

Italian Cured Meat

Spianata campana	€ 8
<i>Spicy pork salame, Napoli</i>	
Coppa	10
<i>Cured pork neck, Parma</i>	
Mortadella	8
<i>Cured pork, pistachio, Romagna</i>	
San Daniele ham	10
<i>18 month aged ham, Friuli Venezia Giulia</i>	
Bresaola	13
<i>Air cured beef, Valtellina</i>	
Selection of prime 5&33 cured meats	19
<i>San Daniele, mortadella, coppa, bresaola</i>	
Grand selection of cured meats & cheeses	24
<i>Testun al Barolo, grana padano, taleggio, San Daniele, mortadella, coppa</i>	

Italian Cheese

Grana padano, <i>hard texture</i>	€ 9
<i>12 months aged, cow's milk, Emilia Romagna</i>	
Taleggio D.O.P, <i>semi soft texture</i>	10
<i>Cow's milk, Bergamo</i>	
Scamorza affumicata, <i>semi soft texture</i>	11
<i>Cow's milk, Puglia</i>	
Gran blue di capra, <i>soft texture</i>	10
<i>Goat cheese, Lombardia</i>	
Testun al barolo, <i>hard texture</i>	13
<i>Cow's milk, Lombardia</i>	
Selection of cheeses	16
<i>Testun al Barolo, grana padano, pecorino, taleggio</i>	

Soup

Green & white asparagus soup	€ 8
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Small to share

Burrata Caprese	€ 8
<i>Heritage tomatoes & basil</i>	
Insalata di carote	10
<i>Rainbow carrot salad, wasabi mayo, pomegranate & celery brunoise</i>	
Tuna tartare Favignana style	10
<i>Yellowtail tuna, capers, mint, celery, onion & lemon sorbet</i>	
5&33 Beef tartare	13
<i>Herb croutons, capers, marinated yolk & aged mustard</i>	
Zucchini fritti	24
<i>Parmigiana di melanzane</i>	
<i>Layered eggplant, Parmesan, mozzarella, tomato sauce & basil</i>	
Fagottini pasta alla Norma	€ 13
<i>Eggplant, Sicilian ricotta cheese, tomato sauce & basil</i>	
Tagliolini verdi alla Trapanese	9
<i>Green tagliolini with tuna ragout, sun dried tomatoes & almond flakes</i>	
Spaghetti neri agli scampi	10
<i>Black ink spaghetti, langoustine, cherry tomatoes & Sicilian white wine</i>	
Frittura di mare & lemon mayonnaise	11
<i>Deep fried soft shell crabs, calamari & tiger prawns</i>	
Sarde a beccafico style	13
<i>Baked sardines with pinenuts & raisins, bread crumbles & apple caponata</i>	
Palermo duck	16
<i>Duck breast in coffee jus, Marsala poached pear & orange compote</i>	

Proud vegan, share with the chef

 Chefs favourite

 Vegetarian dish

Big to share

Tagliolini al tartufo	€ 15
<i>Fresh truffle shavings from Umbria, butter & Parmesan</i>	
Risotto agli asparagi	12
<i>Risotto carnaroli, burrata sauce, roasted hazelnuts green & white asparagus</i>	
Linguine vongole e bottarga	18
<i>Linguine pasta, clams, bottarga, zucchini Cherry tomatoes & Prosecco</i>	
Pesce Spada di Sicilia	15
<i>Char grilled swordfish, chilli oil, fennel, orange & figs salad</i>	
Wild sea bass on grill 900g	8
<i>Heritage tomato salad & salsa verde</i>	
Pollo alla birra	12
<i>Free range whole chicken (1,2kg) marinated in Grolsch beer & roasted potatoes</i>	
Controfiletto affumicato	13
<i>Slow cooked sirloin (500gr), smoked in fire oven, topinambur & roasted seasonal vegetables</i>	
Carré di agnello alle erbe	22
<i>Lamb rack (550gr) in herbs crust, sweet potato puree snow peas & shallots confit</i>	
New York Steak	22
<i>Entrecôte dry aged (400gr), roasted potatoes & jus</i>	
Côte de Boeuf	23
<i>Dry aged Côte de Boeuf (800g), fries, salad & Dijon mustard</i>	

**What's on at
5&33 gallery?**

'Karawan'

