Fiumicino
from land to sea

L' Osteria dell'Orologio

Tasting Menu

(for the whole table)

6 COURSES | 65

from 1 to 14

Red mullet millefeuille
Octopus, broccoli rabe, cowpeas and green sauce
Salt cod, bread, **mussels** and **sea** lettuce

Tagliatella with **sea fennel**, **tellina clams**, porcini mushrooms and **bottarga**

Shi drum, **squilla mantis** bouillabaisse and celeriac

Dessert

LIBERA-MENTE | 90

from 1 to 14

Smoked **mullet**, raw **striped prawn**, **oyster** sauce and green apple salad
Amberjack, pumpkin, mandarin and seeds
Tuna with **tuna sauce** and preserved peppers

Selection of smoked **cured fish**

Squid, **seafood** sausage and broccoli rabe
Salt cod, potatoes and **tuna** 'nduja

Capellini "Mancini", **squilla mantis** extract, lemon balm and raw porcini mushrooms
Carrot-Filled buttons, **crab** extract, **red prawn**, chicken jus and **bottarga**

Selection of **fish** cuts

Dessert

THE WHOLE TUNA | 95

from 1 to 14

Lean and Buzzonaglia | Tuna tonnato with preserved peppers
Bodano | Salt-cured meat and mustard ice cream
Heart | Tuna 'nduja and potatoe mousse
Tarantello | Sausage with broccoli rabe
Cordone | Arrosticino skewer
Belly | Belly with chickpeas and chimichurri
Stomach | Tripe "finanziera"
Head | Crispy coppa with green sauce
Tail | Riso with saffron and tuna ossobuco
Lattume | Charcoal-grilled tuna tortellino, hazelnut "mugnaia" and truffle
Parpatana (neck) | Grilled with pil pil sauce and baby spinach
Eggs | Lemon and bottarga
Dessert

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil 4,00 euro per person.

A preventive specific treatment using a thermal blast chiller is carried out on our fresh seafish 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

A taste of **raw** and **cooked appetizers**| 65
(for the whole table)
from 1 to 14

Raw appetizers “Oil and Salt” | 70
from 1 to 14

Cured fish by our fish butchery | 35
from 1 to 14

RAW APPETIZERS

Smoked **mullet**, raw **striped prawn**, **oyster** sauce and green apple salad | 22
1,2,4,6,9

Amberjack, pumpkin, mandarin and seeds | 22
1,4,5,6,8,10,11

Tuna with **tuna** sauce and preserved peppers | 22
3,4,6,9

COOKED APPETIZERS

Red mullet millefeuille | 22
1,4,9

Salt cod, bread, **mussels** and **sea** lettuce | 22
1,4,9,14

Octopus, broccoli rabe, cowpeas and green sauce | 22
3,4,6,9,14

First courses

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

Mixed raw and cooked **seafood soup** | 24
1,2,4,9,1 4

Tagliatella with **sea fennel**, **tellina clams** and porcini mushrooms| 24
1,3,4,9,14

Tonnarello with **tuna amatriciana** | 22
1,3,4,7

Plin with slow-cooked **tuna** in “Genovese” style | 22
1,3,4,6,7,9

Second Courses

Tuna rib | 16 per 100g
4,6

Shi drum, **squilla mantis** bouillabaisse and celeriac | 36
1,2,4,7,9

Selection of **fish** cuts cooked in pil pil style (subject to availability) | 34
1,2,4,6,9

Grilled **tuna belly**, **seaweed** chimichurri and chickpeas | 36
4,14

Charcoal-Smoked **shellfish** |32
2

Fried mixed **fishes** | 28
1,2,4

Side dishes

Fennel, **anchovies** and salted **anchovies** | 10
3,4

Grilled porcini mushrooms, tamarind and green sauce | 12
3,4

Savoury broccoli rabe and **salt cod** aioli | 10
3,4

Selection of homemade bread and “Quattrociocchi” extra-virgin olive oil 4,00 euro per person.

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Cross-contamination cannot be excluded during food preparation process.

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 meillure 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