

# 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 trawlers 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 | 45

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

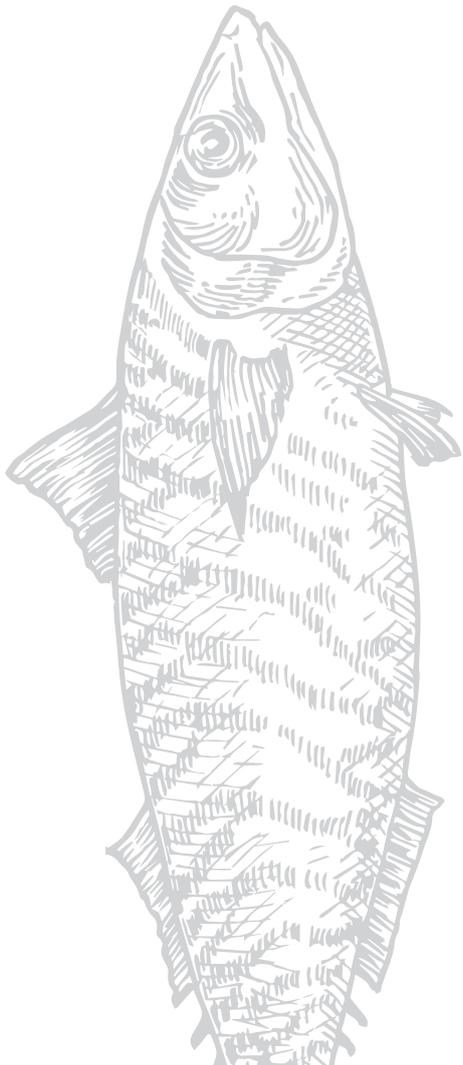


*L'Osteria dell'Orologio*

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

Surmullet, sea snails with pistachio green sauce and porcini mushrooms

Octopus, aubergine on the grill, yogurt and BBQ octopus

Codfish with nduja-stockfish sauce, potatoes and onion

Trenetta with amberjack

Skatefish cooked in a pan, cacciatora sauce, bitter mesclun and potatoes

### 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 | 55

### Raw Appetizers

Raw appetizer “Oil and Salt” | 50

2,4,14

Oysters | 5 each

1,4

Blue-red shrimp, burned rosemary, amberjack lard and lemon salt | 8 each

2,4

Tuna aged belly with brioche, stracciatella cheese and cherry | 8 each

1,4,7

Rose shrimp, almond milk, oyster, cucumber and sea fennel | 19

1,4,6,10

Amberjack with cheek lard, peaches, miso and green beans | 20

1,4,6,10

Cuttlefish, coconut milk, green peas, truffle and onion | 20

11,14

### Cooked Appetizers

Octopus, aubergine on the grill, yogurt and BBQ octopus | 20

1,7,14

Codfish with nduja-stockfish sauce, potatoes and onion | 18

1,4,7,9

Surmullet, sea snails with pistachio green sauce and porcini mushrooms | 20

1,3,4,6,8,9,14

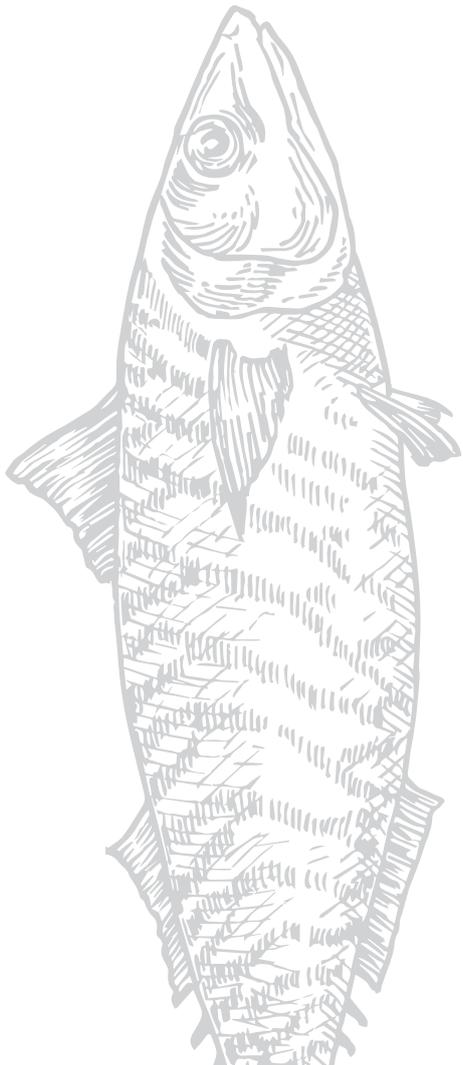


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## First Dishes

Spaghetti “Mancini” with local clams | 18  
with bottarga | 22

1,3,4,14

Trenetta with amberjack | 18

1,3,4,9

Plin with overcooked tuna, chicken and peppers | 20

1,3,4,9

Risotto with tomatoes and mussels, friggiteli peppers,  
pecorino cheese and sea lettuce | 22

