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

A selection of homemade bread served with "Quattrociocchi" extra-virgin olive oil – €4.00 per person.

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

To ensure the quality of our products, we use a negative-temperature preservation system with the support of a rapid blast chiller. This process helps maintain the natural taste, texture, and freshness of our products. Some items are also purchased frozen or blast-chilled at the source, following self-monitoring procedures under Reg. (EC) 852/2004 (these products are marked with the following symbol ❄).

Seafood served raw or nearly raw is subject to a preventive purification treatment, in accordance with Reg. (EC) 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

Dessert

L'Osteria dell'Orologio

Fruit and vegetable chilled soup
with seasonal fruit sorbets and yogurt foam | 10
pairing: Monbazillac 2021 – Château Ladesvignes | 7
1,7,9

Strawberry, cream and raspberries | 12
pairing: Sauternes 2022 – Château Dudon | 8
1,7,8

“Danubio”, Marsala zabaglione and peaches | 12
pairing: Marsala Vigna La Miccia – De Bartoli | 9
1,3,7,8

Black forest | 12
pairing: Visner, sour cherry wine| 10
1,3,7,8

Hazelnut, lemon and liquorice | 12
1,3,7,8

L' Osteria dell'Orologio