



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.

Executive chef: Cecilia Moro

Restaurant manager & sommelier: Mariangela Castellana



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TASTING MENU:

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

Service, bread basket and water not included.

SHORT ESCAPE

Coppa Parma IGP Ferrari "Reserve Cavaliere Bruno Ferrari" served with "Pettule"

Patata brava "our version"

Dumpling with oxtail stew "alla vaccinara"
cream of pecorino romano DOP, gravy and angostura

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

40,00/per person

VEGETARIAN TRIP

Navarra tomato
our Kvass bread, Agamemnon oil and basil emulsion

Patata brava "our version"

Buckwheat tagliatelle stuffed with buffalo blue, radicchio, red turnip, macadamia nuts and raspberry

Celeriac cooked in salt dough with Mediterranean scrub herbs, Champignon mushroom, beurre noisette vinegrette

42,00/per person

CHEF'S ROUTE

Tempura salted cod
very light rice tempura, yuzu kosho mayonnaise and nori seaweed

Oyster
porcini mushroom dashi, egg yolk gel, tarragon oil, marinated grain mustard

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

Direct flight
Milan MXP - Phuket HKT
"Al salto" rice whit turmeric, red shrimp, sweet and sour pineapple, raisins and cashew emulsion

Monkfish
cooked in cedar wood, kimchi emulsion, daikon and apple Granny Smith

68,00/per person

WINE PAIRING:

3 glass
1 sparkling and 2 still wine
28,00

4 glass
1 sparkling and 3 still wine
36,00



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SMALL BITES AND BITES:

NAVARRA TOMATO

served with our Kvass bread, Agamemnon oil and basil emulsion.
5,00

PATATA BRAVA

our version crunchy but creamy inside with aioli sauce and brava sauce.*
10,00

ARTICHOKES ALLA GIUDIA

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

TEMPURA SALTED COD

very light rice tempura, yuzu kosho mayonnaise and nori seaweed.*
12,00

OYSTER

porcini mushroom dashi, egg yolk gel, tarragon oil, marinated grain mustard
13,00/dish - 8,00/natural

IODIZED PANI PURI

filled with fish "foie gras" foam, miso and Tropea onion pickles.
8,00

FRESH CATCH SASHIMI IN CEVICHE

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

MONKFISH

cooked in cedar wood, kimchi emulsion, daikon and apple Granny Smith.
22,00

DUMPLING WITH OXTAIL STEW "ALLA VACCINARA"

steamed and served on a cream of pecorino romano DOP, gravy and angostura.*
13,00

CELERIAC

cooked in salt dough with Mediterranean scrub herbs, Champignon mushroom, beurre noisette vinaigrette.
16,00

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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PASTE:

CARBONARA

with Spaghettone di Benedetto Cavalieri pasta, low salinity guanciale 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

DIRECT FLIGHT

Milan MXP - Phuket HKT



"Al salto" rice whit turmeric, local raw shrimp, sweet and sour pineapple, raisins and cashew emulsion.*

22,00

BUCKWHEAT TAGLIATELLE

stuffed with buffalo blue, radicchio, red turnip, macadamia nuts and raspberry.

18.00

OUR SELECTIONS:

ARTISANAL MEATS BOARD

(raccomended for 2 people)

20,00

ARTISAN MORTADELLA

served with "Pettule" (balls of leavened dough whit seaweed).

10,00

CRUDO DI PARMA DOP "ADARTE" RESERVE, 24 MONTHS AGING

served with "Pettule" (balls of leavened dough whit seaweed).

12,00

SELECTION OF CHEESES

3 cheeses 12,00

6 cheeses 20,00

ARMATORE CETARA ANCHOVIES

salted butter 1889 Fattorie Fiandino, three-citrus pan brioche.

16,00

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DESSERT:

TIRAMISÙ



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

9,00

APPLE LAYERS CARAMELIZED



with cardamom, white chocolate crumble and muscovado ice cream.

10,00

OUR ARTISAN ICE CREAM



Ask the staff to know the taste of the day.

8,00

CIAMBELLINE AL VINO



typical Roman wine biscuit, served with glass of passito wine.

9,00

BREAD BASKET



Antico Forno Roscioli Bread Basket

2,50

MICROFILTERED WATER 75 CL

2,50

SERVICE

2,00

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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.

PREVENTIVE HEALTH TREATMENT OF RAW OR PRACTICALLY RAW FISH

"TO PROTECT THE HEALTH OF THE CONSUMER, THE FISHERY PRODUCTS ADMINISTERED RAW OR PRACTICALLY RAW IN THIS ESTABLISHMENT (E.G. RAW, MARINATED, SMOKED) ARE SUBJECTED TO RAPID TEMPERATURE BLAST CHILLING FOR HEALTH PURPOSES, PURSUANT TO EC REG. 853/04 AND THE MINISTRY OF HEALTH CIRCULAR 17/02/2011".

USE OF SEMI-FINISHED PRODUCTS PRODUCED ON SITE, SUBJECTED TO RAPID FREEZING AND USED IN THE PREPARATION OF DISHES

*"SOME FRESH PRODUCTS ARE SUBJECTED TO RAPID TEMPERATURE BLAST CHILLING, AS DESCRIBED IN THE PROCEDURES OF THE FOOD SAFETY MANAGEMENT MANUAL USING THE HACCP SYSTEM PURSUANT TO EC REG. 852/04 AND EC REG. 853/04"

USE OF FROZEN OR FROZEN PRE-PACKAGED RAW MATERIALS IN THE PREPARATION OF DISHES ON THE MENU

*PRESENCE OF FROZEN RAW MATERIALS OR FROZEN AT ORIGIN ACCORDING TO MARKET AVAILABILITY."