



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
DALLAS

BRUNCH

ANTIPASTI

- BISCUIT 7**
whipped ricotta, raspberry jam
- EMMY'S CHEESE TOAST 16**
48-hour focaccia, garlic confit, tre formaggi, ranch or marinara
- CRISPY PROVOLONE 16**
vodka sauce
- CAULIFLOWER 17**
calabrian chili tahini, medjool date, pepita, herbs
- JAPANESE EGGPLANT 17**
spicy tomato oil, parm fonduta, basil, pangrattato
- NEAPOLITAN MEATBALLS 21**
beef, pork, ricotta, tomato passata, grana padano, focaccia
- CRISPY RHODE ISLAND CALAMARI 23**
gluten-free, cherry pepper, spicy remoulade, passata

SANDWICHES

- fries +5 | small salad +6
- CHICKEN PESTO 19**
almond-pesto aioli, provolone, avocado, arugula
- CHICKEN PARM 19**
stracciatella, tomato passata, basil
- TUNA SALAD 19**
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
- 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
- CRISPY PROVOLONE BREAKFAST SANDO* 17**
chicken-kale sausage or bacon, fried egg, calabrian chili aioli
- OSPI BENEDICT* 21**
toasted biscuit, chicken-kale sausage, poached egg, roasted jalapeño hollandaise
- 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
- SHAKSHUKA PIZZA* 25**
crispy eggplant, spicy tomato, shirred egg, fior di latte, parmigiano, cilantro
- STEAK & EGGS 43**
akaushi wagyu, eggs any style, salsa verde, focaccia
- AVOCADO TOAST 16**
fried egg, pickled fresno, everything seasoning, micro cilantro, pistachio

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**
local greens, colatura cacio e pepe dressing, pangrattato

PIZZE

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

SECONDI

- CHICKEN PARM 31**
cultured brown butter, mozz, vodka sauce, basil...add capellini +10
- SEARED SALMON 34**
broccoli, aji verde
- LOCAL RED SNAPPER 38**
seasonal, as quoted by your server

*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!



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
DALLAS

BIBITE

VINI

BIANCHI/ROSATI

PROSECCO 15/57
piccolo goccio, treviso

PINOT GRIGIO 15/57
sydney ann, veneto

SAUVIGNON BLANC 18/69
bedrock, sonoma

CHARDONNAY 17/65
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

SUPER TUSCAN 22/85
montepeloso, a quo, tuscany

CABERNET SAUVIGNON 19/73
land of saints, santa barbara

Reserve wine list available upon request.

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

COCKTAILS

BRUNCH COCKTAILS

MIMOSA 14
prosecco, orange juice

ITALIAN 75 19
bombay sapphire, clarified raspberry, lime, prosecco

BLOODY MARY 19
grey goose vodka, house umami bloody mix, basil

ESPRESSO MARTINI 19
on tap, vodka, grind espresso liqueur

LUSTY MARTINI 19
svedka vanilla vodka, passionfruit, campari, lime, champagne float

COCKTAILS

SPA WATER 19
tito's vodka, cucumber, lemon, basil

HOT GIRL SUMMER 19
miles gin, sarti, citrus cordial, mint

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

REBECCA'S "MARGHERITA" 19
sub los vecinos mezcal +1 | grand marnier +5
pueblo viejo blanco, basil, gran gala, citrus cordial, salt air

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

PERFECT OLD FASHIONED 19
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

CHICARITA 12
non-alcoholic tequila, lime, agave



*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!