


Italian Cured Meat

Coppa, <i>Parma</i> <i>Cured pork neck</i>	€ 10
Mortadella, <i>Romagna</i> <i>Cured pork, pistachio</i>	8
San Daniele ham, <i>Friuli Venezia Giulia</i> <i>18 months aged ham</i>	10
Bresaola, <i>Valtellina</i> <i>Air-dried beef</i>	13
Finocchiona, <i>Florence</i> <i>Pork salami & fennel</i>	10
Selection of prime 5&33 cured meats <i>San Daniele, mortadella, coppa, bresaola</i>	19
Grand selection of cured meats & cheeses <i>Asiago, grana padano, gorgonzola cheese, San Daniele, mortadella, coppa</i>	24

Italian Cheese

Grana padano, <i>hard texture</i> <i>12 months aged, cow's milk, Emilia Romagna</i>	10
Gorgonzola, <i>soft texture</i> <i>Cow's blue cheese, Lombardia</i>	10
Asiago, <i>crumbly texture</i> <i>Cow's milk, Veneto</i>	10
Pecorino Sardo, <i>semi-hard texture</i> <i>Sheep's milk, Sardinia</i>	13
Selection of cheeses <i>Asiago, grana padano, pecorino, gorgonzola</i>	16

Soup

Zuppa di patate rosse e rosmarino  <i>Red potato soup with crispy onion & rosemary</i>	9
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Small to share

Zucchini fritti  <i>Zucchini</i>	€ 8
Burrata Caprese  <i>Heritage tomatoes & basil</i>	15
5&33 Vitello tonnato <i>Veal medallion, anchovies, tuna mayonnaise, rocket salad & Pantelleria capers</i>	16
Insalata di fave con pecorino & riso rosso <i>Red wild rice, broad beans, peas, pecorino cheese & pecan nuts</i>	16
Ceviche di orata al pepe rosa & agrumi <i>Sea bream, citrus oil, fennel, mango, coconut & pink pepper</i>	16
Piccola quiche brie & truffle  <i>Warm quiche, soft cheese, leeks & seasonal truffle</i>	16
Tortellini ripieni al caprino e carciofi  <i>Homemade pasta, goat's cheese, artichoke sauce & sun dried tomatoes</i>	16
Lasagna gratinata al ragu d'anatra <i>Homemade lasagna, duck ragoût, & pecorino cheese</i>	18
Tagliolini al nero di seppia & zafferano <i>Black squid ink tagliolini, saffron sauce & langoustines</i>	18
Zuppa di pesce alla livornese <i>Mussels, vongole, catch of the day, tomato & garlic bread croutons</i>	24
Cosciotto d'anatra all'arancia e mandorle  <i>Duck leg confit, orange jus, topinambur, poached radishes in butter & almond</i>	28
Agnello alle erbe <i>Roasted Texel rack of lamb, herb crusted with portobello mushrooms, confit shallots & mashed potato</i>	28

Big to share

Tagliolini al tartufo  <i>Fresh truffle from Umbria, butter sauce & Parmesan cheese</i>	€ 38
Risotto primavera  <i>Asparagus, herbs, smoked provola cheese & hazelnuts</i>	32
Gnocchi alle vongole e cime di rapa  <i>Potato gnocchi, vongole, broccoletti, white wine & parsley</i>	32
Frittura di mare e verdure in pastella  <i>Italian selection of seafood tempura & heritage vegetables</i>	34
Gallinella al salmoriglio <i>Grilled gurnard, prawns, oregano, tequila, lime, chili, baby gem, brown sugar & avocado</i>	40
Galletto al ginepro <i>Slow cooked spring chicken, gin, lemongrass, thyme butter & potatoes</i>	34
New York Steak <i>Entrecôte dry aged (400gr), roasted potatoes & jus</i>	40
Tagliata di filetto al balsamico  <i>Pan fried beef fillet (250g), balsamic veal jus, crispy Parmesan cheese, figs & mousse de canard, brioche bun</i>	36
Stinco di maiale brasato <i>Pork shanks, honey lemon jus, roasted vegetables & mashed potato</i>	55
Grilled Côte de boeuf <i>Roasted potatoes & jus</i>	70

