



# Fiumicino from land to sea



*L'Osteria dell'Orologio*

# Tasting Menu

(for the whole table)

## 6 COURSES | 65

from 1 to 14

**Octopus** skewer and potatoes, BBQ, mustard and mesclun  
**Codfish**, bread, chard and beans  
**Anchovy** and provola cheese cooked in tempura, puntarelle chicory and **anchovies**

**Thornback ray** tortello with Roman broccoli

Grilled **fish** soup and crispy vegetables

Dessert

## LIBERA-MENTE | 90

from 1 to 14

**Red shrimp**, burned rosemary, **amberjack lard** and lemon salt  
**Tuna**, pumpkin scapece, hazelnut and chiodini mushrooms  
**Gobbetto shrimp**, **blue crab** broth with oranges, Sicilian broccoli  
Smoked **amberjack**, honeydew soup, frozen salty yogurt

**Octopus** and turnips  
**Mullet** thai toast  
**Codfish**, **herring's** milk, cauliflower and onions salad

**Thornback ray** tortello, **tellins**, almonds and carrots  
Risotto, **mantis shrimps**, broccoli, tangerines

**Monkfish** in "Rossini" style

Dessert

## FISH BUTCHERY | 90

from 1 to 14

**Red shrimp**, burned rosemary, **amberjack lard** and lemon salt  
**Tuna** belly with brioche, stracciatella cheese, sour cherries vinegar  
**Cured fishes** by our fish butchery

**Cockles**, butter potatoes, nerves and green sauce  
**Amberjack tripe** cooked in "romana style" and pecorino cheese  
**Fish innards** and onions pate  
**Dorado fish** luganega, yogurt and chards  
**Mussels**, broccoletti, **swordfish** 'nduja

Mafaldina filled with **amberjack** in "genovese" style  
Spaghettono "Mancini" with **cockles** and **tuna heart**

**Fish** cuts

Dessert

Half portions first dish costs € 16,00

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 | 60**

from 1 to 14

## RAW APPETIZERS

**Tuna**, pumpkin scapece, hazelnut and chiodini mushrooms | 20

1,3,4,6,8,9

**Red shrimp**, burned rosemary, **amberjack lard** and lemon salt | 24

2,4

Smoked **amberjack**, honeydew soup, frozen salty yogurt | 20

3,4,7,9

## COOKED APPETIZERS

**Octopus** skewer and potatoes, BBQ, mustard and mesclun | 20

1,3,4,6,9,10,14

**Codfish**, bread, chard and beans | 20

1,4

**Anchovy** and provola cheese cooked in tempura, puntarelle chicory and **anchovies** | 20

1,3,4,7

# First Courses

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

1,4

Mixed pasta “Gentile”, **shellfishes**, chickpeas and **sea bottom fish** | 22

1,2,4,9,14

Spaghettono “Mancini” with **tuna** amatriciana | 22

1,4,7,9

**Thornback ray** tortello with Roman broccoli | 22

1,3,4,9

**Sea fennel** tagliatella, **little squid**, sour butter, smoked **bottarga** | 22

1,3,4,7,14

# Second Courses

Grilled **fish** soup and crispy vegetables | 34

1, 2,4,9

Aged **fish ribs**, endive and cacciatora sauce | 18 l'etto

1,4,6,9

Grilled **fishes**, **molluscs** and **crustaceans** | 34

4,14

Fried mixed **fishes** | 26

1,2,4

# Allergeni

- 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 e i loro ceppi ibridati) e i prodotti derivati
- 2 Crostacei e prodotti derivati
- 3 Uova e prodotti derivati
- 4 Pesce e prodotti derivati
- 5 Arachidi e prodotti derivati
- 6 Soia e prodotti derivati
- 7 Latte e prodotti derivati (incluso lattosio)
- 8 Frutta a guscio: mandorle, nocciole, noci, noci di acagiù, noci pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland prodotti derivati
- 9 Sedano e prodotti derivati
- 10 Senape e prodotti derivati
- 11 Semi di sesamo derivati
- 12 Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO<sub>2</sub>
- 13 Lupini e prodotti derivati
- 14 Molluschi e prodotti derivati