Bastiaan Woudt

05 April – 29 May

Sweets

5&33 Tiramisú	€ 10
<i>Mascarpone & Illy coffee</i>	
Italian vanilla cheese cake	10
<i>Seasonal forest fruit, ricotta & cookies</i>	
Ananas al cubo	10
<i>Pineapple trilogy from our pastry chef</i>	
Semifreddo alla nocciola	10
<i>Hazelnut parfait from Piemonte</i>	
Cuore caldo al cioccolato	10
<i>Warm chocolate flan, passion fruit sorbet & streusel</i>	
Fondente freddo friabile	12
<i>Dark chocolate mousse Crispy meringue & raspberry sorbet</i>	
Profiteroles classico	10
<i>Italian bigne filled with Chantilly cream & drizzled cacao</i>	
Selection of homemade ice cream & sorbet	9
Cheese from the Alps & forest fruit	12

**Experience a
Sicilian dinner
by Chef Nadia**

3 courses @ € 40 pp

4 courses @ € 45 pp

For the whole table

Meet us on the corner...

Available from 5:30 pm to 11:00 pm

If you suffer from any food allergies or intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

Socialize
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5and33.nl



	Glass/Bottle		Glass/Bottle				
Bubbles	€	Pink	€	Aperitifs	€	Juices	€
Franciacorta Extra Brut, La Montina, Italy NV	9/55	Pinot Grigio delle Venezie 'Blush' Cantine Sacchetto <i>Venice, Italy 2015, very pale pink, dry, light & fresh</i>	6/29	Negroni @ 5&33 Tanqueray Gin, Campari, Carpano Antica	10	Orange, Grapefruit, Apple	5
Perrier Jouët Brut, Reims, France NV Reims, France NV	14/84			Sexy monkey Monkey 47 & Fever Tree Tonic	16		
Whites		Reds		The fine Dutch Vermouth & East Iperial Yuzu Tonic	13	Water	
Grillo 'Sei Corone' Sibiliana Vini Sicily, Italy 2014, <i>aromatic pleasantly dry, easy drinking</i>	5.5/27	Nero d'Avola 'Sei Corone' Sibiliana Vini Sicily, Italy 2015, <i>ripe dark fruit, touch of spice, round & velvety</i>	5.5/27	Paris Paris St. Germain Elderflower & 1724 Tonic Water	13	Still or Sparkling 750ml	6
Pinot Grigio 'l'Elfo', Cantine Sacchetto Veneto, Italy 2015, <i>white blossom flavours, refined dry</i>	8/39	Valpolicella Classico Superiore, Recchia Veneto, Italy 2013, <i>fresh red & black fruit, ripe cherries, touch of oak</i>	9/44				
Riesling Trocken, Weingut Schönlaub Pfalz, Germany 2015, <i>fresh cut white flowers, ripe yellow apple, dry</i>	7/35	Rioja Crianza Sierra Cantabria Rioja, Spain 2012, <i>one year in oak matured, vanilla & lightly spicy</i>	9.5/46	Draft Beer		Espresso, Espresso Macchiato	3.5
Divinum Chardonnay & Viognier Languedoc, France 2015, <i>aromatic, flowery flavours, citrus</i>	7/34	Zolo Malbec Classic, Fincas Patagonicas Mendoza, Argentina 2015, <i>dark coloured & robust</i>	6/30	Peroni Nastro Azzurro	4.5	Double espresso, Americano	4
Numen Chardonnay, Paolo Puglia, Italy 2014, <i>full bodied, wood matured, citrus</i>	10/48	Chianti Classico DOCG, Tenuta di Castelvecchi Tuscany, Italy 2011/12, <i>classic style Chianti, oak matured & rip forest fruits</i>	13/60	Bottled Beer		Cappuccino, Caffè Latte	4
				Heineken	5	Hot Chocolate	4.5
				Peroni Nastro Azzurro	4.5	Liquor Coffee	9
				Grolsch Weizen	5		
				Grolsch seasonal beer	5	Tea	
				Grolsch Beugel	5.5	Fresh Mint	4.5
				Corona	6	Earl Grey, Breakfast, Jasmine Chung Hao, Verveine, Rooibos, Darjeeling	4
				Non alcoholic Stender	4		