







Starters

Zuppa di patate al rosmarino 	€ 8
<i>Red potato soup, crispy onion & rosemary</i>	
Zucchini fritti 	€ 8
Burrata Caprese  	€ 15
<i>Heritage tomatoes & basil</i>	
Chicken Caesar salad	€ 14
<i>Bacon, quail eggs, baby gem lettuce, Parmesan cheese, croutons & mustard dressing</i>	
Selection of prime 5&33 cured meats	€ 19
Selection of Italian cheeses 	€ 16

Salads & Sandwiches

Seasonal garden salad 	€ 8
Quinoa salad & prawns	€ 14
<i>Feta cheese, baby gem lettuce & cherry tomatoes</i>	
Vegetarian baguette 	€ 12
<i>Zucchini, brie, red onion chutney & fries</i>	
Ham & cheese sandwich	€ 12
<i>Cooked ham, Old Amsterdam cheese & fries</i>	
BBQ pulled pork sandwich	€ 14
<i>Wholegrain bread, pickles & fries</i>	
5&33 Cheeseburger	€ 13
<i>Angus beef, cheddar cheese, lettuce, tomatoes & fries</i>	

Mains

Maccheroni melanzane & ricotta cheese 	€ 16
<i>Tomato & basil sauce, eggplant & Taggiasche olives</i>	
Tagliolini gamberi & zucchini	€ 18
<i>Homemade tagliolini, zucchini, prawns & cherry tomatoes</i>	
Trancio di Salmone alla griglia	€ 24
<i>Grilled salmon fillet, lettuce, tomatoes, avocado, lime & chilli</i>	
Petto di pollo ai funghi	€ 24
<i>Chicken breast, Portobello mushrooms, potato purée & jus</i>	
Rib eye & fries	€ 26
<i>House steak (250 g) from the grill</i>	

Desserts

5&33 Tiramisu	€ 10
<i>Mascarpone & Illy coffee</i>	
Italian vanilla cheesecake	€ 10
<i>Strawberries, ricotta & cookies</i>	
Seasonal fruit salad	€ 9
Selection of homemade ice creams & sorbet	€ 10

What's on at 5&33 gallery?

Stories of color & balance
– Enno Rijpma

8th July – 8th September

Lunch Available in the bar from 12:00 pm to 5:30 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.



Bubbles	Glass Bottle		Reds	Glass Bottle		Bottled Beer	
	€	€		€	€		€
Franciacorta Extra Brut, La Montina, Italy NV	9	55	Nero d'Avola 'Sei Corone' Sibiliana Vini Sicily, Italy 2015 <i>Ripe dark fruit, touch of spice, round & velvety</i>	5.5	27	Heineken	5
Perrier Jouët Brut, Reims, Reims, France NV	14	84	Pinot Noir Pays d'Oc Reserve Saint Jacques Languedoc-Riussillon, France 2016 <i>Elegant, lightly coloured, small fresh red fruit</i>	6.5	32	Grolsch Weizen	5
			Salice Salentino 'Limitone dei Greci' Puglia, Italy 2013/2014 <i>Soft & elegant, plums, cherries, truffle & black pepper</i>	7	32	Grolsch seasonal beer	5
Whites			Dolcetto d'Alba 'Sori Capelli' Elio Filippino Piemonte, Italy 2016 <i>Smooth with character, ripe red fruit, touch of truffle</i>	10	45	Grolsch Beugel	5.5
Grillo 'Sei Corone' Sibiliana Vini Sicily, Italy 2014 <i>Aromatic pleasantly dry, easy drinking</i>	5.5	27	Rioja Crianza Sierra Cantabria Rioja, Spain 2014 One year in oak matured, vanilla & lightly spicy	12	55	Corona	6
Inzolia 'Sidone' Terre Siciliani Sicily, Italy 2016 <i>Full, juicy taste, dry with a long finish</i>	6.5	32	Aperitifs			Non alcoholic Stender	4
Langhe Arneis Luca Bosio Piemonte, Italy 2016 <i>Elegant, flowery, dry, minerals & citrus</i>	7	35	5&33 Negroni	10		Juices	
Sauvignon Blanc Dashwood Marlborough, New Zealand 2017 <i>Very aromatic, grapefruit, passion fruit, grassy</i>	8	37	Tanqueray Gin, Campari, Carpano Antica			Orange, Grapefruit, Apple	5
Chardonnay 'Numen' Paolo Leo Puglia, Italy 2015/2016 <i>Rich, full bodied, vanilla & oak</i>	10	48	Sexy monkey	16		Water	
			Monkey 47, Fever Tree Tonic, blackberries & lemon grass			Still or Sparkling 750ml	6
Pink			The fine Dutch	13		Coffee	
Pinot Grigio delle Venezie 'Blush' Cantine Sacchetto Venice, Italy 2015 <i>Very pale pink, dry, light & fresh</i>	6	29	Vermouth & East Imperial Yuzu Tonic			Espresso, Espresso Macchiato	3.5
			Paris Paris	13		Double espresso, Americano	4
			St. Germain Elderflower, 1724 Tonic Water & sage			Cappuccino, Caffè Latte	4
			Draft Beer			Hot Chocolate	4.5
			Peroni Nastro Azzurro	4.5		Tea	
						Fresh Mint	4.5
						Earl Grey, Breakfast, Darjeeling, Jasmine Chung Hao , Verveine, Rooibos,	4

For the complete winelist, please ask your waiter