



BRUNCH

ANTIPASTI

BISCUIT OR FETT'UNTA 7

toasted, served with whipped ricotta & raspberry jam

TOTS OR FRENCH FRIES 8

served with ketchup or spicy aioli

CRISPY PROVOLONE 12

vodka sauce

JAPANESE EGGPLANT 14

spicy tomato oil, parm fonduta, basil, pangrattato

NEAPOLITAN MEATBALLS 14

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

CRISPY RHODE

ISLAND CALAMARI 22

gluten-free, cherry pepper, spicy remoulade, passata

EMMY'S CHEESE TOAST 18

48-hour focaccia, garlic confit, tre formaggi, ranch or marinara

PIZZE

make it saka-style for the crust +7

MARINARA 20

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

COPIONE 26

soppressata, honey, chili

HAPA 25

pepperoni, roasted pineapple, jalapeño, fresco

PEPE-RONI 25

cacio e pepe, single origin black pepper, fonduta, pepperoni

FUNGHI 25

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

SALSICCIA 25

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

VODKA 26

vodka sauce, pickled fresco, basil, stracciatella

MARGHERITA 23

the usual

BRUNCH

add a side of slow-smoked bacon or house-made chicken-kale sausage +8

BREAKFAST BURRITO 18

vegliatardi, tots, provolone, scrambled eggs, bacon, avocado, cilantro crema

LEMON RICOTTA PANCAKES 18

whipped coconut, raspberry, guava syrup

OSPI BENEDICT* 22

toasted biscuit, kale-chicken sausage, poached egg, roasted jalapeño hollandaise

CRISPY PROVOLONE BREAKFAST SANDO* 18

chicken kale sausage or bacon, fried egg, calabrian chili aioli

SHAKSHUKA PIZZA* 22

crispy eggplant, spicy tomato, shirred egg, fior di latte, parmigiano, cilantro

INSALATE

ARUGULA 18

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

PANZANELLA 15

seasonal, jemma focaccia crostino

REGINA 24

roasted chicken breast, local greens, polenta crostino, medjool date, pomodorini, avocado, almond, piave vecchio

PERSIAN CUCUMBER & CHICKEN 24

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

SANDWICHES

CHICKEN PARM 21

stracciatella, tomato passata, basil

EGGPLANT PARM 19

spicy tomato passata, parm fonduta, basil

THE GODSON 21

prosciutto, coppa, mortadella, provolone, with the works

CHICKEN PESTO 21

almond-pesto aioli, provolone, arugula

HALIBUT 24

seared or fried, spicy slaw, red onion, pickles

TUNA SALAD 19

avocado, olive oil aioli, celery, iceberg, pickles, havarti

PRIMI

sub gluten-free spaghetti +2

TONNARELLI 19

cacio e pepe, single origin black pepper

CAPELLINI 19

jame's pomodoro, basil, parmigiano

SPICY RIGATONI 22

alla vodka

MANDILLI 21

silky almond-pine nut pesto

TAGLIATELLE 23

bolognese

*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

VINI

- 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
- SAUVIGNON (ORANGE) 17/65**
carpe noctem, 'kaizen', santa barbara *(natural)*
- ROSÉ 17/65**
la lieff, slo county
- CHARDONNAY 24/93**
rombauer, carneros

Red wine list available upon request



BIRRE, ET AL.

- SKYDUSTER SUPER DRY LAGER 12**
(on draft)
- CORONADO WEEKEND VIBES IPA 12**
(on draft)
- 805 BLONDE ALE *(on draft)* 12**
- CARPE NOCTEM PALE ALE 12**
- CARPE NOCTEM WEST COAST IPA 12**
- PERONI N/A *(non-alcoholic)* 10**

COCKTAILS

SPRITZ

- THE TRADITIONAL 18**
aperol or campari, prosecco, citrus smash
- THE PORNSTAR 18**
vodka, passion fruit, vanilla
- THE SUMMER FLING 18**
strawberry gin, strawberry aperitivo
- THE GUAPO GUAVA 18**
cappelletti, chareau, lemon, guava
- THE HUGO 18**
cucumber, st. germain, lime, mint

BRUNCH COCKTAILS

- BLOODY MARY 19**
grey goose vodka, house umami bloody mix, basil
- ITALIAN 75 19**
gin, clarified raspberry, lime, prosecco
- BELLEZZA 19**
blanco tequila, aperol, bill's honey, cucumber, mint
- LUSTY MARTINI 19**
vodka, passionfruit, vanilla, cappelletti, lime, champagne float
- ESPRESSO MARTINI 19**
on tap, vodka, cold brew liqueur
- HOT GIRL SUMMER 19**
sipsmith strawberry gin, honey, lemon, basil
- LIMONCELLO DROP 19**
artisan limoncello, hendrick's gin, st. germain
- REBECCA'S "MARGHERITA" 19**
sub mezcal +1 | make it spicy +2
blanco tequila, basil, combier, citrus cordial, salt air
- PAPER PLANE 21**
high west, aperol, amaro nonino, citrus smash
- 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

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