



Fiumicino from land to the sea



L'Osteria dell'Orologio



Fish Butchery

by L'Osteria dell'Orologio

Food preservation, with the purpose of having it available any time of the year, is one of the atavistic needs of humanity: back since the ancient Egyptians, through the Roman's "Garum", until Northern Europe's people ending up to nowadays, several and over time evolving food preservation techniques have been used.

Such techniques and processes, such as using fish varieties so called "poor", food waste reductions and raw materials' reuse, grabbed Marco's interest since the very beginning of his career; after many years of hands-on experience, furtherly driven by his passion, Marco dedicated a whole section of their kitchen to this special food line, naming it "Shop of seasoned food and cured seafood meat".

Strongly linked to the tradition and habits of the fishermen who needed to use all the fish catch of that day, bottarga, salami and seasoned sea meats are produced and handcrafted in the iodized kitchen of Torre Clementina where, starting from the catch of the local paranze and based on fishing seasonality, through salting, maturation and drying techniques, a treatment is dedicated to some parts of the fish which leads to the production of hams, speck, bresaola, sausages, coppiette, lard and much more.

Our fish butchery selection | 35

1,2,4,7,8,10,11,14

Spaghetti "Mancini" with bottarga | 22

1,4

Amatriciana fusillone "Gentile" with tuna bacon | 18

1,4,7,9

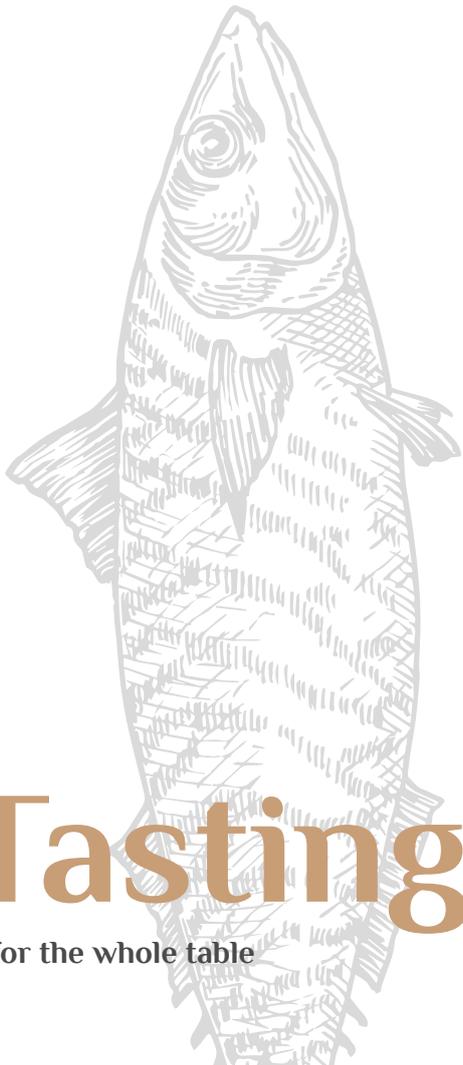


L'Osteria dell'Orologio

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil 3,00 euro per person.

In order to preserve the organoleptic qualities of the fish our products undergo a negative temperature reduction process (according to law).

In case of allergies and/or intolerances please inform our staff who will be ready pleased to advise you in the best possible way.



