



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
COSTA MESA

DINNER

FETT'UNTA

GARLIC 7
olive oil, sea salt

RICOTTA 15
whipped, sea salt

BEEF TARTARE* 22
tonnato, crispy potato, parm

STRACCIATELLA 17
basil oil, chili, pine nuts
add prosciutto di carpegna +10

PIZZE

make it saka-style for the crust +7

MARINARA 20
garlic, oregano, jalapeño *(no cheese)*
add stracciatella +6

COPIONE 28
soppressata, honey, chili

HAPA 26
pepperoni, roasted pineapple,
jalapeño, fresno

PEPE-RONI 27
cacio e pepe, single origin black pepper,
fonduta, pepperoni

FUNGHI 26
smoked scamorza, taleggio, king &
maitake mushroom, caramelized onion

SALSICCIA 27
pork sausage, mama lil's goathorn
peppers, caramelized onion

VODKA 28
vodka sauce, pickled fresno,
basil, stracciatella

MARGHERITA 25
the usual

OSPI TO-GO

**HOUSEMADE PASTA SAUCE
22/JAR**
choice of vodka or pomodoro

**FRESH EGG PASTA
6/ORDER**

**FRESH SEMOLINA PASTA
5/ORDER**

ANTIPASTI

CRISPY PROVOLONE 18
vodka sauce

NEAPOLITAN MEATBALLS 22
beef, pork, ricotta, pine nuts, tomato passata,
grana padano, fett'unta

JAPANESE EGGPLANT 18
spicy tomato oil, parm fonduta, basil, pangrattato

EMMY'S CHEESE TOAST 18
48-hour focaccia, garlic confit, tre formaggi,
ranch or marinara

**CRISPY RHODE ISLAND
CALAMARI 24**
gluten-free, cherry pepper, spicy remoulade,
passata

KANPACHI CRUDO* 22
seasonal

BRUSSELS SPROUTS 19
schiaffoni dressing, sesame

CAULIFLOWER 18
calabrian chili tahini, medjool date, pepita,
herbs

INSALATE

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

KALE 21
almond dressing, parmigiano, avocado, herbs
(add kanpachi crudo, serrano, and ponzu +10)

CAESAR* 19
local greens, colatura cacio e pepe dressing,
pangrattato *(add aji verde salmon* +10)*

PANZANELLA 16
seasonal, jemma focaccia crostino

PERSIAN CUCUMBER 19
spicy eggplant & zucchini, sott'olio,
garbanzo, stracciatella

REGINA 27
roasted chicken breast, local greens, polenta
crostino, medjool date, pomodorini, avocado,
almond, piave vecchio

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 27
alla vodka

TONNARELLI 25
cacio e pepe, single origin black pepper

CAPELLINI 25
jame's pomodoro, basil, parmigiano

MANDILLI 25
silky almond-pine nut pesto

RICOTTA GNUDI 25 (limited)
brown butter-sage crunch

TAGLIATELLE 27
bolognese

RASCHIATELLI 27
spicy pork sparerib sugo, crema di pecorino,
pangrattato

CAVATELLI 38 (limited)
pork sausage, fresh black truffle,
housemade truffle butter

SECONDI

CHICKEN PARM 34
cultured brown butter, mozz, vodka sauce, basil ...add capellini +10

BRANZINO 41
alla singapore, lightly fried, sweet & spicy lacquer, herbs

SEARED SALMON 38
aji verde, broccolini, grana padano, toasted quinoa

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. A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!



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BIBITE

VINI

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

ROSSI

- SUPER TUSCAN 19/73**
montepeloso, 'a quo', toscana
- PINOT NOIR 20/77**
montagne russe, sonoma coast
- CHIANTI CLASSICO 20/77**
querceto di castellina, 'l'aura', toscana
- NEBBIOLO 20/77**
cantina principiano, piemonte
- CABERNET SAUVIGNON 18/69**
gail, sonoma
- CABERNET SAUVIGNON 25/97**
lola, napa valley



Reserve wine list available upon request.

COCKTAILS



- MEMENTO MORI MARTINI 23**
gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

- NEGRONI DELLA CASA 19**
gin, carpano antica, campari
- SPRITZ 18**
aperol or campari, prosecco, citrus smash
- 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
- CHEF'S NEGRONI 19**
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**
- CORONADO WEEKEND VIBES IPA (on draft) 12**
- 805 BLONDE ALE (on draft) 12**
- CARPE NOCTEM PALE ALE 12**
- CARPE NOCTEM WEST COAST IPA 12**
- PERONI N/A (non-alcoholic) 10**

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