



# Fiumicino from land to sea



*L'Osteria dell'Orologio*

# Tasting Menu

(for the whole table)

## 6 COURSES | 65

from 1 to 14

Roasted **octopus** with “bagnet verd” sauce, potatoes and green beans 😊  
**Swordfish** cutlet, scapece zucchini with passion fruit, mint mayonnaise and marinated **anchovies**  
**Codfish** in low temperature cooking oil, summer salad 😊

Spaghetino “Mancini”, **mussels**, tomato water, friggitelto pepper and crispy basil bread

Grilled **shi drum**, hazelnuts mugnaia sauce, truffle and lettuce

Dessert

## LIBERA-MENTE | 90

from 1 to 14

**Tuna**, bread, tomato and basil ice cream  
**Red shrimp**, watermelon, cucumber and kefir 😊  
**Amberjack**, curly endive, **sea urchins** 😊  
Grilled **mussels**, black-eyed peas, lemon, friggitelli peppers  
**Salt cod cococha**, **seafood** pil pil, green tomato 😊  
Au gratin **red mullet**, its stock, mesclun and **periwinkles** 😊

Trenetta, lemon, **shrimp** and summer truffle  
Plin filled with overcooked **tuna**, chicken and peppers  
**Fish** cuts with thai soup

Dessert

## THE WHOLE TUNA | 90

from 1 to 14

**Lean meat**, bread, tomato, basil ice cream  
**Tail**, bresaola, rocket and pachino tomato  
**Belly**, watermelon and kefir  
**Front**, air cured tuna meat  
**Bone marrow**, puffed rise, saffron  
**Egg**, bottarga, brioche and stracciatella cheese  
**Otoro**, ‘nduja  
**Heart**, almond and calamint  
**Cordone** in oil, scapece zucchini and mint mayonnaise  
**Lattume**, mesclun, periwinkles, pistachio green sauce  
**Belly (stomach)**, tripe in cacciatora style  
**Cheek**, tagliolino with summer tuna amatriciana  
**Tarantello**, plin filled with overcooked tuna, chicken and peppers  
**Rib**, tomatoes, cherries and bottarga

Dessert

Half portion 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 | 60

from 1 to 14

### RAW APPETIZERS

Amberjack, curly endive, sea urchins | 22 ☺

1,3,4,6

Red shrimp, watermelon, cucumber and kefir | 24 ☺

1,2,3,6,11

Tuna, bread, tomato and basil ice cream | 20

1,4,7

### COOKED APPETIZERS

Roasted octopus with “bagnet verd” sauce, potatoes and green beans | 20 ☺

8,14

Swordfish cutlet, scapece zucchini with passion fruit, mint  
mayonnaise and marinated anchovies | 20

1,3,4,9

Codfish in low temperature cooking oil, summer salad | 20 ☺

1,4,6,7,8,9

## First Courses

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

1,4

Trenetta “allo scoglio” vero | 22

1,2,4,9,14

Spaghettono “Mancini”, mussels, tomato water, friggittello pepper and crispy basil | 22

1,4,9,14

Fish soup | 22

1,4,7,9,14

Robiola plin, aubergines, flying squids and smoked anchovies | 22 ☺

1,3,8,9,14

Summer Tuna Amatriciana with “pecorino del Fondatore” | 22 ☺

1,4,7

## Second Courses

Tuna rib, tomatoes, cherries and bottarga | 18 per 100g

1,3,4,7

Ajo e ojo skatefish, mesclun and sour plums | 30

1,4,9

Striped prawn, crab extract, truffle and oil potatoes | 34 ☺

4,14

Grilled fishes, molluscs and crustaceans | 36 ☺

4,14

Fried mixed fishes | 26 ☺

1,2,4

# 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 SO<sub>2</sub>
- 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 ensure the best quality standards of our products, we use a negative thermal conservation system, which is achieved by using a rapid temperature decrease. This process guarantees the preservation of the organoleptic properties of our products. Furthermore, some of our products are purchased frozen/chilled at the origin in accordance with the following procedures Reg. CE 852/2004 (these products are marked with the following symbol )

The fish intended to be consumed raw has been preventively treated to preventive in compliance with the following of European Community Regulations n. 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

