



OSPI

DALLAS

LUNCH

ANTIPASTI

CRISPY PROVOLONE 16
vodka sauce

CAULIFLOWER 17
calabrian chili tahini, medjool date,
pepita, herbs

JAPANESE EGGPLANT 17
spicy tomato oil, parm fonduta, basil,
pangrattato

**CRISPY RHODE ISLAND
CALAMARI 23**
gluten-free, cherry pepper, spicy
remoulade, passata

NEAPOLITAN MEATBALLS 19
beef, pork, ricotta, pine nuts, tomato
passata, grana padano, focaccia

SEASONAL SOUP 12
as quoted by your server

EMMY'S CHEESE TOAST 16
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

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

SANDWICHES

add french fries +5 | small salad +6

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

INSALATE

RED OAK & BIBB LETTUCES 18
dijon vinaigrette, garlic croutons, gruyere
add roasted chicken +6

KALE & KANPACHI* 28
almond dressing, avocado, cilantro, serrano,
& ponzu

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

**AJI VERDE SALMON
CAESAR* 28**
baby romaine, roasted garlic caesar, masa
croutons, jitomate, toasted quinoa

PRIMI

sub gluten-free spaghetti +2

add sausage +5 | roasted chicken +6 | meatballs +3 each

TONNARELLI 22
cacio e pepe, single origin black pepper

TAGLIOLINI 28
gulf shrimp "scampi," shellfish brodo,
lemon, touch of chili

SPICY RIGATONI 23
alla vodka

TAGLIATELLE ALLA EMILIANA 24
braised pork "*delle quattro stagioni*", texas beef, parm fonduta

MANDILLI 22
silky almond-pine nut pesto

SCARPINOCC 26
braised beef cheek filling, very brown butter,
sage, saba

CAPELLINI 21
jame's pomodoro, basil, parmigiano

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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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, tuscan

Reserve wine list available upon request.



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 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

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

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