1,4,7,9,14

Tagliolino with thyme and “scoglio fish soup” | 20

1,3,4,9

Mixed pasta with liver cuttlefish, squids, grisles and borlotti beans | 20

1,4,7,9,13,14

Half portion | 14

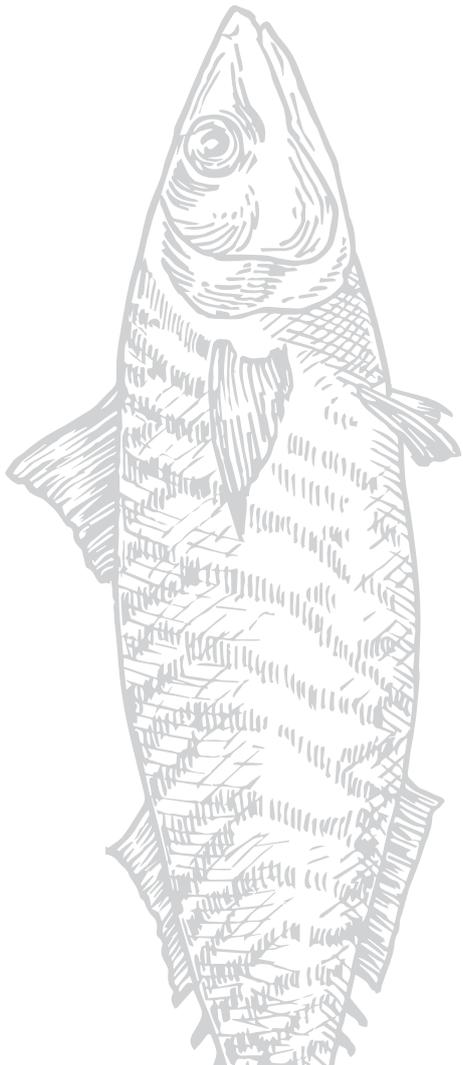


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## Second Dishes

Skatefish cooked in a pan, cacciatora sauce,  
bitter mesclun and potatoes | 24

1,4,7,9,13,14

Tuna “Wellington”, brown stock and mustard sauce | 26

1,3,4,6,7,10

Salt prawn, tomatoes, bottarga and gazpacho sorbet | 30

2,4

Stewed shi drum, seafood white soup, au gratin endive | 28

4,9,13

Fried mixed fish | 24

1,2,4,14

Grilled fishes, molluscs and shellfishes | 28

1,2,4

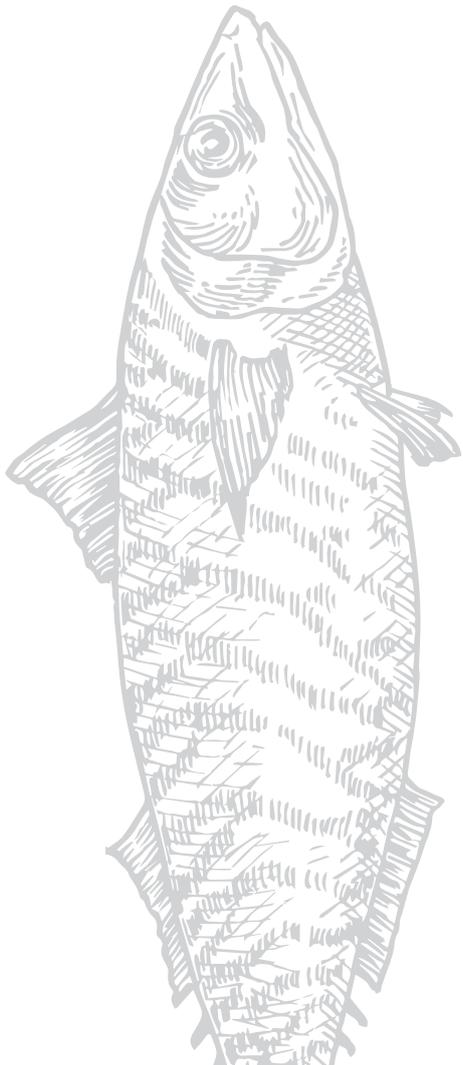


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# Allergens

- 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





