

Tasting Menu

Just a few but very delicious 45 euro

Few courses and few ingredients
for a classic style menu

Appetizer

Octopus with puntarelle and anchovies

Spaghetti with clams

Fried mixed fish

Dessert

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

Over 100 Degrees 55 euro

Tasting route where the common thread is cooking method

Appetizer

Lacquered octopus and cauliflower cous cous

Bonito fish, artichoke and bagna cauda

Crispy anchovies, tongue, bitter salad and iced green sauce

Smoked "Mancini" trenetta with yellowtail in puttanesca style

Centrofolo soup with mantis shrimps extract,

tuscan cabbage e borlotti beans

Dessert

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

LIBERA-MENTE 70 euro

The free mind of the chef in his creations
through 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
(5 courses)
(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Fresh Appetizers

Fresh appetizer "oil and salt" 40 euro (2,3,4,5,6,7)
fish, molluscs, shellfishes, extra virgin olive oil

Selection of bottarga and seasoned streaky,
with bread and butter 30 euro (1,4,7,8)
bottarga, fish, dairy products, butter, bread

Croacker fish ceviche with beluga lentils
and coconut milk 16 euro (4,5,6,9)
fish, lentils, coconut milk

Tuna fish with hazelnut,
mushrooms and persimmon 16 euro (3,4,8)
fish, hazelnut, mushrooms, persimmon

White shrimp with celeriac,
oyster mayonnaise and brown soup 18 euro (2,3,9)
shellfishes, celeriac, oyster

Cooked Appetizers

Lacquered octopus and cauliflower cous cous 18 euro (14)
octopus, cauliflower, soy, wheat

Pumpkin and cod 18 euro (3,4,5,6,7)
fish, pumpkin, mushrooms, egg

Crispy anchovies, tongue, bitter salad
and iced green sauce 16 euro (1,3,4,5,9,10)
fish, meat, salad, egg

Bonito fish, artichoke and bagna cauda 16 euro (3,4,7)
fish, artichoke, walnut

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)

First Dishes

**Arzilla tortello in roman
toasted broccoli broth 16 euro** (1,3,4,7,9)
fish, broccoli, pecorino cheese, wheat, egg, tomato

**Trenetta with garlic oil and chili with clams,
red turnip, raw shrimp and ginger 18 euro** (1,2,14)
shellfish, wheat, clams, tomato, turnip

**Cappellaccio filled with ciauscolo, aubergines,
cuttlefish and galletti mushrooms 18 euro** (1,3,14)
wheat, egg, aubergine, ciauscolo, shellfish, mushrooms

Tagliatelle, butter, bottarga and truffle 16 euro (1,4,7)
wheat, egg, butter, bottarga, truffle

**Spaghetti with lupini, fennel,
oranges and olives 18 euro** (1,2,4,7,9,14)
fish, wheat, tomato, olives, basil

**Tubetti pasta with potatoes,
shells and chopped prawns with mandarin 18 euro** (1,2,4,7,9,14)
potatoe, wheat, shellfish, mandarin, sea urchin

Half portion € 13,00

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

**Centrofolo soup with mantis shrimps extract,
tuscan cabbage and borlotti beans 24 euro** (1,2,4,9)

fish, shellfish, cabbage, beans, bread

**Seared goated, foie gras,
ginger and carrot 24 euro** (4,8)

fish, foie gras, ginger, carrot

**Steamed mazzancolla, artichoke,
lettuce and passion fruit 24 euro** (2,10)

shellfish, artichoke, lettuce, passion fruit

**Seared amberjack, truffle
and chestnuts 28 euro** (2,4,6,9)

fish, mushroom, chestnut

Fried mixed fish 24 euro (2,4,14)

fish, shellfish, clams, wheat, oil

Grilled fish 24 euro (2,4,14)

fish, shellfish, clams

Half portion € 16,00.

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



Dessert

Caramel parfait with almond and peanut butter cream, rosemary and persimmon	8 euro ^(7,9,11,12)
in combination with Monbazillac 2015 – Chateaux Ladesvignes	6 euro
Pistachio frangipane, raspberry and white chocolate	8 euro ^(1,3,7,8)
in combination with “ Cannellino ” 2016 – Villa Simone	5 euro
Ricotta, meringue, lavender and pear	8 euro ^(1,3,7,8)
in combination with Visner – Tonelli Corrado	5 euro
Amaretto bavarese with pumpkin ice cream, cinnamon and coffee	8 euro ^(1,3,7,8)
in combination with Porto Tawny – Nieeport	5 euro

DESSERT WINES

	Per glass
Roen 2016 – Tramin <small>(Gewurztraminer 90%, Riesling 10%; 11% vol.)</small>	10 euro
Volentin 2014 – Tramin <small>(Moscato rosa 100%; 13,5% vol.)</small>	8 euro
Recioto della Valpolicella "Dulcis" 2015 – Spada <small>(Corvina, Rondinella, Molinara; 13,5% vol.)</small>	7 euro
Emozione di Ghiaccio 2008 – Croci <small>(Malvasia di Candia 70%, Moscato 30%; 11% vol.)</small>	9 euro
Cannellino 2015 – Villa Simone <small>(Malvasia Puntinata 100%; 13,5% vol.)</small>	5 euro
Vecchio Samperi – De Bartoli <small>(Grillo 100%; 16,5% vol.)</small>	12 euro
Marsala Superiore "Vigna la Miccia" – De Bartoli <small>(Zibibbo 100%; 18,5% vol.)</small>	6 euro
Bukkuram "Padre della Vigna" 2012 – De Bartoli <small>(Zibibbo 100%; 14,5% vol.)</small>	14 euro
Bukkuram "Sole di D'Agosto" 2015 – De Bartoli <small>(Zibibbo 100%; 14% vol.)</small>	8 euro
Visner (Vino e Visciole) – Tonelli Corrado <small>(14% vol.)</small>	7 euro
Fleurs de Sureau – Distillerie Artisanale Cazottes Villeneuve Sur Vère <small>(17% vol.)</small>	6 euro
Monbazillac 2015 – Chateau Ladesvignes <small>(Sémillon, Muscadelle; 13,5% vol.)</small>	7 euro
Pedro Ximenez 12 anni Don Zoilo – Wlliams & Humbert Jerez de la Frontera <small>(18% vol.)</small>	6 euro
Porto Tawny Niepoort – Porto <small>(19,5% vol.)</small>	5 euro

