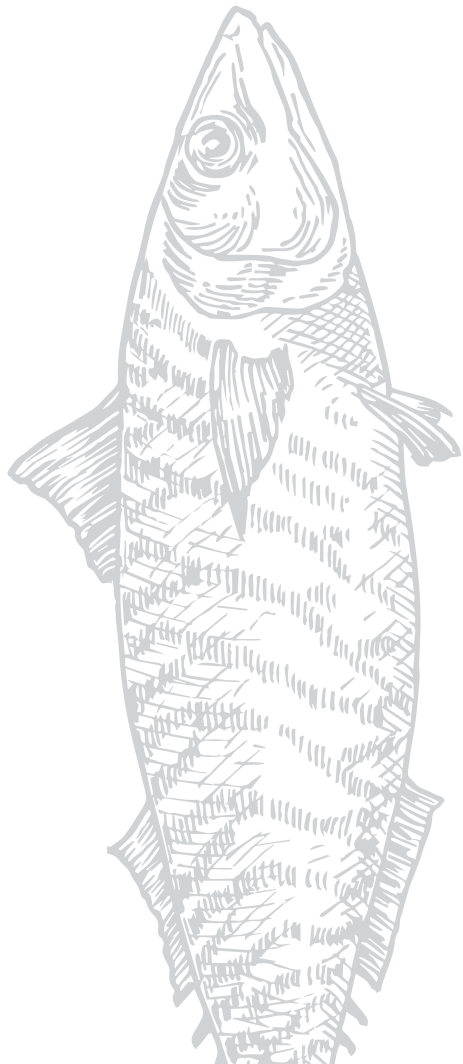


Fiumicino from land to the sea



L'Osteria dell'Orologio



Fish Butchery

This menu comes from the need to enhance fish at 360 degrees, using different cuts, the fifth quarter and using techniques such as seasoning and maturation. Through this, we intend to concentrate attention on the delicate balance of our seas and on the importance of using resources in a responsible manner.

Fish butchery tasting menu | € 90

Raw appetizers and cured fishes

Brioche with tuna belly, stracciatella cheese and blackberry (3 months aged)

1,3,4,7

Amberjack ham and winter melon (2 months aged)

4,6,7

Fig bread, squilla mantis, striped brass lard and lemon (1 month aged)

1,2

Porcini mushrooms salad, raspberries and bottarga (6 months aged)

4,6,8,9

Cooked appetizers and fifth quarter

Mussels with “swordfish nduja”

1,4,14

Fish innards

4,7

Monkfish tripe

4,7

Figatello in saor style

1,3,4,7

Tagliolino with fish and blue crab spiced soup

1,3,4,9

Amatriciana fusillone “Gentile” with tuna bacon

1,4,7

Fish cuts

1,4,7,10

Crème brûlée with tuna heart

1,3,4,7

Dessert



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

Tasting menu 6 courses | € 65

A whole menu dedicated to fish cooking techniques

Octopus, carrots, miso and chard

1,4,6,14

Salted codfish with turnips, cauliflower and kipper

3,4,7,8

Anchovy cotoletta, its mayonnese and mesclun with “colatura”

1,2,3,6

Spaghettono “Mancini” by “tellinaro rake”

1,2,3,4,14

Amberjack, porcini mushrooms, grape and shallot

1,3,4,7,9

Dessert

Libera-mente 11 courses | € 85

A journey of eleven dishes of raw and cooked fish, shellfish and molluscs according to the chef's interpretation

from 1 to 14



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Appetizer

To taste our appetizer

6 courses | 55

from 1 to 14

Raw appetizers “Oil and Salt” | 55

1,2,4,6,8,9,14

Cured fishes by our butchery | 45

from 1 to 14

Raw Appetizer

Shi drum ceviche, coconut milk and lentils beluga salad | 20

4,9,11

Tuna tartare... | 20

from 1 to 14

Caramote prawn with mustard and porcini mushrooms | 20

1,2,4,6,10

Brioche with tuna belly, stracciatella cheese and blackberry | 12

1,4,7

Cooked Appetizer

Octopus, carrots, miso and chard | 20

1,6,14

Salted codfish with turnips, cauliflower and kipper | 20

4,5,6,7,8

Anchovy cotoletta, its mayonnaise and mesclun with “colatura” | 20

1,3,4,5,6,8



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First Dishes

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

1,4,14

Spaghettono “Mancini” by “tellinero rake” | 20

1,2,14

Thornback ray tortello with broccoli broth | 20

1,3,4,9

Tagliolino, butter, truffle and bottarga | 24

1,3,4,7

Amatriciana fusillone “Gentile” with tuna bacon | 22

1,4,7

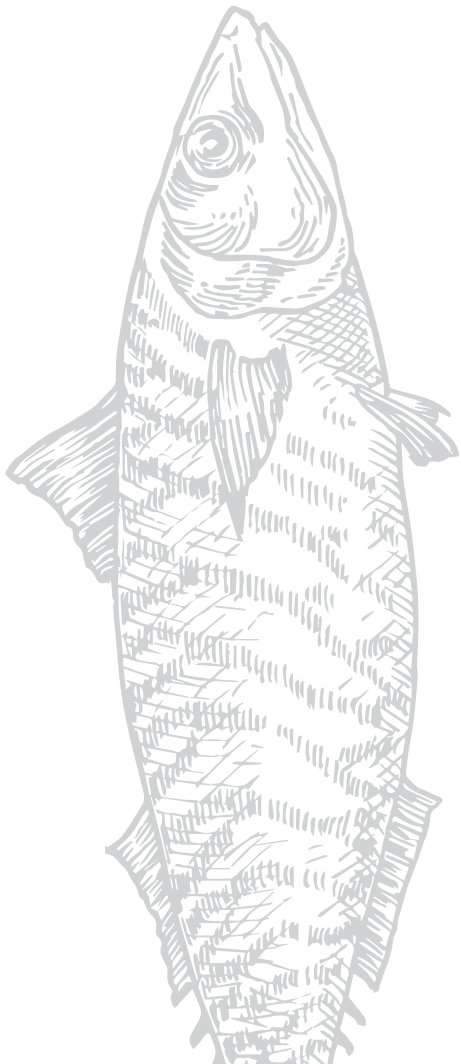


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Second Dishes

Amberjack, porcini mushrooms, grape and shallot | 28

1,4,6,9

Tuna crepinette with savoy cabbage and apple | 28

1,4,6

Monkfish, tubers and mixed berries (for 2 guests) | 50

from 1 to 14

Fried mixed fishes | 24

1,2,4,14

Grilled fishes, molluscs and crustaceans | 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



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