



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 16**
vodka sauce
- JAPANESE EGGPLANT 17**
spicy tomato oil, parm fonduta, basil, pangrattato
- NEAPOLITAN MEATBALLS 22**
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

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

THE GODSON 21
prosciutto, coppa, mortadella, provolone, with the works

CHICKEN PARM 22
stracciatella, tomato passata, basil

CHICKEN PESTO 22
almond-pesto aioli, provolone, avocado, arugula

HALIBUT 25
seared or fried, spicy slaw, red onion, pickles

TUNA SALAD 21
avocado, olive oil aioli, celery, iceberg, pickles, 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

LEMON RICOTTA PANCAKES 18
whipped coconut, raspberry, guava syrup

OSPI BENEDICT* 23
toasted biscuit, chicken-kale sausage, poached egg, roasted jalapeño hollandaise

CRISPY PROVOLONE BREAKFAST SANDO* 18
chicken-kale sausage or bacon, fried egg, calabrian chili aioli
- ITALIAN COUNTRYSIDE BREAKFAST 22**
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
- GRILLED AVOCADO TOAST 18**
fried egg, pickled fresno, everything seasoning, micro cilantro, pistachio

INSALATE

- PERSIAN CUCUMBER & CHICKEN 25**
spicy eggplant & zucchini, sott'olio, garbanzo, stracciatella
- AJI VERDE SALMON CAESAR* 32**
local greens, colatura cacio e pepe dressing, pangrattato
- KALE & KANPACHI* 32**
almond dressing, avocado, cilantro, 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 21
garlic, oregano, jalapeño (no cheese)
add stracciatella +6

COPIONE 26
soppressata, honey, chili

PEPE-RONI 26
cacio e pepe, single origin black pepper, fonduta, pepperoni
- VODKA 26**
vodka sauce, pickled fresno, basil, stracciatella
- MARGHERITA 25**
the usual

PRIMI sub gluten-free spaghetti +2

- TONNARELLI 23**
cacio e pepe, single origin black pepper
- CAPELLINI 23**
jame's pomodoro, basil, parmigiano
- SPICY RIGATONI 25**
alla vodka
- TAGLIATELLE BOLOGNESE 25**
braised pork and beef “delle quattro stagioni”, parm fonduta
- ANGEL HAIR 29**
rock shrimp scampi

*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
chanin wine co, sta. rita hills, santa barbara

BARBERA 16/61
cantina del pino, ‘bricco gallinetta’, piemonte

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

SUPER TUSCAN 19/73
montepeloso, ‘a quo’, toscana

CABERNET SAUVIGNON 22/85
château saint-paul, haut-médoc, bordeaux

NEBBIOLO 21/81
cantina del pino, langhe, piemonte



COCKTAILS

SPRITZ

THE TRADITIONAL 19
aperol or campari, prosecco, citrus smash

THE PORNSTAR 19
vodka, passionfruit, vanilla

THE HUGO 19
cucumber, st. germain, lime, mint

BRUNCH COCKTAILS

BLOODY MARY 19
grey goose vodka, house umami bloody mix, basil

NEGRONI DELLA CASA 19
gin, carpano antica, campari

BELLEZZA 19
nosotros 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 20
artisan limoncello, hendrick's gin, st. germain

REBECCA'S "MARGHERITA" 19
sub mezcal +1 | make it spicy +2
blanco tequila, basil, gran gala, citrus cordial, salt air

PAPER PLANE 21
buffalo trace, aperol, amaro nonino, citrus smash

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 11
(on draft)

MADEWEST IPA 11 *(on draft)*

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

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