



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:**

\*Service, bread basket and water not included.

### **SHORT ESCAPE**

Crudo di parma DOP "adARTE" reserve,  
24 months aging served with "Pettule"

Patata brava "our version"

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

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

40,00/per person

### **VEGETARIAN TRIP**

Navarra tomato  
in different consistencies, Agamemnon  
oil and basil emulsion, tomato bread

Patata brava "our version"

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

Acquacotta of Viterbo  
savory choux pastry with potatoes and  
wild spring herbs, seasonal vegetables,  
egg white caviar, yolk gel, beurre  
blanc and bread crumbs

45,00/per person

### **CHEF'S ROUTE**

Blue crab tartare  
gravy jelly, bergamot béarnaise, potato chips, salmon eggs and Sakura mix

Oyster  
fermented kiwi, tamarind, oyster mayo, chervil extract

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

Saffron pappardelle  
sour butter, bottarga, sea urchin and sea fennel

Cervantes' dream  
cod cooked at low temperature, piquillo pepper, brandade foam

78,00/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**

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

### **ARTICHOKES ALLA GIUDIA**

fried as per tradition but with the flavors of Roman-style artichoke: aioli, anchovies, parsley and matcha tea powder.  
13,00

### **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

### **BLUE CRAB TARTARE**

gravy jelly, bergamot béarnaise, potato chips, salmon eggs and Sakura mix.  
20,00

### **FRESH CATCH SASHIMI IN CEVICHE**

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

### **CERVANTES' DREAM**

cod cooked at low temperature, piquillo pepper, brandade foam.  
23,00

### **DUMPLING WITH OXTAIL STEW "ALLA VACCINARA"**

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

### **ACQUACOTTA OF VITERBO**

savory choux pastry with potatoes and wild spring herbs, seasonal vegetables, egg white caviar, yolk gel, beurre blanc and bread crumbs.  
19,00

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 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

### **SAFFRON PAPPARDELLE**



sour butter, bottarga, sea urchin and sea fennel.

24,00

### **BEETROOT BOTTONI**



pasta filled with smoked beetroot, tomato and Dulce 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**



3 cheeses 14,00

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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## Sorsi di vita, Morsi d'amore

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."