O S I R I S

RISTORANTE

ENGLISH MENU

OSIRIS

There are places that preserve a story.

And there are stories that deserve to be reborn.

More than sixty years ago, right here, a fire destroyed what was then a meeting place for the community.

The flames swept away walls, memories and dreams, leaving only ashes and the silence of time. For decades this place waited, until determination, passion and the desire to bring it back to life gave rise to a new beginning.

This is how Osiris was born, a name that embodies the deepest meaning of rebirth.

In Egyptian mythology, Osiris is the god of life, regeneration and the eternal cycle. After being destroyed, he is reassembled and returns to life, becoming a symbol of hope, strength and the ability to be reborn even after the hardest trials.

The same idea lives within these walls today.

Where fire once ended a story, a completely renewed place now takes shape, transforming the past into a new future. Like Osiris, this space rises from its own ashes, preserving the memory of what it was and turning it into energy, hospitality and sharing.

Every detail tells a story of rebirth.

Every table is an invitation to create new memories. Every dish celebrates time, roots and the ability to begin again.

Osiris is not just a restaurant.

It is the symbol of a story that never truly ended, and that today returns to life with a new soul, ready to welcome anyone who wishes to be part of it.

Because from the ashes, something even more beautiful can be born.

STARTERS

Smoked Octopus **18€**

BBQ octopus, fermented cabbage and radish

Rabbit Roulade **20€**

rabbit roulade, light jus and potato sphere - suggested pairing: Italiano

Amberjack Sashimi **22€**

amberjack, nettle, katsuobushi, leche de tigre - suggested pairing: Tomato Gin & Tonic

Grilled Shellfish **22€**

grilled mixed shellfish and smoked glasswort

Beef Tataki **22€**

shiitake reduction and horseradish

FIRST COURSES

Game Caramella, demi-glace and wild leek **20€**

rabbit, duck

Linguine with Lobster Bisque and Dehydrated Shells **25€**

Carnaroli, cultured butter, wild herbs, cabbage powder and marrow **25€**

Linguine with Shellfish and Glasswort **22€**

linguine, razor clam, clams and glasswort

Malloreddus, courgette flowers, almond, confit tomato and white myrtle butter **22€**

Fregola, wild fennel, Mediterranean pine and pine nuts **24€**

MAIN COURSES

Duck Breast, baby carrots, orange and chocolate **25€**

Beef Fillet, liquorice, lavender and strawberry-tree honey **25€**

Beef Tataki, sesame, red berries and black fig **22€**

Turbot with pizzaiola sauce **27€**

tomato, capers, anchovy and oregano

Pimentón **25€**

octopus, paprika, black kale and fig oil

Stuffed Cuttlefish **25€**

sun-dried tomato, potato, marjoram and shiitake mushrooms

Bruciato **25€**

amberjack medallion, purple potato with squid ink and glasswort

Dark Tuna **25€**

tuna, nori seaweed, Dijon mustard, ponzu sauce and seafood jus

Rib Steak **€**

cut selected according to availability - price per 100 g

T-Bone **€**

cut selected according to availability - price per 100 g

Local Catch **8€**

price per 100 g

DESSERTS

Tiramisu **7€**

Meringue tart with pineapple osmosis **9€**

Chocolate namelaka with black fig coulis **9€**

Selection of French cheeses, Sardinian honey and preserves **14€**

Artisanal ice cream according to availability **9€**

DRINK LIST

Italiano — 12€
Italicus bergamot rosolio, lemon bitter, homemade mint soda

Pina de Tigre — 12€
butter rum, leche de tigre, lime and pineapple

Maledetta Primavera — 12€
mango vodka, sea-salt cordial, basil and pink grapefruit soda

Margarita all'olio di oliva — 15€
100% agave tequila, triple sec, lime, myrtle salt

Russian Fusetti — 15€
Fusetti cacao, Black Sinner 100% Arabica, vegan cream, passion fruit and vanilla

Mare profumo di mare — 15€
London dry gin, bottarga liqueur, sugar, lime, soda

Verdemare — 15€
oyster-leaf liqueur, sea-fennel cordial, Tribute olive lemonade

NON-ALCOHOLIC

Rosa di Budelli **9€**
mango and lemongrass infusion, cherry soda

Foll'e figu **9€**
Roots Divino, fig-leaf soda

BEVERAGES

Smeraldina still water 0.75 L **3€**

Smeraldina sparkling water 0.75 L **3€**

Coca-Cola glass bottle 0.33 L **4€**

Coca-Cola Zero glass bottle 0.33 L **4€**

Fanta glass bottle 0.33 L **4€**

Sprite glass bottle 0.33 L **4€**

BEERS

ON TAP

Heineken 0.5 L	**6€**
Heineken 0.2 L	**3€**
Ichnusa unfiltered 0.5 L	**6€**
Ichnusa unfiltered 0.2 L	**3€**

BOTTLED

Tuborg 0.33 L	**3,5€**
Nastro Azzurro 0.25 L	**3€**
Ichnusa 0.33 L	**3,5€**
Corona 0.33 L	**5€**

CRAFT BEERS

Pils 50 cl (Dolmen)	**9€**
IPA 50 cl (Dolmen)	**9€**
Bock (Dolmen)	**9€**

WINE LIST

SPARKLING

Vènt Trento DOC Extra Brut millesimato **45€**
Chardonnay

Crémant de Bourgogne Coquard **40€**
Chardonnay

Franciacorta Sullali Blanc de Noirs **45€**
Pinot Nero

Prosecco Biancavigna Conegliano Valdobbiadene DOCG **30€**

WHITE WINES

Sienda Vermentino di Gallura Sup. DOCG Mura **40€**

Prisma Vermentino di Sardegna DOC Mura **25€**

Milleluci Nuragus di Cagliari DOC Pala **25€**

Chardonnay Tiefenbrunner Alto Adige **27€**

La Rasina **35€**
Rosso di Montalcino

El Sartù Parusso **37€**
Nebbiolo Langhe

Dourthe N°1 Bordeaux Rouge **30€**
75% Merlot, 20% Cabernet Sauvignon, 5% Petit Verdot

Bordeaux La Closerie des Eyrins **75€**
Cabernet Sauvignon, Merlot

SPARKLING BY THE GLASS

Calice (Giavi collezione Brut) **5€**

WHITE WINES BY THE GLASS

Prisma (DOC Mura) **6€**

Chardonnay (Alto Adige) **7€**

RED WINES BY THE GLASS

Cannonau (DOC Pala) **6€**

Pinot Nero (Oltrepò Pavese Frecciarossa) **7€**

WHITE WINES

Chablis Vieilles Vignes **55€**
100% Chardonnay (Alain Geoffroy)

Bourgogne Blanc **65€**
100% Chardonnay (Vincent Girardin)

Sauvignon Blanc Neta Ada Nada Piemonte **28€**

Gewürztraminer Tiefenbrunner Alto Adige **30€**

ROSÉ

Chiaro di stelle (Monica e Cannonau) Pala **25€**

Rosato di Puglia Frisino Susumaniello **27€**

RED WINES

Cannonau di Sardegna DOC Pala **25€**

Oltreluna Monica di Sardegna DOC Pala **25€**

Pinot Nero Oltrepò Pavese Carillo Frecciarossa **27€**

Mazzi **27€**
Valpolicella Classico