



Ristorante 51
Amsterdam

restaurant - café - bar

Menu

Courtyard Amsterdam Arena Atlas
Hoogoorddreef 1, 1101 BA Amsterdam

[020 241 5002](tel:0202415002)

Menu

WHILE YOU ARE WAITING

BREAD WITH DIPS OR BUTTER	€6
MARINATED OLIVES	€4
ANTIPASTO PLATTER Italian cold cuts & cheeses with dips and Sardinian Carasau bread	€14
CHEESE PLATTER Italian cheeses with dips and Sardinian Carasau bread	€13

SOUPS

SARDINIAN FREGOLA SOUP Sardinian fregola in a sea broth, Argentinian king prawn, Mediterranean sea, vongole and a light touch of scampi bisque	€18
three tomato soup Chef Marcello's tomato soup creation using three types of tomatoes, aubergines caviar, basil and mint aroma, tomato gel	€13

Do not hesitate to inform the staff of an allergy or intolerance.



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STARTERS

BEEF CARPACCIO

€17

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

Add on fresh black truffle: €2 per gram

VITELLO TONNATO

€15

Slow cooked veal tenderloin Piemontese style, dressed with tuna and anchovy mayo, mesclun salad, fried Sicilian capers and shaved DOP Grana Padano cheese

Add on fresh black truffle: €2 per gram

Duo of buffalo mozzarella from Campania DOP and burrata di Andria DOP

€16

Mozzarella DOP from Campania meets the Burrata DOP from Andria, Norcia truffle crumble, aged Modena IGT balsamic vinegar pearls, cherry tomatoes from Campania

Add on fresh black truffle: €2 per gram

Vegetables and legumes quinoa salad

€13

Salad on a bed of marinated grilled vegetables with an emulsion of DOP extra virgin olive oil, parsley and lemon, shaved almonds and cucumber gel

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PASTA

PIEDMONTESE CARNAROLI RISOTTO €28
**PIEMONTE CARNAROLI RISOTTO, MEDITERRANEAN SEA FOOD,
LEMON ZEST AND LIME GEL**

Trofie with homemade Genoese pesto €20
**TRADITIONAL TROFIE PASTA DRESSED WITH OUR HOME-MADE
PESTO GENOVESE STYLE, DOP PARMESAN CHEESE, GREEN BEANS,
POTATOES AND PINE NUTS**

ADD ON STRACCIATELLA: €2 €20

SPRING MAFALDINE
**SPRING IS HERE WITH MAFALDE PASTA, VELVETY PEAS, PAN
SAUTEED BROCCOLI AND ARTICHOKE IN EXTRA VIRGIN OLIVE OIL,
GARLIC, CHILLI, CRISPY ASPARAGUS AND BLACK NORCIA TRUFFLE**

ADD ON FRESH BLACK TRUFFLE: €2 PER GRAM €26

Ziti with Neapolitan ragu
**CANDLE SHAPED PASTA, NAPOLITAN RAGOUT STYLE WITH VEAL
CHEEK AND BEEF SHOULDER, SLOW COOKED TO PERFECTION, VEAL
JUS, DOP PARMESAN CHEESE AND TROPEA ONION.**

CARBONARA MEZZE MANICHE €20
**Half sleeve pasta shape Carbonara style, Tuscan DOP guanciale,
egg, pepper, DOP Parmesan and Pecorino cheese**

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MEAT

PIEDMONTESE FASSONA €35

PIEMONTESE FASSONA ENTRECOTE TAGLIATA STYLE, RUCOLA LEAVES, SHAVED DOP PARMESAN, AGED IGT MODENA BALSAMIC VINEGAR PEARLS, BAREDUCTION SERVED WITH FRIES

ADDITIONAL SAUCE OF YOUR CHOICE: VEAL JUS AND GORGONZOLA SAUCE

ADD ON FRESH BLACK TRUFFLE: €2 PER GRAM

€24

chicken al mattone

GRILLED CHICKEN POUSSIN SERVED WITH PARSLEY & BABY POTATOES, BEER JUS

€22

Burger 51

**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

ADD ON YOUR FRIES

TRUFFLE MAYONNAISE €1

PARMESAN CHEESE €1

MAKE A DOUBLE BURGER FOR EXTRA €6

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FISH

SICILIAN STYLE COD

€25

SICILIAN STYLE COD FISH COOKED IN A TRADITIONAL SAUCE WITH BLACK OLIVES, FRIED CAPERS, CHERRY TOMATOES, RAISINS, PINE NUTS AND ORANGE ZEST

VEGAN

BEYOND BURGER

€20

BEYOND MEAT VEGAN BURGER WITH BEETROOT BUN, VEGAN MAYO, LETTUCE, TOMATOES, PICKLES, TROPEA RED ONION, VEGAN CHEESE AND FRENCH FRIES

€19

PARMIGIANA

Oven baked layers of peppers, courgettes and aubergines
Parmigiana style, three tomatoes sauce and tomato gel dressed
SALAD oil

CHEF'S SALAD

€20

Chef's salad caesar style, slow cooked chicken, bacon, lettuce, eggs, capers, anchovies and caesar dressing

Add on extra bacon: €1

Add on extra chicken: €2

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SIDE DISHES

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
Grilled vegetables	€ 6

DESSERTS

TIRAMISU	€ 10
HOME-MADE TRADITIONAL TIRAMISU', SAVOIARDI BISCUITS, LAVAZZA COFFEE, MASCARPONE CREAM CHEESE, PASTEURIZED EGGS AND CACAO	
	€ 12
PANNA COTTA	
Forest fruit panna cotta inside a golden chocolate sphere on a bed of cacao soil, forest fruits and coulis	
	€ 11
CHEESECAKE	
HOME-MADE CHEESECAKE BY CHEF MARCELLO, SERVED WITH CHOICE OF NUTELLA & PISTACCHIO OR STRAWBERRY COULIS	
	€ 7
ice creams	
ICE CREAM SELECTION, 3 SCOOPS	

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