

Lunch menu

Burrata Bio <i>Heritage tomatoes</i>	€ 15
Sweet potato Soup <i>Crème fraîche & chives</i>	9
Chicken & Avocado Salad <i>Baby Gem, burnt corn, grain mustard dressing</i>	15
Beef Carpaccio <i>Parmesan, rocket and pine nuts</i>	12
5&33 Bacon Cheese Burger <i>200gr beef, lettuce, tomato, chips</i>	16
Apple crumble <i>Vanilla ice cream</i>	8
Selection of homemade ice creams & sorbets	7

Aperitivo

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

Daily from
17:00 - 20:00

What's on at 5&33 Gallery?

'Frazzled Frictions'

by:
Rietveld Photography Students
from:
10th May

Whites

Pecorino 'Domini Aragonesi' <i>Abruzzo, Italy 2017</i>	€ 6,5/32
Dashwood Sauvignon Blanc <i>Marlborough, New Zealand 2017</i>	8/37
Chardonnay 'Numen' Paolo Leo <i>Puglia, Italy 2015</i>	9/48

Pink

Pinot Grigio delle Venezie, Sacchetto <i>Venice, Italy 2015</i>	6 / 29
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Reds

Montepulciano d'Abruzzo 'Domini Aragonesi' <i>Abruzzo, Italy 2017</i>	6,5/32
Pinot Noir Réserve Saint Jacques <i>Languedoc-Roussillon, France 2016</i>	6,5/32
Shiraz 'Don't tell Gary' Mc. Pherson <i>Victoria, Australia 2016</i>	9/44

Draft Beer

Peroni Nastro Azzurro	4.5
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Meet us on the corner...

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.