



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
BRENTWOOD

DINNER

BURRATA
PUGLIESE

handmade in small batches and
imported from puglia, italy

SICILIAN OLIVE OIL,
AGED BALSAMIC, AND
SAL DI COLIMA 20

SLOW-COOKED
POMODORINI 24

PROSCIUTTO DI SAN
DANIELE 28

PIZZE

make it saka-style for the crust +7

MARINARA 22
garlic, oregano, jalapeño (no cheese)
add stracciatella +6

COPIONE 29
soppresata, honey, chili

HAPA 29
pepperoni, roasted pineapple,
jalapeño, fresno

PEPE-RONI 29
cacio e pepe, single origin black
pepper, fonduta, pepperoni

FUNGHI 30
smoked scamorza, taleggio, king &
maitake mushroom, caramelized onion

SALSICCIA 30
pork sausage, mama lil's goathorn
peppers, caramelized onion

VODKA 31
vodka sauce, pickled fresno,
basil, stracciatella

MARGHERITA 26
the usual

FETT'UNTA

GARLIC 7
olive oil, sea salt

RICOTTA 17
whipped, sea salt

BEEF TARTARE* 22
tonnato, crispy potato, parm

STRACCIATELLA 19
basil oil, chili, pine nuts
add prosciutto di carpegna +10

ANTIPASTI

CRISPY PROVOLONE 20
vodka sauce

NEAPOLITAN MEATBALLS 24
beef, pork, ricotta, pine nuts, tomato passata,
grana padano, fett'unta

JAPANESE EGGPLANT 20
spicy tomato oil, parm fonduta, basil,
pangrattato

CAULIFLOWER 20
calabrian chili tahini, medjool date,
pepita, herbs

CRISPY RHODE ISLAND
CALAMARI 29
gluten-free, cherry pepper, spicy remoulade,
passata

KANPACHI CRUDO* AQ
seasonal

GRIDDLED BROCCOLINI 12
olive oil, lemon, grana padano, toasted quinoa

BRUSSELS SPROUTS 19
schiaffoni dressing, sesame

INSALATE

ARUGULA 18
fennel, pomodorini, lemon, olive oil, avocado,
shaved grana padano

KALE 22
almond dressing, parmigiano, avocado, herbs
add kanpachi crudo, serrano, and ponzu +10

PERSIAN CUCUMBER 22
spicy eggplant & zucchini, sott'olio, garbanzo, stracciatella

PRIMI

sub gluten-free spaghetti +2

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.

SPICY RIGATONI 28
alla vodka

TONNARELLI 26
cacio e pepe, single origin black pepper

CAPELLINI 26
jame's pomodoro, basil, parmigiano

MANDILLI 27
silky almond-pine nut pesto

RICOTTA GNUDI 28 (limited)
brown butter-sage crunch

TAGLIATELLE 31
bolognese

RASCHIATELLI 30
spicy pork sparerib sugo, crema di pecorino,
pangrattato

CAVATELLI 42 (limited)
pork sausage, fresh black truffle,
housemade truffle butter

SECONDI

CHICKEN PARM 36
cultured brown butter, mozz, vodka sauce, basil
...add capellini +10

SEARED SALMON 34
aji verde, broccolini, grana padano,
toasted quinoa

PRIME FILET MIGNON* AQ
(seasonal)

DRY AGED BRANZINO 45
alla singapore, lightly fried, sweet & spicy
lacquer, herbs

CRISPY SOLE MILANESE 36
lightly breaded, arugula, pomodorini, grana
padano, "piccata" remoulade

*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!



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BIBITE

BICCHIERE

BIANCHI/ROSATI

PROSECCO 17/65

sorelle bronca, modi, veneto

SPARKLING ROSÉ 17/65

bolla rosa, le marche

PINOT GRIGIO 16/61

fasoli gino, friuli

VERMENTINO 17/65

piero mancini, sardinia

SAUVIGNON BLANC 20/77

weingut niklas, alto adige

CHARDONNAY 19/73

montagne russe, sonoma coast

SAUVIGNON (ORANGE) 17/65

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

ROSÉ 16/61

jumbo time wine, mendocino

ROSSI

PINOT NOIR 19/73

presqu'ile, santa barbara

CHIANTI CLASSICO 18/69

querceto di castellina, 'l'aura', toscana

GRENACHE 15/57

(chilled) two shepherds, north coast

SUPER TUSCAN 21/81

montepeloso, 'a quo', toscana

NEBBIOLO 20/77

cantina principiano, piemonte

CABERNET SAUVIGNON 22/85

roman ceremony, santa ynez



Reserve wine list available upon request.

COCKTAILS



MEMENTO MORI MARTINI 23

gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

SPRITZ 20

aperol or campari, prosecco, citrus smash

NEGRONI DELLA CASA 20

gin, carpano antica, campari

BELLEZZA 21

blanco tequila, aperol, bill's honey, cucumber, mint

LIMONCELLO DROP 21

artisan limoncello, hendrick's gin, st. germain

LUSTY MARTINI 21

vodka, passionfruit, vanilla, cappelletti, lime, champagne float

ESPRESSO MARTINI 21

on tap, vodka, cold brew liqueur

HOT GIRL SUMMER 21

sipsmith strawberry gin, honey, lemon, basil

REBECCA'S "MARGHERITA" 21

sub mezcal +1 | make it spicy +2
blanco tequila, basil, combier, citrus cordial, salt air

CHEF'S NEGRONI 21

catedral mezcal, lo-fi gentian amaro, cappelletti, lime twist

PERFECT OLD FASHIONED 21

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

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

TROPIC THUNDER 15

honey-mint sirop, fresh citrus, tropical red bull

BIRRE, ET AL.

SKYDUSTER SUPER DRY LAGER *(on draft)* 12

BOTTLE LOGIC IPA *(on draft)* 12

CARPE NOCTEM PALE ALE 12

CARPE NOCTEM WEST COAST IPA 12

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

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