



Fiumicino from land to sea



L'Osteria dell'Orologio

Tasting Menu

(for the whole table)

6 COURSES | 65

from 1 to 14

Roman-style artichoke, raw-cooked **tuna**, its **stock** and mint

Octopus cacciatore, mesclun and new potatoes 😊

Lard **surmullet**, agretti, hazelnuts and cooked must

Spaghettono "Mancini", **mussels**, fava beans, tomato water and crispy basil bread

Grilled **shi drum**, **brill fish** pil-pil sauce, peas and spring onion

Dessert

LIBERA-MENTE | 90

from 1 to 14

Red shrimp, lentils dahl, witloof chicory and spicy orange 😊

Gobetto shrimp, **tuna** luganega, broccoli rabe and **crab** stock

Golden grey **mullet**, **anchovies** magnaia sauce, asparagus and **bottarga**

Amberjack, chard, carrot and miso

Roman-style artichoke, raw-cooked **tuna**, its **stock** and mint

Salted **codfish**, **sea 'nduja** and potatoes 😊

Grilled **cuttlefish**, pea salad and cheek lard 😊

Spicy tagliolino with **squilla mantis stock**, coconut milk and little **squids**

Nettle risotto, **oyster**, sour cream and **herring caviar** 😊

Fish cuts

Dessert

FISH BUTCHERY | 90

from 1 to 14

Gobetto shrimp, **tuna** luganega, broccoli rabe and **crab** stock

Cured fishes by our fish butchery

Pil-pil **salt cod cococha**, agretti, **anchovies** katsuobushi 😊

Tripe, fava beans, pecorino cheese

Fish innards and artichokes

Cuttlefish nerves

Salted **codfish**, **sea 'nduja** and potatoes 😊

Tortellino with **overcooked amberjack**, cream and sour cherries vinegar

Tuna Amatriciana

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

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

Red shrimp, lentils dahl, witloof chicory and spicy orange | 24 ☺

1,2,3,6,11

Golden grey mullet, anchovies mugnaia sauce, asparagus and bottarga | 20

1,4,7

Amberjack, chard, carrot and miso | 20

1,4,6,10,11

COOKED APPETIZERS

Roman-style artichoke, raw-cooked tuna, its stock, almond and mint | 22

4,6,8

Octopus cacciatore, mesclun and new potatoes | 20 ☺

1,4,9,14

Lard surmullet, agretti, hazelnuts and cooked must | 20 ☺

1,4,6,7,8,9

First Courses

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

1,4

Fish soup | 22

1,4,9,14

Spaghetino “Mancini” with tuna amatriciana | 22

1,4,7

Thornback ray tortello, tellins, almonds, carrots and sea sauce | 22 ☺

1,3,8,9,14

Trenetta “allo scoglio” | 22 ☺

1,2,4,9,14

Second Courses

Tuna rib, radicchio with onion vinegar, tartar sauce | 18 per 100g

1,3,4,6

Grilled shi drum, brill fish pil-pil sauce, peas and spring onion | 34

1,4,9

Grilled fishes, molluscs and crustaceans | 34 ☺

4,14

Fried mixed fishes | 30 ☺

1,2,4

Striped prawn skewer, asparagus, cowpeas soup | 32

1,2,4,9

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.
- 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 and derived products (wheat, rye, barley, oats, spelt, kamut and hybridized strains thereof)
- 2 Crustaceans and derived products
- 3 Eggs and egg products
- 4 Fish and fishery products
- 5 Groundnuts and derived products
- 6 Soya and derived products
- 7 Milk and milk products (including lactose)
- 8 Nuts: almonds, hazelnuts, cashews, pecans, Brazil nuts, pistachios and products thereof
- 9 Celery and derived products
- 10 Mustard and mustard products
- 11 Sesame seeds and derived products
- 12 Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or L expressed as SO₂
- 13 Lupins and products thereof
- 14 Molluscs and mollusc products

In case of any allergies and/ or intolerances inform our staff that will be ready to advise you in the best way
During preparation in the kitchen cross-contamination cannot be excluded

To maintain a quality standard of our products we use a negative thermal storage system, with the help of a rapid blast chiller temperature. This process ensures the preservation of the organoleptic qualities of our products, also some of our products are purchased frozen/ culled at the origin respecting the procedures of self-control pursuant to Reg. EC 852/2004 (these products are marked with the following symbol 😊)

The fish intended and to be consumed raw or practically raw has been subjected to treatment of remediation prior to compliance with requirements of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, point D, point 3

