OSPI

MONTECITO

LUNCH

A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

ANTIPASTI

CRISPY PROVOLONE 17
vodka sauce

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

WHIPPED RICOTTA FETT'UNTA 15
olive oil, sea salt

CRISPY RHODE ISLAND CALAMARI 24
gluten-free, cherry pepper, spicy remoulade, passata

NEAPOLITAN MEATBALLS 22
wood-grilled, beef, pork, ricotta, pine nuts, tomato passata, grana padano, fett'unta

FRENCH FRIES 7
served with ketchup or spicy aioli

PIZZE

make it saka-style for the crust +7

MARGHERITA 26
the usual

COPIONE 28
soppressata, honey, chili

VODKA 28
vodka sauce, pickled fresno, basil, stracciatella

FUNGHI 29
smoked scamorza, taleggio, king & maitake mushroom, caramelized onion

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

INSALATE

ARUGULA 21
fennel, pomodorini, lemon, olive oil, avocado, shaved grana padano

PERSIAN CUCUMBER & CHICKEN 26
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

SANDWICHES

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

BREAKFAST BURRITO 19
tots, cheddar, scrambled eggs, bacon, avocado, cilantro crema

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

PRIMI

sub gluten-free spaghetti +2

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

TONNARELLI 25
cacio e pepe, single origin black pepper

CAPELLINI 25
jame's pomodoro, basil, parmigiano

SPICY RIGATONI 26
alla vodka

TAGLIATELLE BOLOGNESE 29
braised pork and beef "delle quattro stagioni", parm fonduta

ANGEL HAIR 32
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. We are a cashless restaurant, grazie!

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BIBITE

VINI

BIANCHI/ROSATI

PROSECCO 17/65
sorelle bronca, modi, veneto

SPARKLING ROSÉ 17/65
bolla rosa, le marche

PINOT GRIGIO 17/65
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

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
miles gin or wheatley vodka, dry, dirty, or filthy, olives or twist, shaken tableside

NEGRONI DELLA CASA 20
bombay sapphire, carpano antica, campari

SPRITZ 20
aperol, campari, or sarti, prosecco, citrus

BELLEZZA 20
nosotros tequila, aperol, bill's honey, cucumber, mint

LUSTY MARTINI 20
svedka vanilla vodka, passionfruit, campari, lime, champagne float

ESPRESSO MARTINI 20
on tap, vodka, grind espresso liqueur

HOT GIRL SUMMER 20
miles gin, sarti, citrus cordial, mint

LIMONCELLO DROP 20
caravella limoncello, hendrick's gin, st. germain

REBECCA'S "MARGHERITA" 20
sub los vecinos mezcal +1 | grand marnier +5
pueblo viejo blanco, basil, gran gala, citrus cordial, salt air

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

PERFECT OLD FASHIONED 21
eagle rare, 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)* **12**

MADEWEST IPA *(on draft)* **12**

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

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