



OSPI
BRENTWOOD

LUNCH

ANTIPASTI

CRISPY PROVOLONE 13

vodka sauce

NEAPOLITAN MEATBALLS 18

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

CRISPY RHODE

ISLAND CALAMARI 24

gluten-free, cherry pepper,
spicy remoulade, passata

RICOTTA FETT'UNTA 12

whipped, sea salt

GRIDDLED BROCCOLINI 12

olive oil, lemon, grana padano,
toasted quinoa

FRENCH FRIES 6

served with ketchup or spicy aioli

ARUGULA 17

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

PANZANELLA 15

seasonal, jemma focaccia crostino

ENTRÉES

sub gluten-free spaghetti +2

PERSIAN CUCUMBER & CHICKEN 26

spicy eggplant & zucchini, sott'olio, garbanzo, stracciatella

KALE & KANPACHI* 28

almond dressing, parmigiano, avocado, herbs, kanpachi crudo, serrano, & ponzu

AJI VERDE SALMON CAESAR* 28

local greens, colatura cacio e pepe dressing, pangrattato

CHICKEN PARM SANDWICH 22

stracciatella, tomato passata, basil

CHICKEN PESTO SANDWICH 22

almond-pesto aioli, provolone, arugula

HALIBUT SANDWICH 24

seared or fried, spicy slaw, red onion, pickles

TONNARELLI 22

cacio e pepe, single origin black pepper

CAPELLINI 22

jame's pomodoro, basil, parmigiano

SPICY RIGATONI 24

alla vodka

MANDILLI 22

silky almond-pine nut pesto

TAGLIATELLE 25

bolognese

PIZZE

make it saka-style for the crust +7

MARGHERITA 24

the usual

COPIONE 26

soppressata, honey, chili

VODKA 27

vodka sauce, pickled fresno,
basil, stracciatella

A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

*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!



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'île, 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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