

# All Day Menu

## Eggs

Avocado poached eggs 12  
*Lime, black pepper, sourdough*

Benedict or Royale 12

Smoked salmon & scrambled eggs 13  
*Sourdough*

## Starters & Salads

Chicken & avocado salad 13  
*Baby Gem, burnt corn, grain mustard dressing*

Autumn vegetarian salad 16  
*Roasted root veggie, kale, blue cheese, cashew nuts, orange dressing*

Robiola cheese 12  
*Preserved grilled vegetables, walnuts*

Burrata bio 15  
*Heritage tomatoes, basil*

Beef carpaccio 16  
*Mushrooms, truffle*

Pumpkin & honey soup 9  
*Pumpkin seeds, crème fraîche*

## Aperitivo

Enjoy a selection of delicious bites with  
your first round of drink!  
Daily from 5 pm - 8 pm  
At our 5&33 BAR

## Mains

5&33 Bacon cheese burger 16  
*200g beef, lettuce, tomato, chips*

Roasted ham & old Amsterdam cheese 12  
*Sourdough, mustard, butter, chips*

Wild boar Pappardelle 18  
*Porcini, mushrooms*

Grilled Black Angus Bavette 19  
*Chips*

## Sweets

Vanilla cheesecake 9  
*Wild berries*

Ice Cream & sorbet selection 7  
*Ask for the daily selection*

## What's on at 5&33 Gallery?

The Dance of The Brush  
by Beppe Mokuza Signoretti

24<sup>th</sup> of January  
to 24<sup>th</sup> of March



Available from 12 pm till 10:30 pm  
To place your order please dial 5033

*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 member of staff.*

## Bubbles

Franciacorta Extra Brut  
La Montina, Italy NV

Champagne Perrier-Jouët Brut  
Reims, France NV

## Whites

Pecorino 'Collemorino' Fratelli Barba  
Abruzzo, Italy  
*Fresh and aromatic, white blossom and white fruit, touch of typical bitterness*

Dashwood Sauvignon Blanc  
Marlborough, New Zealand  
*Very aromatic, grapefruit, juicy and dry, grassy*

Chardonnay 'Numen' Paolo Leo  
Puglia, Italy  
*Rich, full bodied, vanilla & oak*

Pinot Grigio 'Tudajo' Bosco del Merlo  
Veneto, Italy  
*Full and round taste, dry with a touch of spiciness ripe apple and orange blossom*

Riesling Weingut Schönlaub  
Pfalz, Germany  
*Typical white flowery nose, lychee and ripe white peach beautiful acidity, long aftertaste*

## Pink

Pinot Grigio Rosato 'Bosco del Merlo'  
Venice, Italy  
*Very pale pink, dry, light, fruity & fresh*

Glass Bottle

9 55

14 84

6.5 32

8 37

9 48

7 36

7.5 39

6 29

## Reds

Montepulciano d'Abruzzo 'Collemorino' Barba  
Abruzzo, Italy  
*Fresh red and dark fruit, juicy, easy drinking, pleasantly dry*

Pinot Noir 'Réserve Saint Jacques'  
Languedoc-Roussillon, France  
*Elegant, lightly coloured, small fresh red fruit*

Shiraz 'Don't Tell Gary' Mc. Pherson  
Victoria, Australia  
*Robust red, black pepper and strong black fruit, expensive oak*

Barbera d'Alba 'Vigna Veja' Elio Filippino  
Piedmont, Italy  
*From old vines, refined, aromatic, beautiful matured fruit, touch of truffle*

Chianti Classico 'Capotondo' Castelveccchi  
Tuscany, Italy  
*Classic style Chianti, oak matured, ripe forest fruit with hints of herbs*

## Aperitifs

5&33 Negroni  
Tanqueray Gin, Campari, Mancino Rosso  
topped up with Peroni Beer

Pearl Grey  
Bobby's Gin, Earl Grey liquor, Passion fruit syrup,  
lemon & Fever Tree Clementine Tonic

Aperol Spritz  
Aperol, Prosecco topped up with Soda water

Glass Bottle

6.5 32

7 36

8 48

9 50

12 60

10

14

8

## Draft Beer

Peroni Nastro Azzurro 4.5

## Bottled Beer

Heineken 5  
Grolsch Weizen 5  
Grolsch seasonal Beer 5  
Grolsch Beugel 5.5  
Corona 6  
Grolsch 0% alcohol 4

## Soft drinks

Soft drinks 3.5  
Premium Soft drinks 6

## Juices

All @ 5

## Water

Acqua Panna 750ml. 6  
San Pellegrino 750ml. 6

## Coffee

Liquor Coffee 8  
Hot Chocolate 4.5  
Freddo espresso 4.5  
Freddo cappuccino 4.5  
Double espresso, Americano 4  
Cappuccino, Caffè Latte 4  
Espresso, Espresso Macchiato 4.5

## Tea

Fresh mint 4.5  
Damman Selection 4

For other wines and vintages please ask your waiter