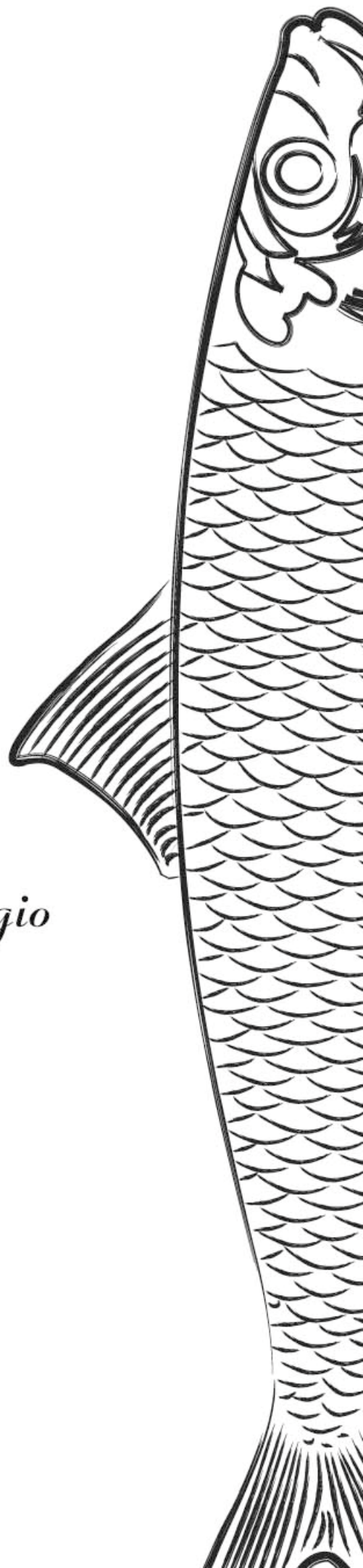


L'Orsteria dell'Orologio



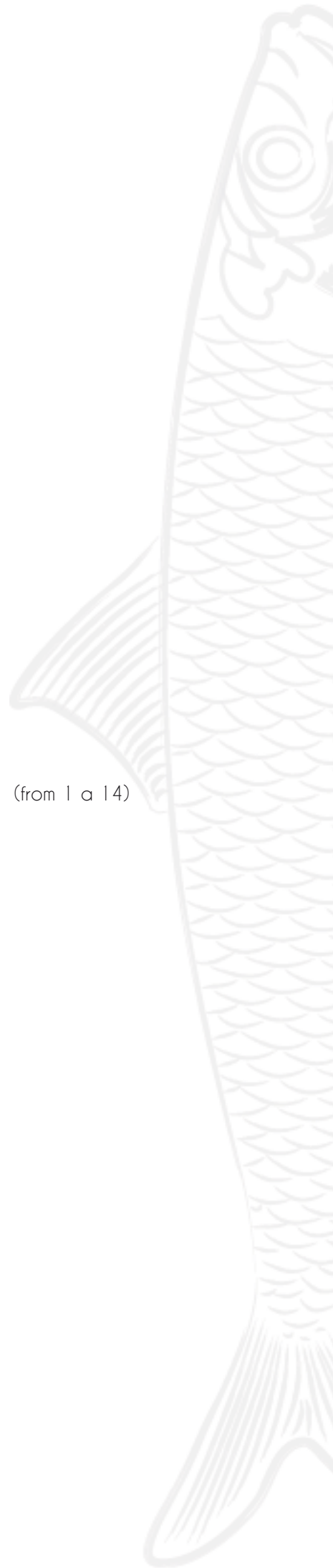
Tasting Menu

7 dishes Menu (from 1 a 14)
50 euro

10 dishes Menu (from 1 a 14)
60 euro

Bread and extra virgin oil "Quattrociocchi" 3,00€

L' Osteria dell'Orologio



Appetizers

Selection of cooked and fresh appetizers (from 1 to 14)
- 7 dishes - **35** euro

Appetizers selection

Fresh Orologio appetizers (from 1 to 14)
- 7 dishes - **35** euro

Fresh salt and oil appetizer (2,4,14)
35 euro

Cooked Orologio appetizers (from 1 to 14)
- 7 dishes - **35** euro



Fresh Appetizers

Red shrimp, foie gras, romaine lettuce
and bagna cauda (2,5,7)

