



OSPI

VENICE

BRUNCH

ANTIPASTI

BISCUIT 7

housemade, served with
whipped ricotta & raspberry jam

FETT'UNTA 7

toasted, served with whipped ricotta
& raspberry jam

CRISPY PROVOLONE 19

vodka sauce

KALE SALAD 21

almond dressing, parmigiano, avocado,
herbs *(add chicken +5)*

ARUGULA SALAD 17

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

PIZZE

make it saka-style for the crust +7

BREAKFAST 25

bacon, egg, rosemary, tater tots,
jalapeño, scallion, parmigiano fonduta

SHAKSHUKA 25

crispy eggplant, spicy tomato, shirred
egg, fior di latte, parmigiano, cilantro

MARGHERITA 24

the usual

COPIONE 26

soppressata, honey, chili

SIDES

TOTS OR FRENCH FRIES 8

served with ketchup or spicy aioli

BACON 8

slow-smoked

CHICKEN KALE SAUSAGE 8

housemade

BRUNCH

LEMON RICOTTA PANCAKES 19

whipped coconut, raspberry, guava syrup

AVOCADO FETT'UNTA 18

lime, pickled fresno, pistachio, cilantro, fried egg

ROYAL TOTS 24

citrus-cured ora king salmon gravlax, dill
labneh, pickled red onion, cucumber, caper

BREAKFAST BURRITO 19

vegliatardi, tots, provolone, scrambled eggs,
bacon, avocado, cilantro crema

CRISPY PROVOLONE BREAKFAST SANDO 19

chicken kale sausage or bacon, fried egg,
calabrian chili aioli

ITALIAN COUNTRYSIDE BREAKFAST 23

two eggs any style, slow-smoked bacon or
chicken kale sausage, tater tots, fett'unta

CRAB CAKE BENEDICT 38

five-ounce crab cake, poached egg, roasted
jalapeño hollandaise, greens

STEAK & EGGS* 65

30-day dry aged new york strip, spinach crema, two eggs any style

SANDWICHES

add french fries or side salad +5

COPPA SALAME 21

bomb.com sauce, spicy eggplant &
zucchini, provolone

THE GODSON 21

prosciutto, coppa, pepperoni,
provolone, the works

CHICKEN PESTO 21

almond-pesto aioli, provolone, arugula

SPICY EGGPLANT & ZUCCHINI 19

arugula, avocado, tomato, provolone

CHICKEN PARM 21

stracciatella, tomato passata, basil

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.

BREAKFAST CARBONARA 25

poached egg, guanciale, pecorino, single origin black pepper

SPICY RIGATONI 25

alla vodka

CAPELLINI 23

jame's pomodoro, basil, parmigiano

RASCHIATELLI 29

spicy pork sparerib sugo, crema di pecorino, pangrattato

TONNARELLI 23

cacio e pepe, single origin black pepper

MALLOREDDUS 28

beef cheek ragu napoletano, thyme, toscano

OSPI TO-GO

HOUSEMADE PASTA

SAUCE 22/JAR

choice of vodka or pomodoro

FRESH EGG PASTA

6/ORDER

FRESH SEMOLINA

PASTA 5/ORDER

*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. The restaurant adds a 4% surcharge to all guest checks to help provide for employee benefits and wage parity. The charge is not a tip or gratuity *(kindly let your server know if you would like this removed)*. A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI

VENICE

BIBITE

CAFFÈ

sub oat or almond milk +1

ESPRESSO 5

AMERICANO 5

MACCHIATO 5

CORTADO 6

LATTE 6

CAPPUCCINO 6

FLAT WHITE 6

COLD BREW 8

MATCHA LATTE 7

VINI

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 20/77

dragonette cellars, santa barbara

CHARDONNAY 19/73

montagne russe, sonoma coast

SAUVIGNON (ORANGE) 17/65

carpe noctem, kaizen, santa barbara (natural)

ROSÉ 16/61

jumbo time wine, mendocino

PINOT NOIR 19/73

presqu'ile, santa barbara



Red & reserve wine list available upon request.

COCKTAILS

BRUNCH COCKTAILS

SPRITZ 20

aperol or campari, prosecco, citrus smash

MIMOSA 21

prosecco, orange juice

BLOODY MARY 21

grey goose vodka, house umami bloody mix, basil

ITALIAN 75 21

gin, clarified raspberry, lime, prosecco

ESPRESSO MARTINI 21

on tap, vodka, cold brew liqueur

HOT GIRL SUMMER 21

sipsmith strawberry gin, honey, lemon, basil

LIMONCELLO DROP 21

artisan limoncello, hendrick's gin, st. germain

BELLEZZA 21

blanco tequila, aperol, bill's honey, cucumber, mint

LUSTY MARTINI 21

vodka, passionfruit, vanilla, cappelletti, lime, champagne float

REBECCA'S "MARGHERITA" 20

sub mezcal +1 | make it spicy +2

blanco tequila, basil, combier, citrus cordial, salt air

NEGRONI, ET AL.

NEGRONI DELLA CASA 21

gin, carpano antica, campari

BOULEVARDIER 21

buffalo trace bourbon, punt e mes, gran classico

CHEF'S NEGRONI 21

catedral mezcal, lo-fi gentian amaro, cappelletti, lime twist

PRESENTATION

AMARGO 22

catedral mezcal, amaro montenegro, jalapeño, lemongrass, cappelletti, applewood smoke

SMOKE & SPICE 22

nikka whiskey, michter's rye, brandy, amontillado sherry, champagne sirop, vintage pu-erh tea, applewood smoke

MOCKTAILS

COOL AS A CUCUMBER 12

clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12

lemon, ginger, makrut lime, mint

TROPIC THUNDER 15

honey-mint sirop, fresh citrus, tropical red bull

BIRRE, ET AL.

SKYDUSTER SUPER DRY LAGER 12

(on draft)

CARPE NOCTEM PALE ALE 12

HIGH NOON PEACH SELTZER 12

GOLDEN MONKEY BELGIAN TRIPEL 12

(on draft)

CARPE NOCTEM WEST COAST IPA 12

BEST DAY KÖLSCH N/A 10

(non-alcoholic)

PLINY THE ELDER IPA 12

(on draft)

BLIND PIG IPA 12

(limited)

BEST DAY HAZY IPA N/A 10

(non-alcoholic)

*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. The restaurant adds a 4% surcharge to all guest checks to help provide for employee benefits and wage parity. The charge is not a tip or gratuity (kindly let your server know if you would like this removed). A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!