

STARTERS

CIABATTA PLATE 10

umami butter, local olive oil, marinated olives, rosemary almonds

OSPI'S CRISPY PROVOLONE 19

vodka sauce

BRUSSELS SPROUTS 18

schiaffoni dressing, sesame

GRIDDLED BROCCOLINI 18

whipped ricotta, marjoram, chili, pangrattato

KALE SALAD 21

avocado, parm, cilantro, sweet & spicy almond vinaigrette

JEMMA CHOP 21

arugula, radicchio, pepperoni, provolone, olives, onion, pepperoncini, crispy garbanzo, red wine vinaigrette

CAESAR SALAD 19

spicy eggless calabrian chili dressing, pangrattato

ARUGULA 18

radicchio, grana padano, anchovy vinaigrette

MEATBALLS 22

beef, pork, ricotta, potato puree, tomato passata, grana padano, arugula

BEEF TARTARE 23

tonnato, shallot, marjoram, crispy potato, toast

CHARRED OCTOPUS 24

fingerling potato, shallot confit, herbs, chili

PROSCIUTTO 30

18-month riserva, arugula, stracciatella, seasonal fruit

HAND-ROLLED PASTA

Our pastas are made from scratch daily using domestic, biodynamic & sustainable wheat with up to three different types of flour and local, pasture-raised hen eggs.

CAPELLINI 25

“almost famous” pomodoro, basil, grana padano

SCARPINOCC 29

braised beef cheek filling, very brown butter, sage saba

SPICY RIGATONI 26

“alla vodka,” chili, basil, grana padano

PACCHERI LISCI 27

spicy pork sausage sugo, fennel, sage, pecorino

TONNARELLI 25

cacio e pepe

MANDILLI 25

silky almond-pine nut pesto

TAGLIATELLE AL RAGU 27

“hollywood” style bolognese

RICOTTA CAVATELLI 27

fennel sausage, chili, cavolo nero, pangrattato

MUSHROOM LASAGNA 27

king, maitake, & pioppino mushroom, parm, besciamella

SQUID INK BAVETTE 28 (limited)

rock shrimp ragu, serrano, stracciatella, pangrattato

CHEF'S FEATURED PASTA AQ

ADD MEATBALLS +3/PC | SAUSAGE +5 | CHICKEN +6
SUB GLUTEN-FREE SPAGHETTI +2 | ADD SHRIMP +12

LARGE PLATES

CHICKEN PARM 36

vodka sauce ...add capellini +12

WANDERER FARMS RIBEYE 45

potato puree, salmoriglio, port agrodolce

COOP'S PORK SHANK 42

lambrusco-mustard glaze, aromatic jus, potato puree

BRANZINO 42

alla singapore, lightly fried & lacquered, herbs

BAR SNACKS

MARINATED OLIVES 7

citrus, fennel pollen

ALMONDS 7

rosemary-scented

CHIPS & ONION FONDUTA DIP 12

caramelized onion, chive

JAME TO-GO

HOUSEMADE VODKA SAUCE 22/JAR

HOUSEMADE POMODORO SAUCE 22/JAR

FRESH EGG PASTA 4/ORDER

FRESH SEMOLINA PASTA 5/HALF POUND

We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not recommend gluten-free pastas for individuals with celiac or severe gluten-intolerance. A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!

COCKTAILS

CREATIVE

NIKI NAKAYAMA 19

cucumber, clarified lime-mint cordial, st. germain, prosecco

NANCY SILVERTON 19

“not-yet famous” thrown martini. olive oil gin, blanc vermouth, maldon, castelvetrano olive

MELISSA KALB 20

hendricks gin, st. germain, sauvignon, lemon, lime twist

STEVE & DINA 20

reposado tequila, pineapple, cucumber, habanero

JEREMY FOX 19

token tiki drink. aged & blackstrap rum, puerh orgeat, baking spice, citrus, dash of honey

GENET AGONAFER 20

blanco tequila, clarified raspberry, lemon, rosé, freeze-dried raspberry cotton candy

REVISED CLASSICS

BRICIA LOPEZ 19

margarita. blanco tequila, citrus cordial, basil tincture, salt air

MARY SUE & SUSAN 20

pornstar martini. vodka, vanilla, passionfruit, salted lime, fino sherry, champagne foam

ROB GENTILE 19

old fashioned. elijah craig, buffalo trace, champagne sirop, pu-erh, dash of fino sherry

JAZZ SINGSANONG 20

espresso martini. on tap, vodka, cold brew liqueur

NEGRONI

DANIELE UDITI 19

gin, sweet vermouth, campari

APL 19

brown butter-miso bourbon, blanc vermouth, campari, crème de banane, black walnut

30-DAY BARREL-AGED

JOSIAH CITRIN 22

catedral mezcal, kina l'aero d'or, cynar, mole, sal de chapulin

ORI & GENEVIEVE 22

penicillin. blended & 12-year scotch, benedictine, ginger, lemon

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

BICCHIERE

BIANCHI/ROSATI

PROSECCO 15/57

giuseppe & luigi, friuli, nv

SPARKLING ROSÉ 16/61

bolla rosa, le marche

PINOT GRIGIO 16/61

via alpina, friuli

SANCERRE 26/101

dominique crochet, loire, france

CHARDONNAY 17/65

montagne russe, sonoma coast

ROSÉ 16/61

jumbo time, mendocino

SAUVIGNON 17/65 (orange)

carpe noctem, kaizen, santa barbara (natural)

ROSSI

PINOT NOIR 18/69

presqu'île, santa barbara

SANGIOVESE 17/65 (chilled)

stolpman, santa barbara

SUPER TUSCAN 18/69

montepeloso, 'a quo', toscana

MERLOT 19/76

trefethen, napa

CABERNET SAUVIGNON 20/77

roman ceremony, santa ynez

BIRRE

SKYDUSTER SUPERDRY LAGER 11

CARPE NOCTEM PALE ALE 11

CARPE NOCTEM WEST COAST IPA 11

MAYBERRY IPA 11

BEST DAY HAZY IPA N/A 10 (non-alcoholic)