

Sample Menu

Just a few but very delicious 45 euro

Few courses and few ingredients
for a classic style menu

Appetizer

Octopus, potatoes and tomatoes

Spaghetti with tellins

Fried mixed fish

Dessert

(1,2,3,4,5,7,8,10,11,13)

Over 100 Degrees 55 euro

Tasting route where the common thread is the cooking process

Appetizer

Octopus, potatoes and tomatoes

Cod, zucchini, mint and olives

Anchovies and arzilla fish in carpione style with raspberries,
milk and vegetables in osmosis

"Mancini" spaghetino, tomato water, lupins, sea asparagus and bottarga

Turbot fish in "mugnaia" style, spinach and potato millefeuille

Dessert

(1,2,3,4,5,6,7,8,9,10,11,13,14)

LIBERA-MENTE 65 euro

The free mind of the chef in his creations,
between raw and cooked dishes

(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.
In order to preserve the organoleptic qualities of the fish our products undergo
a negative temperature reduction process (according to law)

Selection of our fresh and/or cooked appetizers 40 euro
(6 courses)
(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Fresh Appetizers

Fresh appetizer "oil and salt" 38 euro (1,2,3,4,6,7,9,10)
fish, mussels, crustaceans, extra vergin olive oil

Selection of bottarga and seasoned streaky,
with bread and butter 25 euro (1,3,4,6,7,9)

Seared sword fish, lard, peaches,
green beans and miso 16 euro (4)

White shrimp, watermelon and cucumber
with smoked kefir 16 euro (1,2,7)

Tuna fish and tomatoes 18 euro (1,3,4,7)

Cooked Appetizers

Octopus, potatoes and tomatoes 16 euro (5,6,7,14)
octopus, celery, carrot, radish, turnip, dairy products, extra virgin olive oil

Anchovies in carpione style with raspberries,
milk and vegetables in osmosis 16 euro (1,2,4,6,7)

Bonito with lettuce, anchovies
and poached egg 16 euro (1,3,7,8)

Cod, zucchini, mint and olives 16 euro (4)

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.
In order to preserve the organoleptic qualities of the fish our products undergo
a negative temperature reduction process (according to law)

Pasta dishes

Spaghetti "Mancini" in tomato water, lupini,
sea asparagus and bottarga 16 euro (1,13,14)

Tagliatella, butter, smoked anchovies,
zucchini flowers and truffles 18 euro (1,4,7)

Tortello with fish soup 18 euro (1,2,4,9,13,14)

Tuna fish amatriciana pasta 16 euro (1,4,7)

Risotto with tomatoes, fresh shellfish,
coconut milk and paprika 18 euro (1,2,7)

Potatoes plin with mint and stewed mussels,
friggitelli and olives 18 euro (1,3,7,13,14)

Half portion € 12,00

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.

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

Second Dishes

**Turbot fish in "mugnaia" style,
spinach and potato millefeuille 22 euro** (1,4,7,9,12)

**Steamed grouper with its own stock
and crunchy vegetables 22 euro** (4,9)

**Red mullet with foie gras
and cherries 22 euro** (3,4,6,7)

Fried mixed fish 22 euro (2,4,14)
fish, molluscs, crustaceans, oil, wheat

Grilled fish 24 euro (2,4,14)
fish, molluscs, crustaceans

Half portion € 14,00.

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.

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



L' Osteria dell' Orologio



Desserts

Fruit and vegetable minestrone and sorbets **8 euro** ^(7,9,11,12)
in combination with “Emozione di ghiaccio” - Croci 9 euro

Tiramisandro **8 euro** ^(1,3,7,8)
in combination with Pedro Ximenez 12 anni Don Zoilo – Williams & Humbert 6 euro

Peach with white chocolate and Vermouth ice cream **8 euro** ^(1,3,7,8)
in combination with Marsala Superiore Riserva - Curatolo Arini 5 euro

Pistachio millefrolla with ricotta, chocolate and cherries **8 euro** ^(1,3,7,8)
in combination with Cannellino 2016 – Villa Simone 5 euro

VINI DOLCI

Roen 2014 - Tramin
(Gewurztraminer 90%, Riesling 10%; 10% vol.)

Volentin 2014 - Tramin
(Moscato rosa 100%; 11% vol.)

Sol 2011 - Cerruti
(Moscato Giallo 100%; 15% vol.)

Sol Botrytis - Cerruti
(Moscato Giallo 100%; 15% vol.)

Recioto della Valpolicella "Dulcis" 2015 - Spada
(Corvina, Rondinella, Molinara; 13,5% vol.)

