

**Menù**

# Tasting Menu

6 dishes Menu (from 1 to 14)  
**50** euro

9 dishes Menu (from 1 to 14)  
**60** euro

# Appetizers

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

## Appetizers selection

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

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

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

# Fresh Appetizers

Croaker, cevic sauce, beluge lentyls salad  
and coconut milk (4,6,9,11)

**16** euro

Swordfish with pomegranate, turpins,  
cabbage and red fruits (3,4,7,11)

**16** euro

Minced ricciola fish, parmesan cheese,  
crunchy egg, cucunci and cooked must (1,3,4,7)

**16** euro

Warm prawns “porchettata”, sicilian broccoli  
and citrus fruits (2)

**16** euro

# Cooked Appetizers

Umpkin and cod fish variation (1,3,4,7,9)

**16**<sub>euro</sub>

Frosted palamita, cauliflower mousse,  
almonds and red onion (4,6,7,8)

**16**<sub>euro</sub>

Octopus, chickpeas, curry, radicchio and puffet millet (1,7,14)

**16**<sub>euro</sub>

Hot squid, broccoli, capers and anchovy (1,14)

**16**<sub>euro</sub>

# Main Dishes

Trenetta “Mancini” with lupins and porcini mushrooms (1,2,4,9,14)  
**16** euro

Smoked spaghetti “Mancini” with sea urchins,  
stracciatella and crunchy anchovy (1,4,7,9,14)  
**18** euro

Risotto with hay cacio cheese, eel,  
fresh white shrimps and acidulated onion (1,2,4,6,7,9,14)  
(for 2 persons)  
**16** euro

Mixed pasta “Gentile” with mussels, borlotti beans  
and seabed fish (1,4,14)  
**16** euro

Small bread buttons filled with goat cheese  
and smoked blue fish carpacci,  
chicory and pepper preserves (1,3,4,7,9)  
**16** euro

Tortello filled with ciauscolo, cooked cuttlefish,  
galletti mushrooms and burned aubergine sauce (1,3,4,14)  
**16** euro

# Second Dishes

Tuna fish, soy and sake, iced animelle  
with strawberry grapes and shallot (4,6,8)  
**22** euro

Seriola fish, porcini mushrooms, celeriac and chards (1,4,6,9)  
**22** euro

Croaker cooked in salt in lemon leaf,  
“giardiniera” and salty zabaione (1,3,4,9)  
**22** euro

“Vaccinara monkfish” (4,9)  
**22** euro

Fried or grilled fish, molluscs and crustaceans (1,2,4,14)  
**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

Ricotta cheese, pears and chocolate (1,3,5,7,8)  
**8** euro

Vegetable sorbets and fruit soup (1,3,5,6,7,8,11)  
**8** euro

Peanuts, coffee, cocoa and caramel (1,3,5,6,7,8,11)  
**8** euro

White chocolate, peaches in wine and mint (1,3,5,6,7,8,11)  
**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 SO<sub>2</sub> - *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*