



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
DALLAS

DINNER

FOCACCIA

GARLIC CONFIT 12
olive oil, olives, rosemary almonds

WHIPPED RICOTTA 16
olive oil, sea salt

POMODORO 16
nonna's all day tomato sauce, basil

STRACCIATELLA 18
basil oil, chili, pine nuts

BEEF TARTARE 26
akaushi wagyu, tonnato,
crispy potato, parm

**BURRATA &
PROSCIUTTO 27**
burrata pugliese, san daniele
prosciutto, saba

PIZZE

make it *saka-style* for the crust +7

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

COPIONE 25
soppressata, honey, chili

PEPE-RONI 25
cacio e pepe, single origin black pepper,
parm 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 24
the usual

ANTIPASTI

CRISPY PROVOLONE 18
vodka sauce

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

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

NEAPOLITAN MEATBALLS 22
beef, pork, ricotta, pine nuts, tomato passata, grana padano, focaccia

INSALATE

add roasted chicken +6 | crispy chicken +8 | salmon +12

RED OAK & BIBB LETTUCES 19
dijon vinaigrette, garlic croutons, gruyere

KALE 20
almond dressing, parmigiano, avocado, cilantro

(add kanpachi, serrano, & ponzu +12)

CAESAR 18
baby romaine, roasted garlic caesar, masa
croutons, jitomate, toasted quinoa

TUNA "NICOISE" 29
local market greens, haricot vert, pomodorini,
olive, celery leaves, fingerling, pangrattato

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 27
alla vodka

TONNARELLI 25
cacio e pepe, single origin black pepper

SWEET CORN AGNOLOTTI 26
sweet corn fonduta, basil oil, corn brodo,
grana padano

CAPELLINI & MEATBALLS 32
jame's pomodoro, basil, parm

TAGLIATELLE ALLA EMILIANA 28
braised pork "*delle quattro stagioni*", texas beef,
parm fonduta

LASAGNA INVOLTINI 27
ragu, besciamella, pomodoro, whipped ricotta

MANDILLI 25
silky almond-pine nut pesto

SCARPINOCC 30
braised beef cheek filling, very brown butter,
sage, saba

TAGLIOLINI 32
gulf shrimp "scampi," shellfish brodo, lemon, touch of chili

SECONDI

CHICKEN PARM 32
cultured brown butter, mozz, vodka sauce, basil ...*add capellini +10*

TAGLIATA STEAK 41
akaushi wagyu, salsa verde, potato puree

BEEF RIBS 44
poblano bbq, french fries

PORK SHANK 42
lambrusco-mustard glaze, aromatic jus, potato puree

LOCAL RED SNAPPER 37
seasonal, as quoted by your server

SEARED SALMON 38
broccoli, aji verde

*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!



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
DALLAS

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.



COCKTAILS

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

NEGRONI DELLA CASA 18
gin, carpano antica, campari

SPRITZ 18
aperol or campari, prosecco, citrus smash

BELLEZZA 19
blanco tequila, aperol, 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

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

*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!