53 untitled
BITES & WINES

Sorsi di vita · Morsi d'amore

Welcome to 53 Untitled Restaurant 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

TASTING MENU

*Service, bread basket and water not included.

SHORT ESCAPE

CRUDO DI PARMA DOP "ADARTE" RESERVE
24 months aging served with “Pettule”

CRISPY YUCCA MOONCAKE
molten pecorino & egg heart, tomato dust

AGNOLOTTI DEL PLIN
served inside the napkin, filled with amatriciana sauce, pecorino romano DOP cream

DUMPLING WITH OXTAIL STEW “ALLA VACCINARA”
cream of pecorino romano DOP, gravy and angostura

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

45 / per person

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VEGETARIAN TRIP

NAVARRA TOMATO
Fake kuzu gnocchi - A tribute to gnocchi alla sorrentina

CRISPY YUCCA MOONCAKE
molten pecorino & egg heart, tomato dust

SMOKED ISIGNY BUTTER PAPPARDELLA
celeriac molasses, sage-scented celeriac ragout, white truffle
(White truffle addition: €9 per g.)

KING OYSTER MUSHROOM
Champignon duxelle, potato cream, Marsala wine, egg yolk, and mountain pine

HAZELNUT TARTLET AND GANACHE
Japanese meringue, miso ice cream, blueberry jelly, bay

60 / per person

CHEF'S ROUTE

SHRIMP COCKTAIL 2.0
Mazara red shrimp, kimchi and beurre blanc of lettuce, citrus Béarnaise

OYSTER
black garlic, kefir foam, beetroot, herring roe, cardamom

FRESH CATCH SASHIMI IN CEVICHE
leche de tigre, corn and red spice mix

CARNAROLI RISOTTO
fish reduction, marinated anchovies, vanilla, squid ink, koshu lemon

ROCKFISH
green shiso, sweet and sour plum, stuffed escarole, fish reduction

APPLE LAYERS CARAMELIZED
with cardamom, white chocolate crumble and muscovado ice cream

85 / per person

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WINE PAIRING

3 GLASS

1 sparkling and 2 still wine

26

4 GLASS

1 sparkling and 3 still wine

35

5 GLASS

1 sparkling, 3 still wine and e 1 sweet wine

43

SMALL BITES AND BITES

NAVARRA TOMATO

Fake kuzu gnocchi - A tribute to gnocchi alla sorrentina.

14

CRISPY YUCCA MOONCAKE

molten pecorino & egg heart, tomato dust.*

12

KING OYSTER MUSHROOM

Champignon duxelle, potato cream, Marsala wine, egg yolk, and mountain pine.

20

DUMPLING WITH OXTAIL STEW "ALLA VACCINARA"

cream of pecorino romano DOP, gravy and angostura.

16

ARTICHOKES ALLA GIUDIA

fried artichokes with Roman-style flavors: aioli, anchovies, parsley, match.

13

TEMPURA SALTED COD

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

13

OYSTER

black garlic, kefir foam, beetroot, herring roe, cardamom.

14

SHRIMP COCKTAIL 2.0

Mazara red shrimp, kimchi and beurre blanc of lettuce, citrus Béarnaise.*

20

FRESH CATCH SASHIMI IN CEVICHE

leche de tigre, corn and red spice mix.

24

ROCKFISH

Green shiso, sweet and sour plum, stuffed escarole, fish reduction.

25

PASTE

CARBONARA

Benedetto Cavalieri spaghetti, low salinity guanciale and pecorino romano DOP.

17

AGNOLOTTI DEL PLIN

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

18

CARNAROLI RISOTTO

Fish reduction, marinated anchovies, vanilla, squid ink, koshu lemon.

25

SMOKED ISIGNY BUTTER PAPPARDELLA

celeriac molasses, sage-scented celeriac ragout, white truffle.

34

(White truffle addition: €9 per g.)

OUR SELECTIONS

CRUDO DI BASSIANO "GRAN RISERVA" 24 MONTHS AGING

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

15

SELECTION OF CHEESES

3 - 6 cheeses

14 - 25

ARMATORE CETARA ANCHOVIES

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

20

NATURAL OYSTER

Ask our staff about today’s available selections.

8

DESSERT

TIRAMISÙ

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

11

APPLE LAYERS CARAMELIZED

with cardamom, white chocolate crumble and muscovado ice cream.

12

HAZELNUT TARTLET AND GANACHE

Japanese meringue, miso ice cream, blueberry jelly, bay leaf.

12

HOMEMADE SORBET OR ICE CREAM

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

8

CIAMBELLINE AL VINO

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

11

ANTICO FORNO ROSCIOLI BREAD BASKET

3

MICROFILTERED WATER 75 CL

3

SERVICE

2

NOTE

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 (€).

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."