Preheat the oven to 400°F. Grease the bottom of a 12-inch ovenproof pan with olive oil and put in a layer of the onions, making it less than half an inch high. Follow this with a layer of the seasoned potatoes; between the pieces of potato insert pieces of cod and mushrooms. Season this layer with a few pieces of tomato, parsley, garlic, breadcrumbs, pecorino, salt, and oregano. Drizzle with a little olive oil and add a little water, bearing in mind that the potatoes, mushrooms, and tomatoes will give off their own liquid and that more water can be added during cooking, if necessary. Put the pan in the oven and bake for 45 minutes, or until the surface has browned and is crusty. Let it rest a few minutes before serving.