A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
DALLAS

LUNCH

ANTIPASTI

CRISPY PROVOLONE 16
vodka sauce

EMMY'S CHEESE TOAST 16
48-hour focaccia, garlic confit, tre formaggi,
ranch or marinara

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

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

BREAKFAST BURRITO 18
tots, cheddar, scrambled eggs, bacon, avocado, cilantro crema

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

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

CHICKEN PARM 31
cultured brown butter, mozz, vodka sauce, basil
...add capellini +10

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

CABERNET SAUVIGNON 19/73
cultivar, napa valley

SUPER TUSCAN 22/85
montepeloso, a quo, tuscany

Reserve wine list available upon request.



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

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

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

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

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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