



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
COSTA MESA

DINNER

FETT'UNTA

GARLIC 12
umami butter, marinated olives,
rosemary almonds

RICOTTA 16
whipped, sea salt

BEEF TARTARE* 22
tonnato, crispy potato, parm

STRACCIATELLA 18
basil oil, chili, pine nuts

PIZZE

make it saka-style for the crust +7

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

COPIONE 28
soppressata, honey, chili

HAPA 27
pepperoni, roasted pineapple,
jalapeño, fresno

PEPE-RONI 28
cacio e pepe, single origin black pepper,
fonduta, pepperoni

FUNGHI 27
smoked scamorza, taleggio, king &
maitake mushroom, caramelized onion

SALSICCIA 28
pork sausage, mama lil's goathorn
peppers, caramelized onion

VODKA 28
vodka sauce, pickled fresno,
basil, stracciatella

MARGHERITA 26
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 19
vodka sauce

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

JAPANESE EGGPLANT 19
spicy tomato oil, parm fonduta, basil, pangrattato

EMMY'S CHEESE TOAST 19
48-hour focaccia, garlic confit, tre formaggi,
ranch or marinara

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

BRUSSELS SPROUTS 19
schiaffoni dressing, sesame

CAULIFLOWER 19
calabrian chili tahini, medjool date, pepita,
herbs

INSALATE

ARUGULA 20
fennel, pomodorini, lemon, olive oil, avocado,
shaved grana padano

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

CAESAR* 21
local greens, colatura cacio e pepe dressing,
pangrattato *(add aji verde salmon* +15)*

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.

add sausage +5 | roasted chicken +7 | crispy chicken +10 | meatballs +3 each

SPICY RIGATONI 27
alla vodka

TONNARELLI 26
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 BOLOGNESE 28
braised pork and beef "delle quattro stagioni",
parm fonduta

RASCHIATELLI 28
spicy pork sparerib sugo, crema di pecorino,
pangrattato

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

CHEF'S FEATURED PASTA AQ
(seasonal)

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

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!



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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 17/65**
fasoli gino, friuli
- VERMENTINO 17/65**
piero mancini, sardinia
- SAUVIGNON BLANC 20/77**
weingut niklas, alto adige
- ROSÉ 17/65**
la lieff, slo county
- CHARDONNAY 24/93**
rombauer, carneros

ROSSI

- SUPER TUSCAN 20/77**
montepeloso, 'a quo', toscana
- PINOT NOIR 20/77**
montagne russe, sonoma coast
- BARBERA 17/65**
cascina val del prete, piemonte
- SANGIOVESE 20/77**
caprili, rosso di montalcino, toscana
- NEBBIOLO 20/77**
cantina principiano, piemonte
- CABERNET SAUVIGNON 22/85**
château saint-paul, haut-médoc, bordeaux
- CABERNET SAUVIGNON 27/105**
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

SPRITZ 20
aperol or campari, prosecco, citrus smash

BELLEZZA 20
nosotros tequila, aperol, bill's honey, cucumber, mint

LUSTY MARTINI 20
svedka vanilla vodka, passionfruit, campari, lime, champagne float

ESPRESSO MARTINI 20
on tap, vodka, grind espresso liqueur

HOT GIRL SUMMER 20
miles gin, sarti, citrus cordial

CUCUMBER CRUSH 20
grey goose vodka, cucumber, lemon, basil

LIMONCELLO DROP 20
caravella limoncello, hendrick's gin, st. germain

REBECCA'S "MARGHERITA" 20
(sub los vecinos mezcal +1 | make it spicy +2)
pueblo viejo blanco, basil, gran gala, citrus cordial, salt air

PAPER PLANE 21
buffalo trace, aperol, amaro nonino, citrus smash

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

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

PERONI N/A (non-alcoholic) 10

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