



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
Sous Chef: Giuseppina Ipomeo
Maitre & Sommelier: Mariangela Castellana

Tasting Menu

*Service, bread basket and water not included.

SHORT ESCAPE

CRUDO DI BASSIANO "GRAN RISERVA" 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



VEGETARIAN TRIP

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

CRISPY YUCCA MOONCAKE
molten pecorino & egg heart, tomato dust

PAPPADELLA WHIT PRECIOUS BLACK TRUFFLES
smoked Isigny butter, celeriac molasses, sage-scented celeriac ragout

LEEK AND NORI
green shiso béarnaise, confit egg yolk, fermented leek

MILK SOUP
goat milk cream and foam, kefir and bread ice cream, bread caramel, puffed barley

60 / per person

CHEF'S ROUTE

HISPI CABBAGE

marinated and charred, smoked hollandaise, pistachio, green herbs and salmon roe

OYSTER

oyster and dashi chawanmushi, green mole of roasted chicory and fennel, pickled chicory stem

FRESH CATCH SASHIMI IN CEVICHE

leche de tigre, corn and red spice mix

PASTA, BROCCOLI AND SKATE IN TWO ACTS

whole-grain noodles in a reduced broth, crispy bite, faux wasabi and tomato gel

LOBSTER, PARSNIP AND CITRUS

Lobster tail, parsnip, orange and saké reduction, ginger agretti, tempura claw

APPLE LAYERS CARAMELIZED

with cardamom, white chocolate crumble and muscovado ice cream

85 / per person



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

Your A.La Carte Journey

Alongside our tasting menus, the à la carte selection is designed as a freely composed path, with at least three savoury dishes per guest, optionally followed by a dessert. Each dish is priced individually according to the menu.

"One cannot think well, love well, sleep well, if one has not dined well."

(Virginia Woolf, A Room of One's Own)

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

LEEK AND NORI SEAWEED

green shiso béarnaise, confit egg yolk, fermented leek.

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

OYSTER

oyster and dashi chawanmushi, green mole of roasted chicory and fennel, pickled chicory stem.

14

HISPI CABBAGE

marinated and charred, smoked hollandaise, pistachio, green herbs and salmon roe.

18

FRESH CATCH SASHIMI IN CEVICHE

leche de tigre, corn and red spice mix.

24

LOBSTER, PARSNIP AND CITRUS

Lobster tail, parsnip, orange and saké reduction, ginger agretti, tempura claw.

34

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

PASTA, BROCCOLI AND SKATE IN TWO ACTS

whole-grain noodles in a reduced broth, crispy bite, faux wasabi and tomato gel.*

25

PAPPARDELLA WHIT PRECIOUS BLACK TRUFFLES

smoked Isigny butter, celeriac molasses, sage-scented celeriac ragout.*

28

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.

.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

MILK SOUP

goat milk cream and foam, kefir and bread ice cream, bread caramel, puffed barley.

12

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."