

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	35
Gragnano's spaghetti ai frutti di mare with prawns, mussels, vongole veraci & cherry tomatoes	32
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

Sweets €

5&33 Tiramisú	9
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

What's on at 5&33 Gallery?

Street Art Evolution
inspired by THE ART of Banksy

04th June – 30th of September

Sicily dinner by Chef Nadia

With minimum 2 persons:
 3 courses @ € 40 pp
 4 courses @ € 45 pp

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.



	Glass/Bottle		Glass/Bottle				
Bubbles	€	Reds	€	Aperitifs	€	Coffee	€
Prosecco 'Millesimato' DOC Brut <i>Bosco del Merlo, Italy 2015</i>	8/45	Pionero Merlot <i>Viña Morandé, Rapel Valley, Chile 2014</i>	5.5/27	Campari & Tonic	9	Espresso, Espresso Macchiato	3
Prosecco Rosato Brut <i>Bosco del Merlo, Veneto, Italy NV</i>	8/45	Negroamaro del Salento <i>Paolo Leo, Puglia, Italy 2014/15</i>	6/29	Aperol spritz	9	Double espresso, Americano	3.5
Franciacorta Extra-Brut <i>La Montina, Italy, NV</i>	11/55	Tannu Organic Nero d' Avola BIO <i>Sicily, Italy 2014</i>	7/34			Cappuccino, Caffe Latte	3.5
Champagne Gimmonnet-Gonet <i>Grand Cru, Mesnil-sur-Oger, France NV</i>	12/ 60	Côtes-du-Rhône 'Réserve Grand Veneur' <i>Rhône, France 2012</i>	30	Draft Beer		Hot Chocolate	3.5
Champagne Taittinger, Brut <i>Taittinger, France, NV</i>	14/79	Valpolicella Classico Superiore <i>Recchia, Veneto, Italy 2014</i>	9/44	Peroni Nastro Azzuro	4	Liqueur Coffee	7.5
Champagne Taittinger Brut Rosé <i>Taittinger, France NV</i>	15/85	Primitivo di Manduria <i>Paolo Leo, Puglia Italy 2013</i>	9/44				
		Valle del Crati 'Cariglio' <i>Terre Nobili, Calabria, Italy 2012</i>	42	Bottled Beer		Tea	3.5
Whites		Nebbiolo d'Alba "Il Principe" <i>Michele Chiarlo, Piedmont, Italy 2012/13</i>	10/49	Heineken	4	Earl Grey, Breakfast, Jasmine Chung	
Grillo 'Sei Corone' <i>Sibilliana Vini, Sicily, Italy 2015,</i>	5.5/27	Zolo Malbec Reserva, <i>Fincas Patagonicas, Mendoza Argentina 2013</i>	11/54	Corona	5	Hao, Verveine, Rooibos, Fresh Mint,	
Pionero Sauvignon Blanc <i>Viña Morandé, Casablanca Valley, Chile 2015</i>	6/29	Cabernet Sauvignon Gran Reserva <i>Vina morande, Maipo Valley, Chile 2012</i>	12/55	Grolsch Seasonal Beer	4	Darjeeling	
Verdicchio dei Castelli di Jesi <i>Piersanti Marche, Italy 2014</i>	7/34	Chianti Classico 'Çapotondo' <i>Tenuta di Castelvecchi, Toscana, Italy 2012</i>	13/60				
La Petite Source, Prestige Chardonnay & Viogner, <i>Languedoc, France 2015</i>	7/34			Juices			
Pinot Grigio l'Elfo, <i>Sacchetto, Veneto, Italy 2015</i>	8/39			Orange, Grapefruit, Apple	4		
Grillo 'Timpune' <i>Caruso & Minini, Sicily, Italy 2013</i>	10/49	Pinks		Water			
Grüner Veltliner, Weingut Diem <i>Weinviertel, Austria 2015</i>	11/50	La Petite Source 'Le Clos' rosé <i>Languedoc, France, 2015</i>	5.5/27	Still or Sparkling 750ml	5.5		
Santa Chiara, 'Terre Nobili' <i>Calabria, Italy 2013/14</i>	12/55	Pinot Grigio delle Venezie 'Blush' <i>Cantine Sacchetto Venice, Italy 2015</i>	6/29				
Gavi di Gavi, Rovereto <i>Piemonte, Italy 2013/14</i>	13/60	Château de Brigue 'Prestige' <i>Côtes de Provence, France 2013</i>	9/44				
		Sancerre Rosé <i>Domaine Franck Millet, Loire, France 2013</i>	51				

