



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
our Kvass bread, Agamemnon oil and basil emulsion

Patata brava "our version"

Jerusalem artichokes & walnuts ravioli pasta filled with Jerusalem artichoke, sour butter, walnuts, white grapes, leek and miso gravy, liquorice

Roasted cardocello mushroom champignon duxelle, potato and confit garlic foam, marinated egg yolk, Marsala and mountain pine

42,00/per person

CHEF'S ROUTE

Smoked lettuce
CBT Roman lettuce, smoked Hollandaise, pistachio pesto, fermented wild blackthorn sauce, salmon roe

Oyster
fermented kiwi, tamarind, oyster mayo, chervil extract

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

Maltagliati pasta
made with whole wheat and chestnut flour,
cod tripe, black cabbage, purgatory beans, candied lemon

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

68,00/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

served with our Kvass bread, Agamemnon oil and basil emulsion.
6,00

PATATA BRAVA

our version crunchy but creamy inside with aioli sauce and brava sauce.*
11,00

ARTICHOKES ALLA GIUDIA

fried as per tradition but with the flavors of Roman-style artichoke: aioli, anchovies, parsley and matcha tea powder.
12,00

TEMPURA SALTED COD

very light rice tempura, yuzu kosho mayonnaise and nori seaweed.*
12,00

OYSTER

fermented kiwi, tamarind, oyster mayo, chervil extract.
13,00/dish - 8,00/natural

SMOKED LETTUCE

CBT Roman lettuce, smoked Hollandaise, pistachio pesto, fermented wild blackthorn sauce, salmon roe.
15,00

FRESH CATCH SASHIMI IN CEVICHE

leche de tigre, corn and red spice mix.
18,00

CERVANTES' DREAM

cod cooked at low temperature, piquillo pepper, brandade foam.
22,00

DUMPLING WITH OXTAIL STEW "ALLA VACCINARA"

steamed and served on a cream of pecorino romano DOP, gravy and angostura.*
13,00

ROASTED CARDONCELLO MUSHROOM

champignon duxelle, potato and confit garlic foam, marinated egg yolk, Marsala and mountain pine.
18,00

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.

16,00

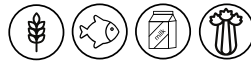
AGNOLOTTI DEL PLIN



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

18,00

MALTAGLIATI PASTA



made with whole wheat and chestnut flour, cod tripe, black cabbage, purgatory beans, candied lemon.

22,00

JERUSALEM ARTICHOKE & WALNUTS RAVIOLI



pasta filled with Jerusalem artichoke, sour butter, walnuts, white grapes, leek and miso gravy, liquorice.

18.00

OUR SELECTIONS:

ARTISANAL MEATS BOARD

(raccomended for 2 people)

22,00

ARTISAN MORTADELLA

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

11,00

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

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

13,00

SELECTION OF CHEESES



3 cheeses 13,00

6 cheeses 22,00

ARMATORE CETARA ANCHOVIES



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

16,00

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DESSERT:

TIRAMISÙ



mascarpone cream, homemade soft Savoyard, coffee ganache and bitter cocoa biscuit.
10,00

APPLE LAYERS CARAMELIZED



with cardamom, white chocolate crumble and muscovado ice cream.
10,00

BUCKWHEAT TART



celeriac and pear compote, cashew praline, creamy dark chocolate, citrus sorbet.
11,00

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.
10,00

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."