Tasting Menu

for the whole table

Just a few but very delicious | 65

from 1 to 14

Appetizer

Artichoke, raw and cooked tuna, topinambur and brown stock

Au gratin codfish, onion and tomato puree

Spicy octopus with potatoes and BBQ octopus

Spaghettono "Mancini" with raw shrimps, truffle and lemon

Thornback, orange, leek and olives

Dessert

Libera-mente | 85

from 1 to 14

The free mind of the chef in his creations through raw and cooked dishes

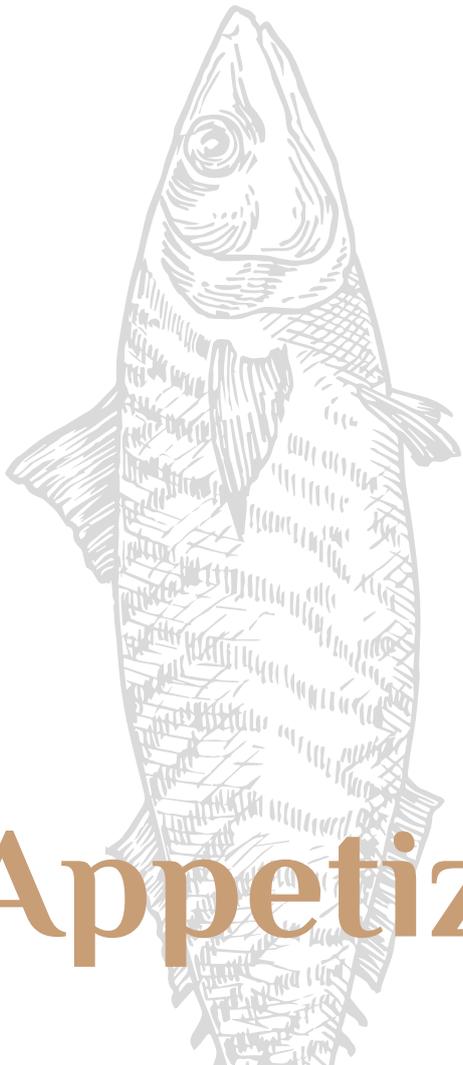


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Appetizers

To taste... fresh and cooked appetizers

6 courses | 50

Raw Appetizers

Raw appetizer “Oil and Salt” | 50

2,4,14

Oysters | 5 each

1,4

Blue and red shrimp, burned rosemary and lemon salt | 6 each

2,4

Sand steenbras with our bottarga, asparagus and hazelnut “mugnaia” sauce | 18

1,4,7,8,9 18

Amberjack, spicy miso, chard and “Maccarese’s” carrot | 18

1,4,6,10

Red mullet, sesame, turnips and citrus broth | 18

1,4,6,11

Cooked Appetizers

Spicy octopus with potatoes and BBQ octopus | 18

3,6,7,14

Au gratin codfish, onion and tomato puree | 18

1,3,7,4

Artichoke, raw and cooked tuna, topinambur and brown stock | 18

4,6,9



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First Dishes

Spaghetti “Mancini” with local clams | 18

with bottarga | 22

1,4,14

Plin with overcooked tuna in “genovese” style | 18

1,3,4,6,7,9

Herb risotto with sour cream, oyster and herring caviar | 20

1,4,7,14

Fusillone “allo scoglio”, black garlic and coriander | 20

1,4,7,9,14

Trenetta with sea urchins, glasswort and buffalo milk | 24

1,4,7,9,14

Spaghettono “Mancini” with raw shrimps, truffle and lemon | 22

1,2,4,9

Half portion | 13



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Second Dishes

Grilled

Fishes, molluscs and crustaceans | 26

1,4,14

Cooked in a pan

Monkfish in “Rossini” style | 26

1,4,6,7,9

Fish soup | 35

1,2,4,9,14

Fried

Mixed fishes | 22

1,2,4,14

Baking

Salt brill fish, salty zabaione and pickled vegetables | 26

1,3,4,9

Steamed

Thornback, orange, leek and olives | 22

1,4,6,9,10

Half portion | 16



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Allergens

- EN** Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerances issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.
- IT** Caro cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo pronti a consigliarti nel migliore dei modi.
- DE** Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten.
- FR** Cher client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêts à vous conseiller de la meilleure façon.

- 1 Cereals containing gluten
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame
- 12 Sulphur dioxide and sulphites
at concentrations of more than 10 mg/kg or 10mg/litre
- 13 Lupin
- 14 Molluscs