18 euro

Croaker in tomato e strawberry soup,
with buffalo milk and marinated cucumber (1,4,7)

16 euro

Battered shrimp with broad beans,
avocado and green apple (1,2)

16 euro

Shabu shabu tuna in eastern beef consommé (4,5,8)

16 euro



Cooked Appetizers

Iced octopus with agretti and peppers (3,5,6, 10,11)
16 euro

Atlantic bonito Caesar salad (3,4,5,7)
16 euro

Salted cod and artichokes variation (4,5,7)
16 euro

Cuttlefishes with peas (7,9,14)
16 euro



Main Dishes

Trenetta “Mancini” con black garlic, lupins,
raw shrimps and coriander (1,2,4,9,15)

16 euro

Mixed pasta “Gentile” with mussels, beans
and seabed fish (1,4,9)

16 euro

Spaghettoni, tomato water, broad beans,
squid, clams and bottarga (1,9,14)

16 euro

Vignarola skate fish tortello with Jerusalem artichoke
and crispy bacon (1,3,4,9)

16 euro

Crab ravioli with spicy broth with coconut milk,
asparagus and cassava (1,2,3,9)

16 euro

Risotto with nettles, sour butter
and red prawns* (1,2,3,9)

**for the whole table*

18 euro

tion is €10,00

Second Dishes

Seared amberjack, "cacciatora" sauce and potatoes (2,4,5,7,9)
22 euro

Prawn, celeriac and curry (1,2,3,9)
22 euro

Stewed fish, crunchy vegetables
and frisella (1,2,4,9,14)
22 euro

Crispy squid with parmesan cheese,
peas, turnips and licorice (6,7,14)
22 euro

Tuna in black tea panura with swiss chard,
buffalo milk and loquats (1,4,6,7)
22 euro

Fried or grilled fish, crustaceans and molluscs (1,2,4,5,14)
22 euro

Half portion is € 14,00

**IN CASE OF NON-AVAILABILITY OF FRESH PRODUCT, SQUID MAY BE FROZEN.*

**In order to preserve the organoleptic qualities of the fish, our products undergo a negative temperature reduction process (according to law).*

Desserts

White chocolate, raspberries, Campari and coconut (1,3,7,8)
8 euro

Chocolate Bavarian with milk, peanuts,
caramel and Maldon salt (1,3,5,7,8)
8 euro

Hazelnut mousse with liquorice
and lemon crumble (1,3,5,7,8)
8 euro

Ricotta cheese, wine pears and pistachio pastry (1,3,5,7,8)
8 euro

Carrot cake with English cream and chamomille
and orange sorbet (1,3,5,7,8)
8 euro

Coffee madeleine, mascarpone cheese and cocoa (1,3,5,7,8)
8 euro



Allergeni · Allergen · Allergène

- IT** “**Caro cliente**, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo pronti per consigliarti nel migliore dei modi.”.
- EN** “**Dear customer**, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance 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 Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut, o i loro ceppi ibridati) e i prodotti derivati - *Cereals containing gluten*
- 2 Crostacei e prodotti derivati - *Crustaceans*
- 3 Uova e prodotti derivati - *Eggs*
- 4 Pesce e prodotti derivati - *Fish*
- 5 Arachidi e prodotti derivati - *Peanuts*
- 6 Soia e prodotti derivati - *Soybeans*
- 7 Latte e prodotti derivati (compreso lattosio) - *Milk*
- 8 Frutta a guscio cioè mandorle, nocciole, noci comuni, noci acagiù, noci pecan, noci del Brasile, pistacchi, noci del Queensland e prodotti derivati - *Nuts*
- 9 Sedano e prodotti derivati - *Celery*
- 10 Senape e prodotti derivati - *Mustard*
- 11 Semi di sesamo e prodotti derivati - *Sesame*
- 12 Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o mg/l espresso come SO₂ - *Sulphure dioxide and sulphites at levels above 10mg/kg 10 mg/ litre*
- 13 Lupino e prodotti a base di lupino - *Lupin*
- 14 Molluschi e prodotti a base di molluschi - *Molluscs*