



Sorsi di vita, Morsi d'amore

Welcome to 53 and thank you for choosing us.

Our journey through food starts with some small bites served in tapas style or petiscos (portions that evoke our travels in Spain and Portugal) and takes you to one of our Tasting Menus.

Beside the food, at 53 you can find passionate people, stories, wines from small producers, artisanal beers, and spirits.

Whether you are here for an aperitivo, to drink something while you listen to music or to whomever you are with, to dine or simply to unwind, you are definitely in the right place.

If you have any doubts, we are here for you.

Taste, Travel, Tell.

If you have or anyone at your table has an allergy or a food intolerance, please inform our staff immediately. Thank you.

*All prices are shown in euros (€).



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SMALL BITES AND BITES

PATATA BRAVA
our version crunchy but creamy inside with aioli sauce and brava sauce.
3,50/u. | 9,00 dish

TEMPURA SALTED COD
very light rice tempura, yuzu kosho mayonnaise and nori seaweed powder.
4,50/u. | 12,00 dish

FRESH CATCH CEVICHE
leche de tigre, corn and red spice mix.
12,00 tapa | 18,00 dish

MUSSELS "ALLA SCAPECE"
marinated with paprika, laurel and Sichuan pepper.
6,00 tapa

GILLARDEAU OYSTER N.2
dashi, quail egg and tarragon.
13,00/u.
8,00/natural

DUMPLING WITH OXTAIL STEW
steamed and served on a cream of pecorino romano DOP, gravy and angostura.
4,50/u. | 12,00 dish

ARTICHOKES ALLA GIUDIA
fried as per tradition but with the flavors of Roman-style artichoke: aioli, anchovies, parsley and matcha tea powder.
11,00/u.

NAVARRA TOMATO
served with our Kvass bread, Agamemnon oil and basil emulsion.
5,00/u.

63DEGC SOFT EGG
Jerusalem artichoke, porcini mushrooms and Bruno cheese foam.
16,00 dish

ARTISANAL MEATS BOARD
prosciutto crudo, mortadella BIO, salame felino, prosciutto cocido, black pig pork neck, coppa Piacentina. (raccomended for 2 people)
19,00 dish

ARTISAN MORTADELLA
served with our focaccia.
6,00 tapa

CRUDO DI PARMA DOP "ADARTE" RESERVE, 24 MONTHS AGING
served with our focaccia.
8,00 tapa

SELECTION OF 6 CHEESES ITALIANS AND FRENCH
(raccomended for 2 people)
20,00 dish

SELECTION OF 3 CHEESES
choice between Italian or French.
11,00 dish

CANTABRIC ANCHOVIES
served with Normandy demisel butter, three-citrus pan brioche.
16,00 dish

CARBONARA
with Spaghettone di Benedetto Cavalieri pasta, low salinity guanciaie and pecorino romano DOP.
14,00

AGNOLOTTI DEL PLIN
served inside the napkin filled with amatriciana sauce accompanied by pecorino romano DOP cream.
16,00

CACIO E PEPE
risotto with cacio cheese, 4 different pepper, raw red shrimps and lemon zest. (minimum for two people)
22,00/per person

OUR SELECTIONS

PASTE

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SHORT TRIP

Patata brava

Dumpling with oxtail stew

Agnolotti del Plin served inside the napkin filled with amatriciana sauce accompanied by pecorino romano DOP cream.

Artichokes alla Giudia fried as per tradition but with the flavors of Roman-style artichoke: aioli, anchovies, parsley and matcha tea powder.

35,00/per person

CHEF'S ROUTE

Navarra tomato

Gillardeau oyster n.2

Tempura salted cod

Mussels "alla scapece"

Cacio e pepe risotto with cacio cheese, 4 different pepper, raw red shrimps and lemon zest.

Fresh catch ceviche leche de tigre, corn and red spice mix.

58,00/per person

*In order to maximize the culinary experience, participation by the entire table is required for the tasting menus.

TIRAMISÙ



mascarpone cream, homemade soft Savoyard, coffee ganache and bitter cocoa biscuit.

8,00

DESSERT

APPLE LAYERS



caramelized with cardamom, white chocolate crumble and muscovado ice cream.

9,00

HOMEMADE ICE CREAM



whipped by hand.

7,00

BREAD BASKET



Antico Forno Roscioli Bread Basket and homemade focaccia

2,50

MICROFILTERED WATER 75 CL

2,50

SERVICE

1,50

TASTING MENU*

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




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WE INFORM OUR CUSTOMERS THAT OUR PLATES MAY CONTAIN, AS SUBSTITUTES OR TRACES, SOME ALLERGENS AS INDICATED BELOW. WE HAVE A LIST OF ALLERGENS FOR ALL THE PRODUCTS WE SERVE, WHICH IS CONSTANTLY UPDATED AND SHARED WITH THE STAFF SO THEY CAN ANSWER ANY QUESTIONS AND AVOID ANY UNWANTED ALLERGIC REACTIONS.

53 UNTITLED DOES NOT GUARANTEE POSSIBLE PRESENCE OF POTENTIAL ALLERGENS.

LIST OF ALLERGENS AS LISTED IN ANNEX II TO REGULATION (EU) NO. 1169/2011:

-  1. CEREALS CONTAINING GLUTEN.
-  2. CRUSTACEANS AND PRODUCTS THEREOF.
-  3. EGGS AND PRODUCTS THEREOF.
-  4. FISH AND PRODUCTS THEREOF.
-  5. PEANUTS AND PRODUCTS THEREOF.
-  6. SOYBEANS AND PRODUCTS THEREOF.
-  7. MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE).
-  8. NUTS, I.E. ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS, MACADAMIA NUTS AND QUEENSLAND NUTS, AND PRODUCTS THEREOF.
-  9. CELERY AND PRODUCTS THEREOF.
-  10. MUSTARD AND PRODUCTS THEREOF.
-  11. SESAME SEEDS AND PRODUCTS THEREOF.
-  12. SULPHUR DIOXIDE AND SULPHITES.
-  13. LUPIN AND PRODUCTS THEREOF.
-  14. MOLLUSCS AND PRODUCTS THEREOF.

THE FISH TO BE CONSUMED RAW OR CLOSE TO RAW HAS UNDERGONE BLAST CHILLING AS PER THE REQUIREMENTS IN REGULATION (EU) 853/2004 - ANNEX III SECTION VIII, CHAPTER 3, LETTER D, ITEM 3.

SOME FOODS MAY HAVE BEEN FROZEN IN A BLAST CHILLER.