



Fiumicino from land to sea



L'Osteria dell'Orologio

Tasting Menu

(for the whole table)

TASTING MENU 6 COURSES | 65

from 1 to 14

Appetizer

Octopus tempura, wine sauce, green beans and peaches
Salt cod low cooking in EVO, lettuce, olives and **anchovies**
Bonito saltimbocca, figs and yogurt
Thai-olivo, **mussels**, curry, coconut and friggitelli peppers
Shi drum, lettuce, chanterelles and hazelnut mugnaia sauce

Dessert

LIBERA-MENTE | 90

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

from 1 to 14

FISH BUTCHERY TASTING MENU | 90

from 1 to 14

RAW APPETIZERS AND CURED FISHES

Blue-red shrimp, burned rosemary, **amberjack** lard and lemon salt
Cherries focaccia bread, **tuna** belly and stracciatella cheese
Cured fishes by our fish butchery

COOKED APPETIZERS AND FIFTH QUARTER

Cuttlefish nerves and skewers
Swordfish sausage, beans and onions
Amberjack tripe cooked in "romana style"
Mussels sauté, **swordfish** 'nduja and friggitello pepper

FIRST COURSES

Plin filled with overcooked **tuna**, chicken and peppers
Fusillone "Gentile", black garlic, **salt cod** cococha, chanterelles and **sea urchins** sauce

SECOND COURSES

Head fish cuts with **fins** stew

Dessert at your choosing

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil 3,00 euro per person.
A preventive specific treatment using a thermal blast chiller is carried out on our fresh seafood food
In case of allergies and/or intolerances please inform our staff who will be ready pleased to advise you in the best possible way.
Cross-contamination cannot be excluded during food preparation process

Appetizers

Raw appetizers “Oil and Salt” | 60
from 1 to 14

Cured fishes by our fish butchery | 50
from 1 to 14

RAW APPETIZERS

Tuna, bread, tomato and basil ice cream | 20
1,3,4,6,9

Blue-red shrimp, burned rosemary, **amberjack** lard and lemon salt | 24
2,4

Seared **amberjack**, tuna sauce, sea fennels and **fish eggs** sauce | 20
3,4,6,7,9

COOKED APPETIZERS

Bonito saltimbocca, figs, yogurt and aubergines | 20
4,6,7

Octopus tempura, wine sauce, green beans and peaches | 20
1,14

Salt cod low cooking in EVO, lettuce, olives and **anchovies** | 20
1,3,4

First courses

Spaghetti “Mancini” with **local clams** | 18 - with **bottarga** | 22
1,4

Trenetta “Mancini” with **raw shrimps**, lemon and summer truffle | 22
1,2,7,9

Roasted ravioli filled with “**tellina** bruschetta”, sea sauce, glasswort and green tomato | 20
1,2,7

Thai-olino, **mussels**, curry, coconut and friggiteli peppers | 20
1,3,11

Fusillone “Gentile”, black garlic, **salt cod** cococha, chanterelles and **sea urchins** sauce | 22
1,4,7

Plin filled with overcooked **tuna**, chicken and peppers | 20
1,3,4,9

Second courses

Fried mixed **fishes** | 25
1, 2, 4

Shi drum, lettuce, chanterelles and hazelnut mugnaia sauce | 28
1,4,7,8,9

by dry aged

Tuna rib, bbq and tomatoes | 14 per 100 g.
1,3,4,6,9

Amberjack cutlet, mayonnaise, mesclun | 15 per 100 g.
1,3,4,9

Swordfish sausage, beans and onions | 10 per 100 each
1,4,6

Head fish cuts with **fins** stew | 8 per 100 g.
4,6,9

Allergeni - Allergen – Allergène

- 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.
- 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.
- 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 Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut, o i loro ceppi ibridati) e i prodotti derivati - Cereals containing gluten
- 2 Crostacei e prodotti derivati - Crustaceans
- 3 Uova e prodotti derivati - Eggs
- 4 Pesce e prodotti derivati - Fish
- 5 Arachidi e prodotti derivati - Peanuts
- 6 Soia e prodotti derivati - Soybeans
- 7 Latte e prodotti derivati (compreso lattosio) - Milk
- 8 Frutta a guscio cioè mandorle, nocciole, noci comuni, noci acagiù, noci pecan, noci del Brasile, pistacchi, noci del Queensland e prodotti derivati - Nuts
- 9 Sedano e prodotti derivati - Celery
- 10 Senape e prodotti derivati - Mustard
- 11 Semi di sesamo e prodotti derivati - Sesame
- 12 Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o mg/l espresso come SO₂ – Sulphure dioxide and sulphites at levels above 10mg/kg 10 mg/ litre
- 13 Lupino e prodotti a base di lupino - Lupin
- 14 Molluschi e prodotti a base di molluschi - Molluscs

