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
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 warm seaweed focaccia

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

FIASCHETTO TOMATO FROM TORRE GUACETO
tomato kuzu gnocchi, Parmesan and basil — A tribute to Gnocchi alla Sorrentina

CRISPY YUCCA MOONCAKE
molten pecorino & egg heart, tomato dust

WHITE TRUFFLE PAPPARDELLE
smoked Isigny butter, celeriac molasses, sage-scented celeriac ragù

SALSIFY AND TUSCAN KALE
braised mushrooms, tahini, chestnut and vegetable jus

FLAN PARISIENNE
vanilla flan, candied and caramelized tomato, yogurt ice cream and bay leaf powder

65 / per person

CHEF'S ROUTE

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

GILLARDEAU OYSTER
porcini dashi, tarragon oil, marinated mustard, oyster mayonnaise and egg yolk gel

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

PASTA, TUNA AND LEMON — 2003
sagne pasta, lemon and smoked eel pil pil, cured red tuna and herring roe

PUNTA DELLA VIPERA — PESCHIERA ROMANA
fresh catch, clams, seaweed and coastal herbs, fish sauce with saba and marjoram, fermented plum

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

Your À 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.

FIASCHETTO TOMATO FROM TORRE GUACETO

tomato kuzu gnocchi, Parmesan and basil — A tribute to Gnocchi alla Sorrentina.

14

CRISPY YUCCA MOONCAKE

molten pecorino & egg heart, tomato dust.*

12

BLACK SALSIFY AND TUSCAN KALE

braised mushrooms, tahini, chestnut and vegetable jus.

20

DUMPLING WITH OXTAIL STEW "ALLA VACCINARA"

cream of pecorino romano DOP, gravy and angostura.*

16

CARCIOFO ALLA GIUDIA

a meeting of two Roman traditions: aioli, anchovy sauce, parsley and matcha green tea.

14

GILLARDEAU OYSTER

porcini dashi, tarragon oil, marinated mustard, oyster mayonnaise and egg yolk gel.

14

ROMAINE LETTUCE

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

PUNTA DELLA VIPERA — PESCHIERA ROMANA

fresh catch, clams, seaweed and coastal herbs, fish sauce with saba and marjoram, fermented plum.

28

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, TUNA AND LEMON – 2003

sagne pasta, lemon and smoked eel pil pil, cured red tuna and herring roe.

25

WHITE TRUFFLE PAPPARDELLE

smoked lsigny butter, celeriac molasses, sage-scented celeriac ragù.*

34

Additional truffle: €9 per gram

Our Selections.

CRUDO DI BASSIANO "GRAN RISERVA" 24 MONTHS AGING

served with warm seaweed focaccia.

20

SELECTION OF CHEESES

3 - 5 cheeses.

14 - 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

FLAN PARISIENNE

vanilla flan, candied and caramelized tomato, yogurt ice cream and bay leaf powder.

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."