

STARTERS

CIABATTA PLATE 13

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

OSPI'S CRISPY PROVOLONE 19

vodka sauce

BRUSSELS SPROUTS 18

schiaffoni dressing, sesame

GRIDDLED BROCCOLINI 19

whipped ricotta, marjoram, chili, pangrattato

KALE SALAD 23

avocado, parm, cilantro, sweet & spicy almond
vinaigrette

JEMMA CHOP 22

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

SPICY CAESAR SALAD 21

eggless calabrian chili dressing, pangrattato

MEATBALLS 24

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

BEEF TARTARE 23

tonnato, shallot, marjoram, crispy potato, toast

CHARRED OCTOPUS 26

fingerling potato, shallot confit, herbs, chili

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.

ADD MEATBALLS +3/PC | SAUSAGE +5 | CHICKEN +6

SUB GLUTEN-FREE SPAGHETTI +2 | ADD SHRIMP +12

CAPELLINI 27

“almost famous” pomodoro, basil, grana padano

SCARPINOCC 29

braised beef cheek filling, very brown butter, sage saba

SPICY RIGATONI 28

“alla vodka,” chili, basil, grana padano

PACCHERI LISCI 28

spicy pork sausage sugo, fennel, sage, pecorino

TONNARELLI 27

cacio e pepe

MANDILLI 27

silky almond-pine nut pesto

TAGLIATELLE BOLOGNESE 29

braised pork and beef “delle quattro stagioni”, parm
fonduta

RICOTTA CAVATELLI 28

fennel sausage, chili, cavolo nero, pangrattato

MUSHROOM LASAGNA 28

king, maitake, & pioppino mushroom, parm, besciamella

SQUID INK BAVETTE 30 *(limited)*

rock shrimp ragu, serrano, stracciatella, pangrattato

CHEF'S FEATURED PASTA AQ

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

JAME TO-GO

HOUSEMADE VODKA SAUCE 22/JAR

FRESH EGG PASTA 4/ORDER

HOUSEMADE POMODORO SAUCE 22/JAR

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. We are a cashless restaurant, grazie!

COCKTAILS

CREATIVE

NIKI NAKAYAMA 20

wheatley vodka, cucumber, lemon, basil

MELISSA KALB 20

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

NANCY SILVERTON 20

“not-yet famous” thrown martini. olive oil washed miles gin, martini rossi blanc vermouth, maldon, castelvetro olive

STEVE & DINA 20

nosotros tequila, pineapple, cucumber, habanero

GENET AGONAFER 20

pueblo viejo blanco, clarified raspberry, lemon, rosé, freeze-dried raspberry cotton candy

REVISED CLASSICS

BRICIA LOPEZ 19

margarita. pueblo viejo blanco, citrus cordial, basil tincture, salt air

ROB GENTILE 19

old fashioned. eagle rare, buffalo trace, champagne sirop, pu-erh, dash of fino sherry

MARY SUE & SUSAN 20

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

JAZZ SINGSANONG 20

espresso martini. on tap, vodka, grind espresso liqueur

NEGRONI

DANIELE UDITI 19

bombay sapphire, sweet vermouth, campari

APL 19

brown butter-miso buffalo trace bourbon, martini rossi blanc vermouth, campari, crème de banane, black walnut

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

SAUVIGNON BLANC 17/65

erste + neue, alto adige

CHARDONNAY 17/65

lumen, santa maria

ROSÉ 16/61

jumbo time, mendocino

SAUVIGNON (ORANGE) 17/65

carpe noctem, kaizen, santa barbara (*natural*)

ROSSI

PINOT NOIR 18/69

presqu'ile, santa barbara

SANGIOVESE 16/61 (*chilled*)

sfera, romagna

SUPER TUSCAN 18/69

montepeloso, ‘a quo’, toscana

BORDEAUX BLEND 20/77

château saint paul, haut-médoc, bordeaux

CABERNET SAUVIGNON 20/77

roman ceremony, santa ynez

BIRRE

SKYDUSTER SUPERDRY LAGER 11

MAYBERRY IPA 11

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