

## 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 month aged ham</i>	10
Bresaola, <i>Valtellina</i> <i>Air-dried beef</i>	13
Finocchiona, <i>Florence</i> <i>Pork salami with 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
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## Italian Cheese

Grana padano, <i>hard texture</i> <i>12 month aged, cow's milk, Emilia Romagna</i>	10
Gorgonzola, <i>soft texture</i> <i>Cow's bleu 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>Asagio, grana padano, pecorino, gorgonzola</i>	16

## Soup

Zuppa di patate rosse e rosmarino 	9
<i>Red potato soup with crispy onion &amp; rosemary</i>	

## Small to share



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

## Big to share

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

## Sweets

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

Chef's favorite   
Vegetarian dish 

 5and33  
 5and33  
 @5and33

What's on at  
5&33 gallery?

Sober Industries 10 Year Anniversary

28<sup>th</sup> of September - 15<sup>th</sup> of November

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



## Bubbles

	Glass	Bottle
	€	€

Prosecco Millesimato Spumante Brut 8 45  
Bosco del Merlo, Italy 2017

Prosecco Spumante Rosato Brut 8 45  
Bosco del Merlo, Italy 2017

Franciacorta Extra Brut 9 55  
La Montina, Italy NV

Perrier-Jouët Brut 14 84  
Reims, France NV

## Whites

Grillo 'Sei Corone' Sibiliana Vini 5.5 27  
Sicily, Italy 2017  
*Aromatic, pleasantly dry, easy drinking*

Inzolia 'Sidone' Terre Siciliani 6.5 32  
Sicily, Italy 2017  
*Full juicy taste, dry with a long finish*

Langhe Arneis Luca Bosio 7 35  
Piemonte, Italy 2017  
*Elegant, flowery, dry, mineral & citrus*

Sauvignon Blanc Dashwood 8 37  
Marlborough, New Zealand 2017  
*Very aromatic, grapefruit, passion fruit, grassy*

Chardonnay 'Numen' Paolo Leo 10 48  
Puglia, Italy 2016/17  
*Rich, full bodied, vanilla & oak*

For the complete winelist, please ask your waiter.

Vintages may vary, please ask our staff.

## Pink

	Glass	Bottle
	€	€

Pinot Grigio delle Venezie 'Blush' Cantine Sacchetto, Venice, Italy 2017  
*Very pale pink, dry, light & fresh*

## Reds

Nero d'Avola 'Sei Corone' Sibiliana Vini 5.5 27  
Sicily, Italy 2017  
*Ripe dark fruit, touch of spice, round & velvety*

Pinot Noir Pays d'Oc Réserve Saint Jacques 6.5 32  
Languedoc-Roussillon, France 2016  
*Elegant, lightly coloured, small fresh red fruit*

Salice Salentino 'Limitone dei Greci' Paolo Leo 7 34  
Puglia, Italy, 2013/15  
*Soft & matured, plums, cherries, spices & black pepper*

Dolcetto d'Alba 'Sori Capelli' Elio Filippino 8 38  
Piemonte, Italy, 2017  
*Smooth with character, ripe red fruit, touch of truffle*

Rioja Crianza Sierra Cantabria 10 45  
Rioja, Spain 2014/15  
*One year in oak matured, vanilla & lightly spicy*

## Aperitifs

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5&33 Negroni 10  
Tanqueray Gin, Campari, Carpano Antica

Sexy monkey 16  
Monkey 47 gin, Fever Tree Tonic, blackberries & lemon grass

The fine Dutch 13  
Vermouth & East Imperial Yuzu Tonic

Paris Paris 13  
St. Germain Elderflower, 1724 Tonic Water & sage

## Draft Beer

Peroni Nastro Azzurro 4.5

## Bottled Beer

Heineken 5

Grolsch Weizen 5

Grolsch seasonal beer 5

Grolsch Beugel 5.5

Corona 6

Non alcoholic Stender 4

## Juices

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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, Jasmine Chung Hao, Verveine, Rooibos 4

