



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
DALLAS

BRUNCH

ANTIPASTI

- BISCUIT 7**
whipped ricotta, raspberry jam
- NEAPOLITAN MEATBALLS 19**
beef, pork, ricotta, pine nuts, tomato passata, grana padano, focaccia
- EMMY'S CHEESE TOAST 16**
48-hour focaccia, garlic confit, tre formaggi, ranch or marinara
- SEASONAL SOUP 16**
as quoted by your server
- CRISPY PROVOLONE 16**
vodka sauce
- CRISPY RHODE ISLAND CALAMARI 23**
gluten-free, cherry pepper, spicy remoulade, passata
- CAULIFLOWER 17**
calabrian chili tahini, medjool date, pepita, herbs
- JAPANESE EGGPLANT 17**
spicy tomato oil, parm fonduta, basil, pangrattato

SANDWICHES

- add cup of soup +7 | fries +5 | small salad +8
- CHICKEN PESTO 19**
almond-pesto aioli, provolone, arugula
- CHICKEN PARM 19**
stracciatella, tomato passata, basil
- TUNA SALAD 18**
avocado, olive oil aioli, celery, iceberg, pickles, havarti
- THE GODSON 19**
prosciutto, coppa, mortadella, provolone, with the works
- EGGPLANT PARM 18**
spicy tomato passata, parm fonduta, basil

PRIMI

- sub gluten-free spaghetti +2
add sausage +5 | roasted chicken +6 | meatballs +3 each
- TONNARELLI 22**
cacio e pepe, single origin black pepper
- CAPELLINI 21**
jame's pomodoro, basil, parmigiano
- SPICY RIGATONI 23**
alla vodka
- MANDILLI 22**
silky almond-pine nut pesto
- TAGLIATELLE ALLA EMILIANA 24**
braised pork "*delle quattro stagioni*", texas beef, parm fonduta

BRUNCH

- add a side of slow-smoked bacon or house-made chicken-kale sausage +7
- BREAKFAST BURRITO 18**
tots, cheddar, scrambled eggs, bacon, avocado, cilantro crema
- LEMON RICOTTA PANCAKES 18**
whipped coconut, raspberry, guava syrup
- OSPI BENEDICT* 21**
toasted biscuit, chicken-kale sausage, poached egg, roasted jalapeño hollandaise
- CRISPY PROVOLONE BREAKFAST SANDO* 17**
chicken-kale sausage or bacon, fried egg, calabrian chili aioli
- ITALIAN COUNTRYSIDE BREAKFAST 21**
two eggs any style, slow-smoked bacon or chicken-kale sausage, tots, focaccia
add whipped ricotta & raspberry jam +2
- JAIME'S CHILAQUILES 18**
salsa roja, avocado, aji verde, cotija, fried egg
- STEAK & EGGS 43**
akaushi wagyu, eggs any style, salsa verde, focaccia
- SHAKSHUKA PIZZA* 25**
crispy eggplant, spicy tomato, shirred egg, fior di latte, parmigiano, cilantro
- GRILLED AVOCADO TOAST 16**
fried egg, pickled fresno, everything seasoning, micro cilantro, pistachio

INSALATE

- TUNA "NICOISE" 29**
market greens, haricot vert, pomodorini, olive, celery leaves, fingerling, pangrattato
- KALE & KANPACHI* 28**
almond dressing, avocado, cilantro, serrano, & ponzu
- RED OAK & BIBB LETTUCES 18**
dijon vinaigrette, garlic croutons, gruyere
add roasted chicken +6
- AJI VERDE SALMON CAESAR* 28**
baby romaine, roasted garlic caesar, masa croutons, jitomate, toasted quinoa

PIZZE

- make it *saka-style* for the crust +7
- MARGHERITA 24**
the usual
- COPIONE 25**
soppressata, honey, chili
- VODKA 26**
vodka sauce, pickled fresno, basil, stracciatella
- FUNGHI 25**
smoked scamorza, taleggio, king & maitake mushroom, caramelized onion
- PEPE-RONI 25**
cacio e pepe, single origin black pepper, parm fonduta, pepperoni
- SALSICCIA 25**
pork sausage, mama lil's goathorn peppers, caramelized onion

SECONDI

- SEARED SALMON 34**
broccoli, aji verde
- LOCAL RED SNAPPER 33**
seasonal, as quoted by your server
- CHICKEN PARM 31**
cultured brown butter, mozz, vodka sauce, basil ...*add capellini +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. 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 15/57
piccolo goccio, treviso

PINOT GRIGIO 14/53
sydney ann, veneto

RIESLING BLEND 15/57
teutonic ‘jazz odyssey’, oregon

SAUVIGNON BLANC 17/65
erste + neue, alto adige

CHARDONNAY 16/61
domaine fichet, burgundy

ROSÉ 14/53
anne pichon, ventoux

ROSSI

MONTEPULCIANO D'ABRUZZO 15/57
capogiro, abruzzo

PINOT NOIR 17/65
lioco, mendocino county

CABERNET SAUVIGNON 18/69
land of saints, santa barbara

NEBBIOLO 19/73
g.d. vajra, piedmont

SUPER TUSCAN 22/85
montepeloso, a quo, tuscany

Reserve wine list available upon request.

BIRRE

SHINER BOCK LAGER *(on tap)* 9

MILLER LIGHT LAGER *(on tap)* 8

LOCAL BUZZ GOLDEN ALE *(on tap)* 9

UNION BEAR NO COAST IPA *(on tap)* 9

**MANHATTAN PROJECT
HALF LIFE HAZY IPA** *(on tap)* 9

PERONI LAGER N/A *(non-alcoholic)* 9

BEST DAY HAZY IPA N/A *(non-alcoholic)* 9



COCKTAILS

MEMENTO MORI MARTINI 21
gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

BLOODY MARY 19
tito's vodka, house umami bloody mix, basil

ITALIAN 75 19
gin, clarified raspberry, lime, prosecco

BELLEZZA 18
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

CUCUMBER CRUSH 19
tito's vodka, cucumber, lemon, basil

LIMONCELLO DROP 19
artisanal limoncello, hendrick's gin, st. germain

REBECCA'S "MARGHERITA" 18
make it spicy +2 | make it cadillac +5
blanco tequila, basil, gran gala, citrus cordial, salt air

PAPER PLANE 19
buffalo trace bourbon, aperol, amaro nonino, citrus smash

CHEF'S NEGRONI 18
catedral mezcal, lo-fi gentian amaro, cappelletti, lime twist

PERFECT OLD FASHIONED 19
elijah craig, buffalo trace bourbon, 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

CHICARITA 12
non-alcoholic tequila, lime, agave

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