



OSPI

MONTECITO

LUNCH

ANTIPASTI

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

RICOTTA FETT'UNTA 14

whipped, sea salt

FRENCH FRIES 6

served with ketchup or spicy aioli

PIZZE

make it saka-style for the crust +7

MARGHERITA 24

the usual

COPIONE 25

soppressata, honey, chili

VODKA 26

vodka sauce, pickled fresno, basil, stracciatella

FUNGHI 26

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

PEPE-RONI 25

cacio e pepe, single origin black pepper, fonduta, peperoni

INSALATE

ARUGULA 17

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

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

SANDWICHES

add french fries or side salad +5 | sub gluten-free bread +1

THE GODSON 21

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 21

avocado, olive oil aioli, celery, iceberg, pickles, havarti

TURKEY 21

shallot confit aioli, iceberg, avocado, havarti

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!



OSPI

MONTECITO

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.



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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