

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	19
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 <i>(limited)</i>	28
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	COOP’S PORK SHANK	40
vodka sauce	...add capellini +12	lambrusco-mustard glaze, aromatic jus, potato puree	
WANDERER FARMS RIBEYE	45	BRANZINO	42
potato puree, salmoriglio, port agrodolce		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

GENERAL MANAGER: LAURIE DOSIE EXECUTIVE SOUS CHEF: JOSUE CASTILLO

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	cucumber, clarified lime-mint cordial, st. germain, prosecco	19
NANCY SILVERTON	“not-yet famous” thrown martini. olive oil gin, blanc vermouth, maldon, castelvetrano olive	19
MELISSA KALB	hendricks gin, st germain, sauvignon, lemon, lime twist	20
STEVE & DINA	reposado tequila, pineapple, cucumber, habanero	20
JEREMY FOX	token tiki drink. aged & blackstrap rum, puerh orgeat, baking spice, citrus, dash of honey	19
GENET AGONAFER	blanco tequila, clarified raspberry, lemon, rosé, freeze-dried raspberry cotton candy	20

REVISED CLASSICS

BRICIA LOPEZ	margarita. blanco tequila, citrus cordial, basil tincture, salt air	19
MARY SUE & SUSAN	pornstar martini. vodka, vanilla, passionfruit, salted lime, fino sherry, champagne foam	20
ROB GENTILE	old fashioned. elijah craig, buffalo trace, champagne sirop, pu-erh, dash of fino sherry	19
JAZZ SINGSANONG	espresso martini. on tap, vodka, cold brew liqueur	20

NEGRONI

DANIELE UDITI	gin, sweet vermouth, campari	19
APL	brown butter-miso bourbon, blanc vermouth, campari, crème de banane, black walnut	19

30-DAY BARREL-AGED

JOSIAH CITRIN	catedral mezcal, kina l’aero d’or, cynar, mole, sal de chapulin	22
ORI & GENEVIEVE	penicillin. blended & 12-year scotch, benedictine, ginger, lemon	22

MOCKTAILS

COOL AS A CUCUMBER 12	LIGHT & STORMY 12
clarified raspberry, lemongrass, makrut lime, citrus	lemon, ginger, makrut lime, mint

BICCHIERE

BIANCHI/ROSATI

PROSECCO	giuseppe & luigi, friuli, nv	15/57
SPARKLING ROSÉ	bolla rosa, le marche	16/61
PINOT GRIGIO	via alpina, friuli	16/61
SANCERRE	dominique crochet, loire, france	24/93
CHARDONNAY	montagne russe, sonoma coast	17/65
ROSÉ	jumbo time, mendocino	16/61
SAUVIGNON (orange)	carpe noctem, kaizen, santa barbara (natural)	17/65

ROSSI

PINOT NOIR	presqu'ile, santa barbara	18/69
SANGIOVESE (chilled)	stolpman, santa barbara	17/65
SUPER TUSCAN	montepeloso, ‘a quo’, toscana	18/69
MERLOT	trefethen, napa	19/76
CABERNET SAUVIGNON	roman ceremony, santa ynez	20/77

BIRRE

SKYDUSTER SUPERDRY LAGER 11
CARPE NOCTEM PALE ALE 11
MAYBERRY IPA 11
BEST DAY HAZY IPA N/A (non-alcoholic) 10