



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
MONTECITO

DINNER

FETT’UNTA

GARLIC 14
umami butter, marinated olives,
rosemary almonds

RICOTTA 17
whipped, sea salt

BEEF TARTARE* 24
tonnato, crispy potato, parm

PIZZE

make it saka-style for the crust +7

MARINARA 22
garlic, oregano, jalapeño (no cheese)
add stracciatella +6

MARGHERITA 26
the usual

COPIONE 27
soppressata, honey, chili

PEPE-RONI 27
cacio e pepe, single origin black pepper,
fonduta, pepperoni

FUNGHI 28
smoked scamorza, taleggio, king &
maitake mushroom, caramelized onion

SALSICCIA 28
pork sausage, mama lil's goathorn
peppers, caramelized onion

VODKA 28
vodka sauce, pickled fresno,
basil, stracciatella

ANTIPASTI

CRISPY PROVOLONE 19
vodka sauce

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

JAPANESE EGGPLANT 19
spicy tomato oil, parm fonduta, basil, pangrattato

CAULIFLOWER 19
calabrian chili tahini, medjool date, pepita, herbs

GRILLED ARTICHOKEs 19
"gremolata"

**CRISPY RHODE ISLAND
CALAMARI 28**
gluten-free, cherry pepper,
spicy remoulade, passata

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

SPICY PRAWNS 30
head-on blue prawns alla jemma,
chili marinade, remoulade

INSALATE

ARUGULA 19
fennel, pomodorini, lemon, olive oil, avocado,
shaved grana padano

KALE 22
almond dressing, parmigiano, avocado, cilantro
(add coal-seared kanpachi, serrano, & ponzu +8)

CAESAR* 21
local greens, colatura cacio e pepe dressing,
pangrattato

**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.

add sausage +5 | roasted chicken +6 | meatballs +3 each

SPICY RIGATONI 27
alla vodka

TONNARELLI 26
cacio e pepe, single origin black pepper

CAPELLINI 26
jame's pomodoro, basil, parmigiano

TAGLIATELLE BOLOGNESE 28
braised pork and beef "delle quattro stagioni",
parm fonduta

ANGEL HAIR 32
rock shrimp scampi

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

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

CHEF'S FEATURED PASTA AQ
(seasonal)

SECONDI

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

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

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
(limited)

*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



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
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 (on draft) 11

MADEWEST IPA (on draft) 11

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

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