Sweets

Italian vanilla cheesecake <i>Strawberries, ricotta & cookies</i>	€ 10
Tiramisu <i>Mascarpone & Illy coffee</i>	10
Gianduiotto & vaniglia <i>Italian chocolate & hazelnut mousse, vanilla bourbon custard</i>	10
Millefoglie con crema pasticciera al mango <i>Mille-feuille mango custard & coconut sauce</i>	10
Pesca sciropata, yogurt & meringa  <i>Poached peach, yoghurt cream, Italian meringue & forest fruit</i>	10
Panna cotta al cioccolato bianco <i>Green apple, lime & berries</i>	10
Semifreddo alle pecan nuts  <i>Pecan nut parfait & tonka beans custard</i>	10
Frutta fresca di giardino & pandispagna  <i>Seasonal fruit salad, garden cress, almond ice cream & sponge cake</i>	10
Selection of homemade ice creams & sorbets	9

Sicilian summer menu

3 courses @ €29 pp

4 courses @ €39 pp

For the whole table

What's on at 5&33 gallery?

Stories of color & balance
– Enno Rijpma

8th July – 8th September

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	€	Pink	€	Aperitifs	€
Franciacorta Extra Brut La Montina, Italy NV	9 / 55	Pinot Grigio delle Venezie 'Blush' Cantine Sacchetto Venice, Italy 2015 <i>Very pale pink, dry, light & fresh</i>	6 / 29	5&33 Negroni Tanqueray Gin, Campari, Carpano Antica	10
Perrier Jouët Brut, Reims Reims, France NV	14 / 84			Sexy monkey Monkey 47, Fever Tree Tonic, blackberries & lemon grass	16
				The fine Dutch Vermouth & East Imperial Yuzu Tonic	13
Whites		Reds		Paris Paris St. Germain Elderflower, 1724 Tonic Water & sage	13
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		
Inzolia 'Sidone' Terre Siciliani Sicily, Italy 2017 <i>Full juicy taste, dry with a long finish</i>	6.5 / 32	Pinot Noir Pays d'Oc Reserve Saint Jacques Languedoc-Roussillon, France 2016 <i>Elegant, lightly coloured, small fresh red fruit</i>	6.5 / 32	Draft Beer	
Langhe Arneis Luca Bosio Piemonte, Italy 2016 <i>Elegant, flowery, dry, mineral & citrus</i>	7 / 35	Salice Salentino 'Limitone dei Greci' Paolo Leo Puglia, Italy 2013 <i>Soft & elegant, plums, cherries, truffe & black pepper</i>	7 / 34	Peroni Nastro Azzurro	4.5
Sauvignon Blanc Dashwood Marlborough, New Zealand 2017 <i>Very aromatic, grapefruit, passionfruit, grassy</i>	8 / 37	Dolcetto d'Alba 'Sori Capelli' Elio Filippino Piemonte, Italy, 2016 <i>Smooth with character, ripe red fruit, touch of truffle</i>	8 / 38		
Chardonnay 'Numen' Paola Leo Puglia, Italy 2015 <i>Rich, full bodied, vanilla & oak</i>	10 / 48	Rioja Crianza Sierra Cantabria Rioja, Spain, 2013/2014 <i>One year in oak matured, vanilla & lightly spicy</i>	10 / 45	Bottled Beer	
				Heineken	5
				Grolsch Weizen	5
				Grolsch seasonal beer	5
				Grolsch Beugel	5.5
				Corona	6
				Non alcoholic Stender	4
				Juices	€
				Orange, Grapefruit, Apple	5
				Water	
				Still or Sparkling 750ml	6
				Coffee	
				Espresso, Espresso Macchiato	3.5
				Double espresso, Americano	4
				Cappuccino, Caffè Latte	4
				Hot Chocolate	4.5
				Liquor Coffee	9
				Tea	
				Fresh Mint	4.5
				Earl Grey, Breakfast, Darjeeling	4
				Jasmine Chung Hao, Verveine, Rooibos	