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

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

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

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

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

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!

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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
cultivar, napa valley

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



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