sapphire, Punt e Mes Vermouth, Campari</i>	
<b>Old Fashioned</b>	from 15.00
<i>Choice of Whiskeys, sugar</i>	
<b>Moscow Mule</b>	15.00
<i>Absolut Vodka, lime, Ginger beer</i>	
<b>Mojito</b>	15.00
<i>Bacardi Blanco, lime, mint, soda</i>	
<b>Gin &amp; Tonic</b>	from 14.00
<i>Choice of Gins, Royal Club Tonic</i>	
<b>Pornstar Martini</b>	15.00
<i>Absolut Vodka, vanilla, passionfruit</i>	
<b>Dark and Stormy</b>	15.00
<i>Bacardi Spiced, lime, Ginger beer</i>	
<b>Margarita</b>	from 15.00
<i>Choice of Tequilas, Cointreau, lime</i>	

## VIRGIN COCKTAILS

<b>Virgin Mojito</b>	12.00
<i>Mint, lime, cane sugar</i>	
<b>Passionfruit mojito</b>	13.00
<i>Passionfruit, mint, lime</i>	
<b>Vibrante Spritz</b>	13.00
<i>Vibrante, Prosecco 0.0, soda</i>	
<b>Fruit Punch</b>	15.00
<i>Orange, pineapple, raspberry</i>	
<b>Shirley Temple</b>	13.00
<i>Lime, raspberry, ginger</i>	

## BEER

<b>Heineken 5% (0.25l/0.5l)</b>	4.00 / 7.50
<b>Amstel Pilsner 5% (0.3l)</b>	5.50
<b>Affligem Blonde 6.7% (0.3l)</b>	7.00
<b>Affligem Double 6.7% (0.3l)</b>	7.00
<b>Texels IPA 6% (0.3l)</b>	8.00
<b>Heineken 0.0 0% (0.3l)</b>	5.00

## SOFT DRINKS

<b>Spa Still (0.5l / 0.75l)</b>	4.00 / 7.00
<b>Spa Sparkling (0.5l / 0.75l)</b>	4.00 / 7.00
<b>San Pellegrino (0.25l / 0.75l)</b>	3.50 / 8.00
<b>Pepsi / Pepsi MAX</b>	3.50
<b>7-up</b>	3.50
<b>Sisi</b>	3.50
<b>Royal Club Tonic</b>	5.00
<b>Red Bull / Red Bull ZERO</b>	6.00
<b>Ginger Ale</b>	4.00
<b>Ginger Beer</b>	4.50
<b>Bitter Lemon</b>	4.50
<b>Cassis</b>	3.50
<b>Orange Juice</b>	4.00
<b>Apple Juice</b>	4.00
<b>Cranberry Juice</b>	4.00
<b>Pineapple Juice</b>	4.00
<b>Iced Tea (Green / lemon / peach)</b>	4.00

*Other cocktails available on request,  
dependant on ingredient availability*

## VODKA

Absolut	8.00
Ketel One	9.00
Grey Goose	13.00

## GIN

Bombay Sapphire	8.00
Gordon's Pink	8.50
Beefeater	9.00
Hendrick's	11.00
Tanqueray 10	13.00
Monkey 47	16.00

## TEQUILA

Olmeca Blanco	9.00
Patron Reposado	18.00
Don Julio Anejo	19.00

## WHISKEY AND SCOTCH

Jim Beam Bourbon	8.00
Ballantine's Finest Scotch	8.50
Jack Daniels Bourbon	8.50
Jameson	8.50
Bulleit Bourbon	9.50
Johnny Walker Black	12.00
Woodford Reserve	13.00
Talisker Skye	14.00

## RUM

Bacardi Carta Oro	8.00
Bacardi Carta Blanca	8.00
Bacardi Spiced	10.00
Ron Zacapa 23	25.00

## COGNAC

Hennessy	15.00
Remy Martin VSOP	20.00

## LIQUEURS AND DIGESTIVES

Lillet Blanc Vermouth	7.00
Noilly Prat Vermouth	7.00
Punt e mes Vermouth	7.00
Averna Amaro	7.00
Cynar	7.00
Montenegro Amaro	8.00
Amaro del Capo	10.00
Grappa Yulia	9.50
Bailey's	7.00
Campari	7.00
Cointreau	8.00
Disaronno	7.00
Kahlua	7.00
Limoncello	7.00
Malibu	7.00
Passoa	7.00
Sambuca	7.00

## COFFEE AND TEA

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<b>Espresso</b>	4.50
<b>Doppio Espresso</b>	6.00
<b>Americano</b>	5.00
<b>Cappuccino</b>	5.00
<b>Latte Macchiato</b>	5.50

<b>Selection of Teas</b>	4.00
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*English breakfast, Earl Grey, Rooibos,  
Chamomile, Green, Forest fruits*

<b>Fresh Teas</b>	4.50
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*Ginger, mint, lemon*

## BAR SNACKS

*Available from 12:00 – 21:45*

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<b>Bitterballen</b>	7.00
<b>Vegan Bitterballen</b>	7.00
<b>Arancini</b>	6.00
<b>Cheese Fingers</b>	5.00
<b>French Fries</b>	5.50
<b>Sweet Potato Fries</b>	6.50

*Add truffle mayonnaise - 1.00*

## AFTERNOON MENU

*Available from 12:00 – 17:00*

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<b>Rigatoni al Pomodoro</b>	14.00	<b>Pinsa Margherita</b>	12.00
<i>Tomato, onion, garlic</i>		<i>Focaccia bread, topped with tomato, mozzarella, basil.</i>	
<b>Rigatoni al Pesto</b>	14.00	<b>Additional toppings:</b>	
<i>Basil, pine nuts</i>		<i>Salami</i> 3.00	<i>Mushroom</i> 2.00
<b>Rigatoni alla Bolognese</b>	15.00	<i>Ham</i> 3.00	<i>Onion</i> 1.00
<i>Ragù, bechamel, Parmigiano Reggiano</i>		<i>Tuna</i> 3.00	<i>Courgette</i> 2.00
		<i>Burrata</i> 6.00	<i>Pesto</i> 2.00
<b>Lasagna alla Bolognese</b>	20.00		
<i>Ragù, bechamel, Parmigiano Reggiano</i>			