



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
MONTECITO

DINNER

FETT’UNTA

GARLIC 12
umami butter, marinated olives,
rosemary almonds

RICOTTA 16
whipped, sea salt

BEEF TARTARE* 24
tonnato, crispy potato, parm

STRACCIATELLA 17
basil oil, chili, pine nuts
add prosciutto +10

PIZZE

make it saka-style for the crust +7

MARINARA 21
garlic, oregano, jalapeño *(no cheese)*
add stracciatella +6

MARGHERITA 25
the usual

COPIONE 26
soppressata, honey, chili

HAPA 26
pepperoni, roasted pineapple,
jalapeño, fresno

PEPE-RONI 26
cacio e pepe, single origin black pepper,
fonduta, pepperoni

FUNGHI 27
smoked scamorza, taleggio, king &
maitake mushroom, caramelized onion

SALSICCIA 27
pork sausage, mama lil's goathorn
peppers, caramelized onion

VODKA 28
vodka sauce, pickled fresno,
basil, stracciatella

ANTIPASTI

CRISPY PROVOLONE 18
vodka sauce

NEAPOLITAN MEATBALLS 24
wood-grilled, beef, pork, ricotta, pine nuts,
tomato passata, grana padano, fett’unta

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

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

GRILLED ARTICHOKEs 18
"gremolata"

**CRISPY RHODE ISLAND
CALAMARI 26**
gluten-free, cherry pepper,
spicy remoulade, passata

**BURRATA PUGLIESE & SAN
DANIELE PROSCIUTTO 29**
seasonal fruit, local olive oil, saba,
housemade pinsone

SPICY PRAWNS 27
head-on blue prawns alla jemma,
chili marinade, remoulade

INSALATE

ARUGULA 18
fennel, pomodorini, lemon, olive oil, avocado,
shaved grana padano

KALE 21
almond dressing, parmigiano, avocado, herbs
(add coal-seared kanpachi, serrano, & ponzu +8)

CAESAR* 19
local greens, colatura cacio e pepe dressing,
pangrattato

PANZANELLA 17
seasonal, jemma focaccia crostino

**GRILLED TUNA
"NICOISE" 32**
market greens, haricot vert, pomodorini, olive,
celery leaves, fingerling, pangrattato

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.

SPICY RIGATONI 27
alla vodka

TONNARELLI 26
cacio e pepe, single origin black pepper

CAPELLINI 26
jame's pomodoro, basil, parmigiano

MANDILLI 26
silky almond-pine nut pesto

TAGLIATELLE 28
bolognese

RASCHIATELLI 28
spicy pork sparerib sugo, crema di pecorino,
pangrattato

CAVATELLI 38 *(limited)*
pork sausage, fresh black truffle,
housemade truffle butter

ANGEL HAIR 32
rock shrimp scampi

SECONDI

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

GRILLED SALMON 38
aji verde, broccolini, grana padano, toasted quinoa

PRIME FILET MIGNON* AQ *(seasonal)*

BRANZINO 45
oak-grilled with crispy herbs, tomato confit, lemon

CRAB CAKE 38
five-ounce jumbo lump blue crab, "gremolata," sott'olio

SAN GENNARO BEEF RIBS 45
lambrusco bbq lacquer, french fries

*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

BIANCHI/ROSATI

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

ROSSI

PINOT NOIR 20/77
pence ranch, sta rita hills

RED BLEND 17/65 *(chilled)*
carpe noctem, aka!, sonoma (natural)

CHIANTI CLASSICO 18/69
querceto di castellina, 'l'aura', toscana

SUPER TUSCAN 19/73
montepeloso, 'a quo', toscana

CABERNET SAUVIGNON 25/97
lola, napa valley

NEBBIOLO 21/81
cantina del pino, langhe, piemonte



Reserve wine list available upon request.

COCKTAILS



MEMENTO MORI MARTINI 23
gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

NEGRONI DELLA CASA 19
gin, carpano antica, campari

SPRITZ 19
aperol or campari, prosecco, citrus smash

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

BIRRE, ET AL.

SKYDUSTER SUPER DRY LAGER *(on draft)* 11

MADEWEST IPA *(on draft)* 11

CARPE NOCTEM PALE ALE 11

CARPE NOCTEM WEST COAST IPA 11

BEST DAY HAZY IPA N/A *(non-alcoholic)* 10

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