Emozione di Ghiaccio 2008 - Croci
(Malvasia di Candia 70%, Moscato 30%; 11% vol.)

Cannellino 2015 - Villa Simone
(Malvasia Puntinata 100%; 13,5% vol.)

Marsala Superiore "Vigna la Miccia" - De Bartoli
(Zibibbo 100%; 18,5% vol.)

Bukkuram "Padre della Vigna" 2008 - De Bartoli
(Zibibbo 100% 14,5% vol.)

Marsala Superiore Riserva Storica - Curatolo Arini
(18% vol.)

Fleurs de Sureau - Distillerie Artisanale Cazottes Villeneuve Sur Vère
(17% vol.)

Pedro Ximenez 12 anni Don Zoilo - Williams & Humbert Jerez de la Frontera
(18% vol.)

Porto Tawny Niepoort - Porto
(19,5% vol.)

Per glass

6 euro

6 euro

6 euro

7 euro

7 euro

9 euro

5 euro

6 euro

12 euro

5 euro

6 euro

6 euro

6 euro

5 euro

CALVADOS

Calvados Pays D' Auge Vieille Reserve Marquis de Saint Loup C. Drouin
(42% vol.)

Calvados Selection Marquis de Saint - Loup C. Drouin
(40% vol.)

ARMAGNAC

Samalens Bas Armagnac Samalens VSOP
(40% vol.)

Chateau de Laubade Bas Armagnac VSOP
(40% vol.)

COGNAC

Cognac Reserve Extra VSOP Brillet Petite
(40% vol.)

VODKA

Ora Blue Vodka
(40% vol.)

Babicka Vodka
(40% vol.)

Per glass

12 euro

8 euro

Per glass

7 euro

10 euro

Per glass

15 euro

Per glass

7 euro

6 euro

RUM

Rum Plantation Grande Reserve 5 anni
(40% vol.)

Rum Sailor Jerry
(40% vol.)

Rum Dzama Madagascar 6 anni
(45% vol.)

Rhum Clement Single Cask
(45% vol.)

Rhum Clement 10 anni
(45% vol.)

AMARI E LIQUORI

Amaro alle Erbe Tonic Digestivo - Varnelli
(21% vol.)

Amaro Sibilla - Varnelli
(34% vol.)

Caffe' Moka - Varnelli
(30% vol.)

Liquore Mandarino - Varnelli
(32% vol.)

Anice Secco - Varnelli
(46% vol.)

Vermouth di Torino - Antica Torino
(18% vol.)

Elisir Gambrinus
(27% vol.)

ALTRI DISTILLATI

Pure Acquavite di Cereali - Puni
(43% vol.)

Goutte de Mauzac Rose Passerillèe Distillerie Artisanale Cazottes
(45% vol.)

Goutte de Reine - Claude dorele passerillele Distillerie Artisanale Cazottes
(45% vol.)

Distillato di Sorbus Domestica - Capovilla
(41% vol.)

Per glass

7 euro

7 euro

9 euro

12 euro

8 euro

Per glass

4 euro

4 euro

4 euro

4 euro

4 euro

8 euro

5 euro

Per glass

7 euro

10 euro

16 euro

16 euro

WHISKY E WHISKEY

Per glass

Connemara Peated Single Malt Irish Whiskey
(40% vol.)

Highland Single Malt Scotch Whisky Ancnoc 18 anni
(46% vol.)

Single Malt Scotch Whisky 14 anni Smokey Joe
(46% vol.)

Whisky Nikka
(51,5% vol.)

Whisky Blended Nikka
(40% vol.)

Whisky Highland Park 12 anni
(40% vol.)

GRAPPE

Per glass

Grappa Barolo Bussia - Marolo
(45% vol.)

Grappa Arneis - Marolo
(42% vol.)

Grappa Moscato - Marolo
(42% vol.)

Grappa Barolo 9 anni - Marolo
(50% vol.)

Grappa Barolo 15 anni - Marolo
(50% vol.)

Grappa Moscato "Apres" 5 anni
(42% vol.)

Grappa Barbera - Distilleria della Valle
(42% vol.)

Grappa Sarpa - Poli
(40% vol.)

Grappa di Moscato Giallo 2009 - Capovilla
(41% vol.)

Grappa di Moscato Rosa - Capovilla
(41% vol.)

Grappa di Tabacco 2010 - Capovilla
(46% vol.)

9 euro

14 euro

8 euro

10 euro

8 euro

8 euro

6 euro

6 euro

6 euro

8 euro

14 euro

6 euro

5 euro

5 euro

8 euro

8 euro

12 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**