

## Counter

San Daniele <i>24 month cured aged ham, Italy</i>	11
Coppa di Parma	11
Bresaola <i>Lemon, parmesan</i>	11
Parmigiano Reggiano <i>24 months aged</i>	10
Gorgonzola dolce	10
Testun al Barolo	10
Green olives	7
Selection of cured meats & cheeses	25

## Starters

Zucchini fritti	8
Robiola cheese <i>Preserved grilled vegetables, walnuts</i>	12
Burrata bio <i>Heritage tomatoes, basil</i>	15
Yellow fin tuna loin <i>Mango, yuzu pearl, shiso</i>	16
Buffalo ricotta ravioli <i>Truffle</i>	18
Pan fried scallop <i>Jerusalem artichoke purée, wakame</i>	12
Soft-shell crab fritti <i>Lime, chilli &amp; coriander</i>	16
Beef carpaccio <i>Mushrooms, truffle</i>	16
Autumn vegetarian salad <i>Roasted root veggie, kale, blue cheese, cashew nuts, orange dressing</i>	16
Pumpkin & honey soup <i>Pumpkin seeds, crème fraîche</i>	9

## Large

Roasted halibut <i>Green beans, clams &amp; lime</i>	31
Courgette spaghetti <i>Pistachios, Basil &amp; Smoked Ricotta</i>	23
Wild boar Pappardelle <i>Porcini mushrooms</i>	18
Grilled octopus <i>Tuscan bread &amp; tomato salad</i>	27
Lobster spaghetti <i>Cherry tomatoes, garlic &amp; chilli</i>	28
Rib eye steak, 300g <i>32 days aged beef, jus</i>	34

## To Share

Tagliolini black truffle <i>Butter &amp; parmesan</i>	39
Roasted turbot 1.2Kg <i>Rosemary, lemon</i>	65
Roast corn fed chicken 1.5Kg <i>Marinated with beer &amp; orange</i>	49
Braised short Rib of Beef 1.5Kg <i>Red wine reduction 1.5 Kg</i>	79

## Sides

Sautéed spinach	8
Hand cut fries	6
Roasted aubergine <i>Tahini, mint &amp; basil</i>	6
Sautéed wild mushrooms	9
Heritage tomatoes & basil	7

## Sweets

Vanilla cheesecake <i>Wild berries</i>	9
Tiramisu	9
Avocado chutney, coconut sorbet semola flakes	9
Pecan and caramel tart <i>Fresh cream</i>	10
Clafoutis of pear & rosemary <i>Chocolate mousse</i>	10
Pumpkin tartare <i>Smoked almonds, coffee</i>	9
Ice cream & sorbet selection <i>Ask for the daily selection</i>	7

## Aperitivo

Enjoy a selection of  
delicious bites with  
your first round  
of drink!

Daily from  
5 pm to 8 pm  
At our 5&33 BAR

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

The Dance of The Brush

By Beppe Mokuza  
Signoritti

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

Available from 5:30 pm to 10:30 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

@5and33  
f 5and33  
5and33.nl



## Bubbles

	Glass	Bottle
Franciacorta Extra Brut La Montina, Italy NV	9	55
Perrier-Jouët Brut, Reims Reims, France NV	14	84

## Whites

Pecorino 'Collemorino' Barba Abruzzo, Italy <i>Fresh and aromatic, white blossom &amp; white fruit, touch of typical minerality</i>	6.5	32
Dashwood Sauvignon Blanc Marlborough, New Zealand <i>Very aromatic, grapefruit, juicy and dry, grassy, touch of passion fruit</i>	8	37
Chardonnay 'Numen' Paolo Leo Puglia, Italy <i>Rich, full bodied, vanilla &amp; oak but also fresh</i>	9	48
Pinot Grigio 'Tudajo' Bosco del Merlo Veneto, Italy <i>Elegant, pleasantly dry, delicate touch of wood, great food wine</i>	7	36
Riesling Weingut Schönlaub Pflaz, Germany <i>White flowers, lychee and ripe white peach, beautiful balanced acidity</i>	7.5	39

## Pink

	Glass	Bottle
Pinot Grigio Rosato 'Bosco del Merlo' Venice, Italy <i>Very pale pink, dry, light, fruity &amp; fresh</i>	6	29

## Reds

Montepulciano d'Abruzzo 'Collemorino' Abruzzo, Italy <i>Fresh red &amp; dark fruit, juicy, easy drinking, pleasantly dry</i>	6.5	32
Pinot Noir 'Réserve Saint Jacques' Languedoc-Roussillon, France <i>Elegant, lightly coloured, small fresh red fruit</i>	7	36
Shiraz 'Don't tell Gary' Mc. Pherson Victoria, Australia <i>Robust red, black pepper and strong dark fruit, expensive oak.....don't tell Gary.....</i>	8	48
Barbera d'Alba 'Vigna Veja' E. Filippino Piedmont, Italy <i>From old vines, refined, aromatic, beautiful matured fruit, touch of truffle</i>	9	50
Chianti Classico 'Capotondo' Tuscany, Italy <i>Classic style Chianti, oak matured, ripe forest fruit with hints of herbs</i>	12	60

## Aperitifs

5&33 Negroni Tanqueray Gin, Campari, Mancino Rosso topped up with Peroni beer	10
Aperol Spritz Aperol, Prosecco topped up with Soda water	8
Mediterranean nights Gin mare, Thyme, olives, Fever Tree Mediterranean tonic	15

## 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, Caffe Latte	4
Espresso, Espresso Macchiato	3.5

## Tea

Fresh mint	4.5
Damman Selection	4

For other wines and vintages please ask your waiter

