Fiumicino
from land to sea

L' Osteria dell'Orologio

Tasting Menus

(for the whole table)

6-COURSES | 68

from 1 to 14

Cod confit, salsa brava, and charred baby greens
Octopus, yogurt, cucumber, and marinated watermelon
Red mullet with **its pil-pil sauce**, charred eggplant, and marinated tomatoes

Spaghettini "Mancini" in tomato consommé **with mussels**, fava beans, and crispy basil bread

Shi drum, lemon meunière, **herring** caviar, and chanterelle mushrooms

Dessert

LIBERA-MENTE | 95

from 1 to 14

Tuna, bread, tomato, and basil ice cream
Striped seabream, almond, lemon balm, and peach
Red prawn, oyster, friggitelli peppers, and piparras

Octopus, yogurt, cucumber, and marinated watermelon
Red mullet with **its pil-pil sauce**, charred eggplant, and marinated tomatoes

Risone pasta with stinging nettle, **fasolari clams** pil-pil, and deep-water **rose shrimp**
Tuna "Bottoncini" pasta Nerano-style

Fish head "alla cacciatora" style

Dessert

THE WHOLE TUNA | 95

from 1 to 14

Tail | Oyster, watermelon, and cucumber
Lean Cut | Tuna, bread, tomato, and basil
Panettonno and cured fish selection
Cordone | Arrosticino skewers
Front | Empanadas
Tarantello | Sausage, friggitelli peppers, and anchovies
Belly | Tuna belly, lentil dahl, and seaweed chimichurri
Cheek | Plin with braised tuna, chicken and bell peppers
Heart | Spaghettini with cockles, tuna heart, and almond
Collar | Tuna collar "alla cacciatora" style
Dessert

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.
If you have any allergies or food intolerances, please inform our staff, who will be pleased to assist you.
Cross-contamination cannot be excluded during the food preparation process.

Appetizers

A tasting of raw and cooked seafood | 65
from 1 to 14

Raw seafood selection “Olio e Sale” | 70
from 1 to 14

Selection from our **fish** charcuterie | 35
from 1 to 14

RAW APPETIZERS

Tuna, bread, tomato, and basil ice cream | 22
1, 3, 4, 6, 9

Striped seabream, almond, lemon balm, and peach | 22
4, 6, 7, 8

Red prawn, oyster, friggitelli peppers, and piparras | 24
2, 3, 6, 12, 14

COOKED APPETIZER

Cod confit, salsa brava, and charred baby greens | 22
1, 4, 6, 9

Octopus, yogurt, cucumber, and marinated watermelon | 22
4, 6, 7, 9, 14

Red mullet with **its pil-pil sauce**, charred eggplant, and marinated tomatoes | 22
1, 4, 9

First courses

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

Seafood soup with **raw** and **cooked seafood** | 22
1, 2, 4, 9, 14

Tonnarello with summer **tuna** “Amatriciana” and Pecorino del Fondatore cheese | 22
1, 3, 4, 7

Spaghettini “Mancini” in tomato consommé with **mussels**, fava beans, and crispy basil bread | 22
1, 4, 7

Tuna “Bottoncini” pasta Nerano-style | 22
1, 3, 4, 6, 7

Risotto with Thai-style **crustacean** cream | 24
4, 7, 9
(Half portions not available)

Second courses

Tuna rib cut | 16 per 100g
4, 6

Shi drum with lemon meunière, **herring caviar**, and chanterelle mushrooms | 32
1, 4, 6, 7, 8, 9

Tuna belly, lentil dahl, and seaweed chimichurri | 32
1, 4, 6, 7, 8, 9

Fish collars and fins “alla cacciatora” style | 34
4, 14

Charcoal-smoked **shellfish** | 32
2

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

Side dishes

Tomato salad with **mullet bottarga** | 10
1, 3, 6

Fennel, fresh **anchovies**, and **cured anchovies** | 10
1, 3, 4, 6

“Friggitelli” peppers with **anchovy sauce** | 10
1, 3, 4, 6

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Allergeni/Allergens/Allergene/Allergènes

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 (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)

2 Crustaceans

3 Eggs

4 Fish

5 Peanuts

6 Soybeans

7 Milk (including lactose)

8 Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)

9 Celery

10 Mustard

11 Sesame seeds

12 Sulphur dioxide and sulphites (at concentrations above 10 mg/kg or 10 mg/litre)

13 Lupins

14 Molluscs

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.