



Sorsi di vita, Morsi d'amore

Welcome to the outdoor space of 53 Untitled Restaurant
and thank you for choosing us.

Our outdoor menu includes a small selection of bites
from our restaurant dishes.

As for beverages, you can pair wines from small
producers, craft beers, craft gins mainly from Italian
producers, as well as some cocktails, mocktails and
non alcoholic drinks.

In addition to the food you can find passionate
people.

We wish you to fully enjoy the food, wine, beer, gin,
cocktails and anything you will select but we mostly
wish you to enjoy your free time and the people you
chose to share it with.

If you have doubts we are here for you.
If you have no doubts we are here for you.

Taste, Travel, Tell

Cecilia & Mariangela

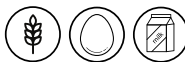
Executive chef: Cecilia Moro
Restaurant manager & sommelier: Mariangela Castellana



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SMALL BITES AND BITES:

NAVARRA TOMATO



in different consistencies, Agamemnon oil and basil emulsion, tomato bread.
14,00

PATATA BRAVA



our version crunchy but creamy inside with aioli sauce and brava sauce.*
12,00

TEMPURA SALTED COD



very light rice tempura, yuzu kosho mayonnaise and nori seaweed.*
13,00

OYSTER



fermented kiwi, tamarind, oyster mayo, chervil extract.
14,00/dish - 8,00/natural

FRESH CATCH SASHIMI IN CEVICHE



leche de tigre, corn and red spice mix.
22,00

DUMPLING WITH OXTAIL STEW "ALLA VACCINARA"



steamed and served on a cream of pecorino romano DOP, gravy and angostura.*
15,00

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 Spaghetti by Benedetto Cavalieri pasta factory, low salinity guanciale and pecorino romano DOP.

17,00

AGNOLOTTI DEL PLIN



served inside the napkin filled with amatriciana sauce accompanied by pecorino romano DOP cream.*

18,00

BEETROOT BOTTONI



pasta filled with smoked beetroot, tomato and Dulse seaweed, almond curd cheese, tomato and hibiscus water infusion.

19.00

OUR SELECTIONS:

ARTISANAL CHARCUTERIE BOARD

(raccomended for 2 people)

25,00

ARTISAN MORTADELLA

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

12,00

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

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

14,00

SELECTION OF CHEESES



6 cheeses

25,00

ARMATORE CETARA ANCHOVIES



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

18,00

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DESSERT:

TIRAMISÙ



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

11,00

APPLE LAYERS CARAMELIZED



with cardamom, white chocolate crumble and muscovado ice cream.

12,00

RICE PUDDING



rosemary fior di latte ice cream, rhubarb, coconut jelly and almond foam.

12,00

HOMEMADE SORBET OR ICE CREAM



ask the waiters to find out the flavor of the day.

8,00

CIAMBELLINE AL VINO



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

11,00

ANTICO FORNO ROSCIOLI BREAD BASKET



2,50

MICROFILTERED WATER 75 CL

2,50

SERVICE

2,00

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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."