


Italian Cured Meat

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, goat blue cheese, San Daniele, mortadella, coppa</i>

Italian Cheese

Grana padano, <i>hard texture</i>	€ 9	<i>12 months aged, cow's milk, Emilia Romagna</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, goat blue cheese</i>

Soup

Zuppa di orzo e porcini 	8	<i>Barley soup with miso & mushrooms</i>
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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.

Small to share




Burrata Caprese  	€ 10	<i>Heritage tomatoes & basil</i>
Insalata di polpo	8	<i>Octopus roasted in spices, potato with oregano, red onion, celery foam & crispy corn chips</i>
Nizzarda 	10	<i>Baby gem, croutons, green beans, potatoes, quail eggs, spring onions & heritage tomatoes</i>
5&33 Beef tartare	13	<i>Herb croutons, capers, marinated yolk & aged mustard</i>
Zucchini fritti 	19	
Millefoglie dell'orto di Mirko 	24	<i>Seasonal layered vegetables, Italian béchamel & Parmesan</i>
Fagottini di pasta fresca al ragout di mare 	€ 9	<i>Home made pasta stuffed with seabream ragout, broccoli sauté, taggiasche olives, caprino drops & walnuts</i>
Paglia e fieno con cacio e pepe	10	<i>Green & white tagliolini with Italian cheese sauce, Parma ham powder</i>
Spaghetti neri ai frutti di mare	13	<i>Black ink spaghetti, clams, mussels, prawns, cherry tomatoes & Sicilian white wine</i>
Frittura di calamari, alici & gamberi	16	<i>Deep fried calamari, whitebait, tiger prawns & aioli</i>
Involentino al pistacchio e provola	23	<i>Baked sirloin rolls in pistachio crust, eggplant caponata, smoked cheese & zagara honey</i>
Summer Palermo duck 	8	<i>Duck breast in chocolate jus, Marsala poached apricot & raspberries compote</i>

Big to share

Tagliolini al tartufo  	€ 15	<i>Fresh truffle shavings from Umbria, butter & Parmesan</i>
Risotto agli asparagi 	16	<i>Risotto carnaroli, roasted hazelnuts, green & white asparagus</i>
Cous cous San Vito style	14	<i>Steamed couscous with spices, vegetables & Mediterranean seafood</i>
Gnocchi alla Carrettiera  	15	<i>Potato gnocchi, San Marzano tomato sauce, burrata & basil foam</i>
Corvina alla griglia 900g	8	<i>Whole bass from the grill, served with heritage tomatoes & salsa verde</i>
Faraona alla cacciatora	12	<i>Guinea fowl stewed in the pan with celery, tomato, potato & grilled olives served with garlic crostini</i>
Controfiletto affumicato 	18	<i>Slow cooked sirloin (500gr), smoked in fire oven, topinambur & roasted seasonal vegetables</i>
Carré di agnello old fashion Milano style	22	<i>Lamb rack and lamb fillet deep fried in seasoned bread crumbs, rocket salad, cherry tomatoes & traditional balsamic vinegar</i>
New York Steak	45	<i>Entrecôte dry aged (400gr), roasted potatoes & jus</i>
Bistecca alla Fiorentina	40	<i>Dry aged T-bone steak (1kg), fresh fried chips in smoked paprika & Dijon mustard</i>

**What's on at
5&33 gallery?**
**Faces of Aruba by Raymond
Rutting & Marco Borsato**
1st June – 27th August

Sweets

5&33 Tiramisú	€ 38	<i>Mascarpone & Illy coffee</i>	10
Italian vanilla cheese cake		<i>Strawberries, ricotta & cookies</i>	10
Cuore caldo al cioccolato		<i>Warm chocolate flan, passion fruit sorbet & streusel</i>	10
Involentino primavera 	45	<i>Crispy rice pink paper, pineapple & white chocolate to deep in chilly strawberries oil</i>	10
Zuppa esotica e carpaccio di melone	30	<i>Lime sorbet, red basil, cachaça jelly & fresh melon</i>	12
Latte di cocco 	50	<i>Raspberries mousse & pink pepper in coconut milk</i>	10
A'dam rum banana ice cream 	45	<i>Chocolate milk mousse, banana ice cream, rum & salty, caramelized pine nuts</i>	12
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

Socialize
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	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	Water	
				The fine Dutch Vermouth & East Iperial Yuzu Tonic	13	Still or Sparkling 750ml	6
Whites		Reds		Paris Paris St. Germain Elderflower & 1724 Tonic Water	13	Coffee	
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			Espresso, Espresso Macchiato	3.5
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	Draft Beer		Double espresso, Americano	4
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	Peroni Nastro Azzurro	4.5	Cappuccino, Caffè Latte	4
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			Hot Chocolate	4.5
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		Liquor Coffee	9
				Heineken	5		
				Peroni Nastro Azzurro	4.5	Tea	
				Grolsch Weizen	5	Fresh Mint	4.5
				Grolsch seasonal beer	5	Earl Grey, Breakfast, Jasmine Chung Hao, Verveine, Rooibos, Darjeeling	4
				Grolsch Beugel	5.5		
				Corona	6		
				Non alcoholic Stender	4		