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

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

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

CRISPY RHODE ISLAND CALAMARI 25
gluten-free, cherry pepper, spicy remoulade, passata

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

CAULIFLOWER 18
calabrian chili tahini, medjool date, pepita, herbs

NEAPOLITAN MEATBALLS 24
beef, pork, ricotta, 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

CAESAR 20
local greens, colatura cacio e pepe dressing, pangrattato

KALE 21
almond dressing, parmigiano, avocado, cilantro
(add kanpachi, serrano, & ponzu +12)

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, parmigiano

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

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

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

CHEF'S FEATURED PASTA AQ
(seasonal)

SECONDI

TAGLIATA STEAK 41
akaushi wagyu, salsa verde, potato puree

CHICKEN PARM 34
cultured brown butter, mozz, vodka sauce, basil
...add capellini +10

LOCAL RED SNAPPER 44
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. We are a cashless restaurant, grazie!

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OSPI
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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.





COCKTAILS

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

NEGRONI DELLA CASA 19
bombay sapphire, carpano antica, campari

SPRITZ 19
aperol, campari, or sarti, prosecco, citrus

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

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

ESPRESSO MARTINI 19
on tap, vodka, grind espresso liqueur

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

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

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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