CALVADOS

	Per glass
Calvados Pays D' Auge Vieille Reserve 1995 Marquis de Saint Loup C. Drouin <small>(42% vol.)</small>	12 euro
Calvados Selection Marquis de Saint – Loup C. Drouin <small>(40% vol.)</small>	8 euro

ARMAGNAC

	Per glass
Samalens Bas Armagnac Samalens VSOP <small>(40% vol.)</small>	7 euro
Chateau de Laubade Bas Armagnac VSOP <small>(40% vol.)</small>	10 euro

COGNAC

	Per glass
Cognac Reserve Extra VSOP Brillet Petite <small>(40% vol.)</small>	15 euro

VODKA

	Per glass
Ora Blue Vodka <small>(40% vol.)</small>	7 euro
Babicka Vodka <small>(40% vol.)</small>	6 euro

RUM

	Per glass
Rum Plantation Jamaica 2002 <small>(40% vol.)</small>	9 euro
Rum Plantation Barbados 2002 <small>(40% vol.)</small>	9 euro
Rum Plantation Trinidad 2003 <small>(40% vol.)</small>	9 euro
Rum Sailor Jerry <small>(40% vol.)</small>	7 euro
Rum Dzama Madagascar 6 anni <small>(45% vol.)</small>	9 euro
Rhum Clement Single Cask <small>(45% vol.)</small>	12 euro
Rhum Clement 10 anni <small>(45% vol.)</small>	14 euro

AMARI AND SPIRITS

	Per glass
Amaro alle Erbe Tonic Digestivo – Varnelli (Marche) <small>(21% vol.)</small>	4 euro
Amaro Sibilla – Varnelli <small>(34% vol.)</small>	4 euro
Caffe' Moka – Varnelli <small>(30% vol.)</small>	4 euro
Liquore Mandarino – Varnelli <small>(32% vol.)</small>	4 euro
Anice Secco – Varnelli <small>(46% vol.)</small>	4 euro
Elisir Gambrinus <small>(27% vol.)</small>	5 euro
Vermouth Bianco di Torino – Bordiga (Piemonte) <small>(18% vol.)</small>	6 euro

OTHER SPIRITS

	Per glass
Pure Acquavite di Cereali – Puni (Alto Adige) <small>(43% vol.)</small>	7 euro
Goutte de Mauzac Rose Passerillèe (Francia) Distillerie Artisanale Cazottes <small>(45% vol.)</small>	10 euro
Goutte de Reine – Claude dorele passerillele Distillerie Artisanale Cazottes <small>(45% vol.)</small>	16 euro
Distillato di Sorbus Domestica – Capovilla (Veneto) <small>(41% vol.)</small>	16 euro
Distillato di Mele Gravensteiner – Capovilla <small>(41% vol.)</small>	16 euro
Distillato di Uva Moscato Rosa – Capovilla <small>(41% vol.)</small>	16 euro

WHISKY AND WHISKEY

	Per glass
Highland Single – Scozia Malt Scotch Whisky Ancnoc 18 anni <small>(46% vol.)</small>	14 euro
Single Malt – Scozia Scotch Whisky 14 anni Smokey Joe <small>(46% vol.)</small>	8 euro
Whisky Nikka – Giappone <small>(51,5% vol.)</small>	10 euro
Whisky Blended Nikka <small>(40% vol.)</small>	8 euro
Whisky Highland Park 12 anni – Scozia <small>(40% vol.)</small>	8 euro

GRAPPE

	Per glass
Grappa Barolo Bussia – Marolo (Piemonte) <small>(45% vol.)</small>	6 euro
Grappa Arneis – Marolo <small>(42% vol.)</small>	6 euro
Grappa Moscato – Marolo <small>(42% vol.)</small>	6 euro
Grappa Barolo 9 anni – Marolo <small>(50% vol.)</small>	8 euro
Grappa Barolo 12 anni – Marolo <small>(50% vol.)</small>	12 euro
Grappa Barolo 15 anni – Marolo <small>(50% vol.)</small>	14 euro
Grappa Moscato "Apres" 5 anni <small>(42% vol.)</small>	6 euro
Grappa di Greco di Tufo – Distilleria della Valle <small>(42% vol.)</small>	5 euro
Grappa di Nebbiolo da Barolo – Distilleria della Valle <small>(42% vol.)</small>	5 euro
Grappa Sarpa – Poli <small>(40% vol.)</small>	5 euro
Grappa di Moscato Giallo 2010 – Capovilla (Veneto) <small>(41% vol.)</small>	8 euro
Grappa di Tabacco 2010 – Capovilla <small>(46% vol.)</small>	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**