

Cured Meat

Prime Speck, <i>Valtellina</i>	€ 9
Coppa, <i>cured pork neck, Parma</i>	9
Mortadella, <i>with pistachio, Modena</i>	8
San Daniele ham, <i>Friuli Venezia Giulia</i>	10
Bresaola, <i>air cured beef, Valtellina</i>	12
Selection of prime Italian cured meats	16
Grand selection of Italian cured meats & cheeses	24

Cheese

Grana Padano, <i>Emilia Romagna</i>	€ 9
Taleggio D.O.P., <i>cow's milk, Bergamo</i>	9
Gorgonzola D.O.P., <i>cow's milk, Milan</i>	8
Manchego, <i>sheep's milk, La Mancha, Spain</i>	9
Pecorino Toscano, <i>sheep's milk, Florence</i>	10
Testun al Barolo, <i>cow's milk, Cuneo</i>	10
Selection of cheeses	16

Soup

Minestrone with basil pesto & pearl barley	€ 7
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Cheeseburger & fries	€ 16
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Small to share

Nizzarda salad with smoked mackerel, green beans, potatoes, quail eggs & Dijon mustard	€ 13
Couscous salad, Roma tomatoes, leek, feta cheese & oregano in cracker basket	11
Burrata, heritage tomatoes & basil	13
Beef fillet tartare, herb croutons, capers, quail eggs & old mustard	13
Zucchini fritti	7
Green asparagus sauté salt, pepper & olive oil	11
Fine de Claire gratinated oysters with spinach & Parmesan cheese	19
Swordfish rolls Sicilian style, aubergine caponata, pine nuts & raisins	17
Pan seared salmon with herb crust, garden salad & sour cream	14
Deep fried soft shell crabs & lime mayonnaise	23
Spaghetti Martelli with tuna carbonara, quail eggs & caviar	13
Goat cheese ravioli, aubergine, pine nuts & basil	11
Pappardelle with wild boar ragout & pecorino cheese	11

Big to share

Tagliolini, fresh truffle shavings, butter & Parmesan cheese	€ 13
Gragnano's spaghetti ai frutti di mare with prawns, mussels, vongole veraci & cherry tomatoes	11
Risotto Carnaroli, asparagus & Parmesan cheese	30
Grilled côte de Boeuf 350g, rosemary potatoes & jus	40
Free range chicken, marinated in Grolsch beer & roasted potatoes	46
Black Angus bavette on grill (400g) rocket salad, cherry tomatoes & Parmesan shavings	44
Roasted pork shank marinated in Nero d'Avola wine, served with jus, shallots confit & balsamic vinegar	44
Grilled wild sea bass, Amalfi lemon, tomato & red onion salad	48
Salt baked organic salmon (450 g.), lemon cress, ginger served with salsa verde & seasoned vegetables	48
T-bone steak 1kg with fries, salad & Dijon mustard	95

What's on at 5&33 Gallery?

Street Art Evolution inspired by Banksy

04th June – 30th of September

Sweets

5&33 Tiramisú	€ 35
Italian vanilla cheese cake & fresh fruit	9
Coconut Parfait on chocolate "Pan di Spagna" with mint & rum	9
Warm chocolate flan served with passion fruit sorbet	9
4 citrus tart & fior di latte ice cream	9
Black & white chocolate éclair with strawberries	9
Dark chocolate mousse, crispy meringue & raspberry sorbet	10
Cheese from the Alps & walnut bread	13
Selection of homemade ice cream & sorbet	7



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.

Bubbles	Glass/Bottle	€
Prosecco 'Millesimato' DOC Brut <i>Bosco del Merlo, Italy 2013</i>	8/45	
Prosecco Rosato Brut <i>Bosco del Merlo, Italy 2014</i>	8/45	
Franciacorta Extra-Brut <i>La Montina, Italy, NV</i>	11/55	
Champagne Gimonnet-Gonet Grand Cru Brut Cuvée d'Or' <i>Mesnil-sur-Oger, France NV</i>	12/ 60	
Champagne Taittinger, Brut <i>Reims, France, NV</i>	14/79	
Champagne Taittinger Brut Rosé <i>Reims, France NV</i>	15/85	

Whites

Grillo 'Sei Corone' IGP Terre <i>Sicily, Italy 2014,</i>	5.5/27	
Pionero Sauvignon Blanc Viña Morandé <i>Casablanca Valley, Chile</i>	6/29	
Verdicchio dei Castelli di Jesi <i>Piersanti Marche, Italy 2013</i>	7/34	
La Petite Source, Prestige Chardonnay & Viogner, <i>Languedoc, France 2013</i>	7/34	
Pinot Grigio l'Elfo, Cantine Sacchetto, <i>Veneto, Italy 2013</i>	8/39	
Grillo 'Timpune' Caruso & Minini <i>Sicily, Italy 2013</i>	10/49	
Grüner Veltliner, Weingut Diem <i>Weinviertel, Austria 2013</i>	11/50	
Santa Chiara, Terre Nobili <i>Calabria, Italy 2013</i>	12/55	
Gavi di Gavi, Rovereto <i>Piemonte, Italy 2012</i>	13/60	

Reds

Reds	Glass/Bottle	€
Pionero Merlot Viña Morandé <i>Rapel Valley, Chile 2013</i>	5.5/27	
Negroamaro del Salento Paolo Leo, <i>Puglia, Italy 2012</i>	6/29	
Organic Nero d' Avola, Tannu, BIO <i>Sicily, Italy 2012</i>	7/34	
Côtes-du-Rhône 'Réserve Grand Veneur' <i>Rhône, France 2012</i>	30	
Valpolicella Classico Superiore Recchia, <i>Veneto, Italy 2012</i>	9/44	
Primitivo di Manduria Paolo Leo <i>Puglia Italy 201</i>	9/44	
Valle del Crati 'Cariglio' Magliocco <i>Terre Nobili, Calabria, Italy 2013</i>	42	
Nebbiolo d'Alba "Il Principe", Michele Chiario, <i>Piemonte, Italy 2012</i>	10/49	
Zolo Malbec Reserva, Fincas Patagonics <i>Mendoza Argentina 2011</i>	11/54	
Cabernet Sauvignon Gran Reserva Vina morande, <i>Maipo Valley Chile 2011</i>	12/55	
Chianti Classico DOCG Çaponata Tenuta di Castelvecchi <i>Tuscany, Italy 2011</i>	13/60	

Pinks

La Petite Source rosé IGP Pays d'Oc <i>Languedoc, France, 2014</i>	5.5/27	
Pinot Grigio delle Venezie 'Blush' La Delizia, <i>Venice, Italy 2013</i>	6/29	
Chateau de Brigue Rosé 'Prestige' Côtes de Provence, <i>Provence, France 2013</i>	9/44	
Sancerre Rosé Domaine Franck Millet <i>Loire, France 2013</i>	51	

Aperitifs

Campari & Tonic	9	€
Aperol spritz	9	

Draft Beer

Peroni Nastro Azzuro	4	
Pilsner Urquell	4.5	

Bottled Beer

Heineken	4	
Corona	5	
Grolsch Seasonal Beer	4	

Juices

Orange, Grapefruit, Apple	4	
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Water

Still or Sparkling 750ml	5.5	
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Coffee

Espresso, Espresso Macchiato	3	€
Double espresso, Americano	3.5	
Cappuccino, Caffè Latte	3.5	
Hot Chocolate	3.5	
Liqueur Coffee	7.5	

Tea

Earl Grey, Breakfast, Jasmine Chung Hao, Verveine, Rooibos, Fresh Mint, Darjeeling	3.5	
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