

Fiumicino from land to the sea



L'Osteria dell'Orologio



Fish Butchery

for the whole table

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

from 1 to 14

Raw appetizers and cured fishes

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

Brioche with tuna belly

Tuna bresaola, rocket and parmigiano cheese

Croaker fish ripened with turmeric, curry and green apple

Mullet bottarga, artichoke and “Maccarese” almond

Bonito, hazelnut and agretti

Cooked appetizers and fifth quarter

Mussels with swordfish ‘nduja and friggitello pepper

Salted cod tripe, peas and lemon

Fish innards, broad beans and pecorino cheese

Sea snails with puff potatoes and green sauce

First dishes

Spaghettono with cockles, tuna heart and almond

Cuttlefish risotto, foie gras and candied orange

Second dishes

Fish cuts

Dessert

at your choosing

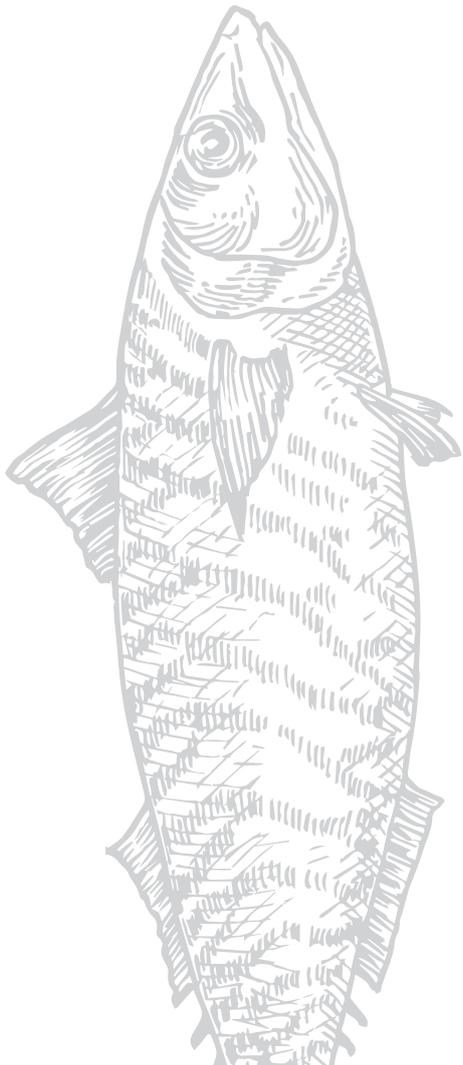


L'Osteria dell'Orologio

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

from 1 to 14

Appetizer

Artichoke with raw and cooked tuna, its stock,
“Maccarese” almond and lesser calamint

Octopus lacquered skewer, mesclun and spiced yogurt

Red mullet, hazelnut, provola cheese and agretti

Tagliolino with sea fennel, lemon-capers butter,
tub gurnard and its stock

Amberjack, its stock, mariner-style sauce and puff potatoes

Dessert

Libera-mente 11 courses | € 90

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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Appetizers

