



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
BRENTWOOD

DINNER

FETT'UNTA

GARLIC 14
umami butter, marinated olives,
rosemary almonds

RICOTTA 17
whipped, sea salt

BEEF TARTARE* 22
tonnato, crispy potato, parm

STRACCIATELLA 19
basil oil, chili, pine nuts

ANTIPASTI

CRISPY PROVOLONE 21
vodka sauce

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

BRUSSELS SPROUTS 21
schiaffoni dressing, sesame

GRIDDLED BROCCOLI 19
whipped ricotta, marjoram, chili, pangrattato

JAPANESE EGGPLANT 21
spicy tomato oil, parm fonduta, basil,
pangrattato

CAULIFLOWER 21
calabrian chili tahini, medjool date,
pepita, herbs

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

PIZZE

make it saka-style for the crust +7

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

COPIONE 29
soppressata, honey, chili

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 freso,
basil, stracciatella

MARGHERITA 27
the usual

INSALATE

ARUGULA 22
fennel, pomodorini, lemon, olive oil, avocado,
shaved grana padano

KALE 23
almond dressing, parmigiano, avocado, cilantro
add kanpachi crudo, serrano, and ponzu +10

CAESAR* 22
local greens, colatura cacio e pepe dressing,
pangrattato
add aji verde salmon +10*

PERSIAN CUCUMBER 24
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.

add sausage +5 | roasted chicken +6 | meatballs +3 each

SPICY RIGATONI 28
alla vodka

TONNARELLI 27
cacio e pepe, single origin black pepper

CAPELLINI 27
jame's pomodoro, basil, parmigiano

MANDILLI 27
silky almond-pine nut pesto

RICOTTA GNUDI 28 (*limited*)
brown butter-sage crunch

TAGLIATELLE BOLOGNESE 31
braised pork and beef “delle quattro stagioni”,
parm fonduta

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

CHEF'S FEATURED PASTA AQ
(seasonal)

SECONDI

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

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

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

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

PRIME FILET MIGNON* AQ
(seasonal)

*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!



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
BRENTWOOD

BIBITE

BICCHIERE

BIANCHI/ROSATI

PROSECCO 17/65

sorelle bronca, modi, veneto

PINOT GRIGIO 17/65

fasoli gino, friuli

VERMENTINO 17/65

piero mancini, sardinia

SAUVIGNON BLANC 20/77

weingut niklas, alto adige

CHARDONNAY 19/73

lumen, santa maria

SAUVIGNON (ORANGE) 17/65

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

ROSÉ 16/61

jumbo time wine, mendocino

ROSSI

PINOT NOIR 20/77

presqu'ile, santa barbara

CHIANTI CLASSICO 18/69

querceto di castellina, 'l'aura', toscana

BARBERA 17/65

cascina val del prete, piemonte

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

BELLEZZA 21

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

LIMONCELLO DROP 21

caravella limoncello, hendrick's gin,
st. germain

LUSTY MARTINI 21

svedka vanilla vodka, passionfruit, campari, lime, champagne float

ESPRESSO MARTINI 21

on tap, vodka, grind espresso liqueur

HOT GIRL SUMMER 21

miles gin, sarti, citrus cordial

REBECCA'S "MARGHERITA" 21

sub los vecinos mezcal +1 | make it spicy +2
pueblo viejo blanco, basil, gran gala,
citrus cordial, salt air

PERFECT OLD FASHIONED 21

eagle rare, 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

BIRRE, ET AL.

SKYDUSTER SUPER DRY LAGER *(on draft)* 12

MENABREA BLONDE LAGER 12

BOTTLE LOGIC IPA *(on draft)* 12

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

*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!