



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
MONTECITO

BRUNCH

ANTIPASTI

- BISCUIT OR FETT'UNTA 7**
toasted, served with whipped ricotta & raspberry jam
- TOTS OR FRENCH FRIES 7**
served with ketchup or spicy aioli
- CRISPY PROVOLONE 14**
vodka sauce
- JAPANESE EGGPLANT 16**
spicy tomato oil, parm fonduta, basil, pangrattato
- NEAPOLITAN MEATBALLS 21**
wood-grilled, beef, pork, ricotta, pine nuts, tomato passata, grana padano, fett'unta
- CRISPY RHODE ISLAND CALAMARI 24**
gluten-free, cherry pepper, spicy remoulade, passata

SANDWICHES

- THE GODSON 20**
prosciutto, coppa, mortadella, provolone, with the works
- CHICKEN PARM 21**
stracciatella, tomato passata, basil
- CHICKEN PESTO 21**
almond-pesto aioli, provolone, arugula
- HALIBUT 25**
seared or fried, spicy slaw, red onion, pickles
- TUNA SALAD 19**
avocado, olive oil aioli, celery, iceberg, pickles, havarti
- TURKEY 20**
shallot confit aioli, iceberg, avocado, havarti

BRUNCH

- add a side of slow-smoked bacon or house-made chicken-kale sausage +7
sub gluten-free bread +1
- BREAKFAST BURRITO 18**
vegliatardi, tots, cheddar, scrambled eggs, bacon, avocado, cilantro crema
- ROYAL TOTS* 18**
citrus-cured ora king salmon gravlax, dill labneh, pickled red onion, cucumber, caper
- LEMON RICOTTA PANCAKES 17**
whipped coconut, raspberry, guava syrup
- OSPI BENEDICT* 22**
toasted biscuit, chicken-kale sausage, poached egg, roasted jalapeño hollandaise
- SHAKSHUKA PIZZA* 24**
crispy eggplant, spicy tomato, shirred egg, fior di latte, parmigiano, cilantro
- GRILLED AVOCADO TOAST 18**
fried egg, pickled fresno, everything seasoning, micro cilantro, pistachio
- ITALIAN COUNTRYSIDE BREAKFAST 21**
two eggs any style, slow-smoked bacon or chicken-kale sausage, tots, fett'unta
add fresh jam and whipped ricotta +2
- JAIME'S CHILAQUILES 19**
salsa roja, avocado, aji verde, cotija, fried egg
- CRISPY PROVOLONE BREAKFAST SANDO* 17**
chicken-kale sausage or bacon, fried egg, calabrian chili aioli

INSALATE

- PANZANELLA 16**
seasonal, jemma focaccia crostino
- PERSIAN CUCUMBER & CHICKEN 24**
spicy eggplant & zucchini, sott'olio, garbanzo, stracciatella
- AJI VERDE SALMON CAESAR* 30**
local greens, colatura cacio e pepe dressing, pangrattato
- KALE & KANPACHI* 31**
almond dressing, parmigiano, avocado, herbs, coal-seared kanpachi, serrano, & ponzu
- GRILLED TUNA "NICOISE" 32**
market greens, haricot vert, pomodorini, olive, celery leaves, fingerling, pangrattato

PIZZE

- make it saka-style for the crust +7
- MARINARA 19**
garlic, oregano, jalapeño (no cheese)
add stracciatella +6
- VODKA 26**
vodka sauce, pickled fresno, basil, stracciatella
- COPIONE 25**
soppressata, honey, chili
- MARGHERITA 24**
the usual
- PEPE-RONI 25**
cacio e pepe, single origin black pepper, fonduta, pepperoni

PRIMI sub gluten-free spaghetti +2

- TONNARELLI 22**
cacio e pepe, single origin black pepper
- CAPELLINI 22**
jame's pomodoro, basil, parmigiano
- SPICY RIGATONI 24**
alla vodka
- MANDILLI 22**
silky almond-pine nut pesto
- TAGLIATELLE 24**
bolognese

*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!



BIBITE

VINI

- PROSECCO 17/65**
sorelle bronca, modi, veneto
- SPARKLING ROSÉ 17/65**
bolla rosa, le marche
- PINOT GRIGIO 16/61**
fasoli gino, friuli
- VERMENTINO 17/65**
piero mancini, sardinia
- SAUVIGNON BLANC 18/69**
dragonette cellars, santa barbara
- CHARDONNAY 19/73**
lumen, santa maria
- ROSÉ 17/65**
la lieff, slo county
- PINOT NOIR 20/77**
pence ranch, sta rita hills

Red wine list available upon request



BIRRE, ET AL.

- SKYDUSTER SUPER DRY LAGER 11**
(on draft)
- MADEWEST IPA 11** *(on draft)*
- CARPE NOCTEM PALE ALE 11**
- CARPE NOCTEM WEST COAST IPA 11**
- BEST DAY HAZY IPA N/A 10**
(non-alcoholic)

COCKTAILS

SPRITZ

- THE TRADITIONAL 19**
aperol or campari, prosecco, citrus smash
- THE PORNSTAR 19**
vodka, passionfruit, vanilla
- THE SUMMER FLING 19**
strawberry gin, strawberry aperitivo
- THE GUAPO GUAVA 19**
cappelletti, chateau, lemon, guava
- THE HUGO 19**
cucumber, st. germain, lime, mint

BRUNCH COCKTAILS

- BLOODY MARY 19**
grey goose vodka, house umami bloody mix, basil
- ITALIAN 75 19**
gin, clarified raspberry, lime, prosecco
- BELLEZZA 19**
blanco tequila, aperol, bill's honey, cucumber, mint
- LUSTY MARTINI 20**
vodka, passionfruit, vanilla, cappelletti, lime, champagne float
- ESPRESSO MARTINI 20**
on tap, vodka, cold brew liqueur
- HOT GIRL SUMMER 19**
sipsmith strawberry gin, honey, lemon, basil
- LIMONCELLO DROP 19**
artisan limoncello, hendrick's gin, st. germain
- REBECCA'S "MARGHERITA" 19**
sub mezcal +1 | make it spicy +2
blanco tequila, basil, combier, citrus cordial, salt air
- PAPER PLANE 21**
high west, aperol, amaro nonino, citrus smash
- CHEF'S NEGRONI 19**
catedral mezcal, lo-fi gentian amaro, cappelletti, lime twist
- PERFECT OLD FASHIONED 21**
elijah craig, 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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