To taste our appetizers

6 courses | 60

from 1 to 14

Raw appetizers “Oil and Salt” | 60

from 1 to 14

Cured fishes by our butchery | 50

from 1 to 14

Raw Appetizer

Croaker, sea urchins, asparagus and bottarga | 20

1,4,7

Blue-red shrimp, burned rosemary, amberjack lard and lemon salt | 24

2,4

Amberjack tartare . . . | 20

from 1 to 14

Cooked Appetizer

Artichoke with raw and cooked tuna, its stock,

“Maccarese” almond and lesser calamint | 20

1,4,6,8

Octopus lacquered skewer, mesclun and spiced yogurt | 20

1,6,7,9,10,14

Red mullet, hazelnut, provola cheese and agretti | 20

1,4,7,8

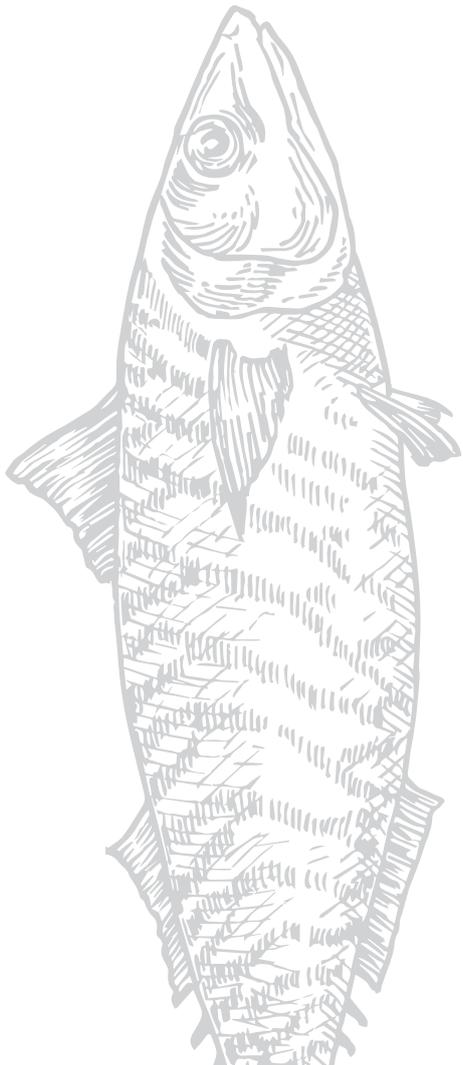


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First Dishes

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

1,4,

Trenetta “Pastificio Mancini”
in puttanesca-style with smoked raw tuna | 20

1,4,14

Conchiglietta “Pastificio Gentile” with green sauce, sea snails,
sea ‘nduja, puff potatoes and herring caviar | 20

1,4,7,14

Tagliolino with sea fennel, lemon-capers butter,
tub gurnard and its stock | 20

1,4,7

Roasted ravioli filled with “tellina bruschetta”,
sea sauce, glasswort and green tomato | 22

1,14

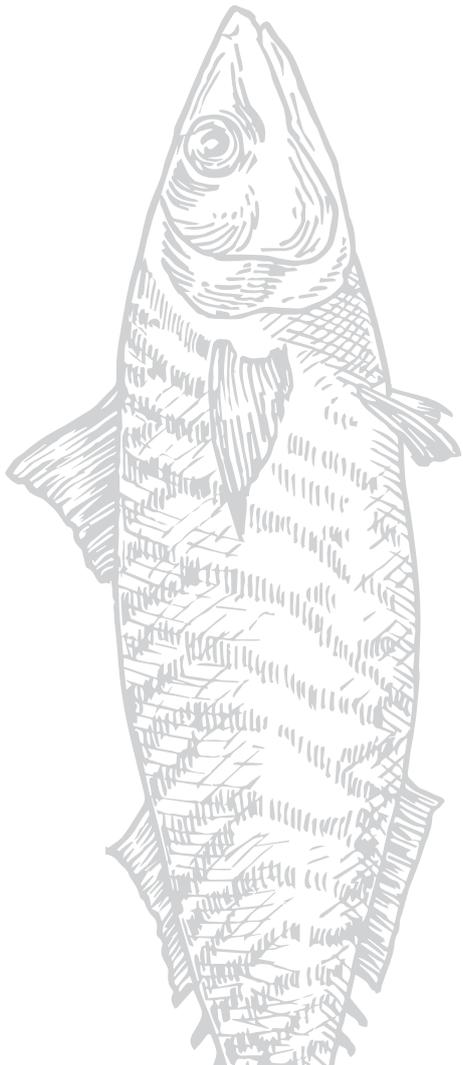


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Second Dishes

Amberjack, its stock, mariner-style sauce and puff potatoes | 28
1,4,6,9

Steamed codfish, lemon, salted cod tripe, peas and tops | 28
4,7

Crispy skate fish filled with creamy skate fish, asparagus and
“Béarnaise sauce” | 28
1,3,4,7

Salt caramote prawn, zucchini and mustard ice cream | 28
2,7,10

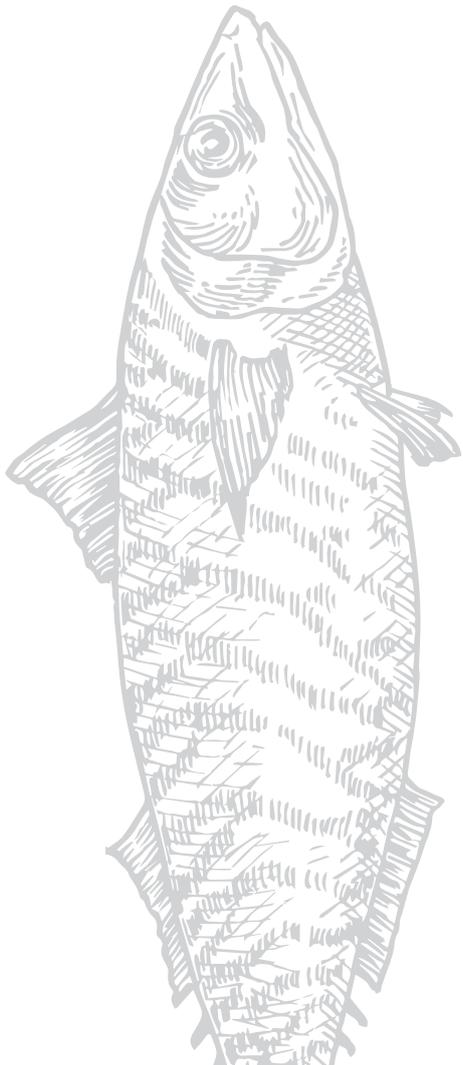
Fried mixed fishes | 24
1,2,4,14

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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