



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 21
beef, pork, ricotta, tomato passata, grana
padano, focaccia

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

SANDWICHES

add french fries +5 | small salad +6

CHICKEN PESTO 19
almond-pesto aioli, provolone, avocado, 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

**AJI VERDE SALMON
CAESAR* 28**
baby romaine, roasted garlic caesar, pomodorini,
pangrattato

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

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

CAPELLINI 21
jame's pomodoro, basil, parmigiano

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

SECONDI

SEARED SALMON 34
broccoli, aji verde

LOCAL RED SNAPPER 38
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!



OSPI

DALLAS

BIBITE

VINI

BIANCHI/ROSATI

PROSECCO 15/57

piccolo goccio, treviso

PINOT GRIGIO 14/53

sydney ann, veneto

SAUVIGNON BLANC 17/65

bedrock, sonoma

CHARDONNAY 16/61

domaine fichet, burgundy

ROSÉ 15/57

anne pichon, ventoux

ROSSI

PINOT NOIR 17/65

lioco, mendocino county

CHIANTI CLASSICO 17/65

gioventu, tuscany

BARBERA 16/61

cantina del pino, piemonte

CABERNET SAUVIGNON 18/69

land of saints, santa barbara

SUPER TUSCAN 22/85

montepeloso, a quo, tuscany

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

RANCH WATER 18

blanco tequila, lime, limoncello

LUSTY MARTINI 19

vodka, passionfruit, vanilla, cappelletti, lime, champagne float

ESPRESSO MARTINI 19

on tap, vodka, cold brew liqueur

PAPER PLANE 19

buffalo trace bourbon, aperol, amaro nonino, citrus smash

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

CUCUMBER CRUSH 19

tito's vodka, cucumber, lemon, basil

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

PERONI LAGER (on tap) 9

MILLER LIGHT LAGER (on tap) 8

LOCAL BUZZ GOLDEN ALE (on tap) 9

MANHATTAN PROJECT HALF LIFE HAZY IPA (on tap) 9

PERONI LAGER N/A (non-alcoholic) 9

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