



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
VENICE

DINNER

FETT'UNTA

GARLIC 7

olive oil, sea salt

RICOTTA 17

whipped, sea salt

BEEF TARTARE* 22

tonnato, crispy potato, parm

STRACCIATELLA 19

basil oil, chili, pine nuts
add prosciutto di carpegna +10

CHILLED LOBSTER 34

burrata, lemon zest, radish

PIZZE

make it saka-style for the crust +7

MARINARA 22

garlic, oregano, jalapeño (no cheese)
add stracciatella +7

COPIONE 31

soppressata, honey, chili

HAPA 29

pepperoni, roasted pineapple,
jalapeño, fresno

PEPE-RONI 31

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

FUNGHI 30

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

SALSICCIA 30

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

VODKA 31

vodka sauce, pickled fresno,
basil, stracciatella

MARGHERITA 27

the usual

OSPI TO-GO

HOUSEMADE PASTA SAUCE

22/JAR

choice of vodka or pomodoro

FRESH EGG PASTA

6/ORDER

FRESH SEMOLINA PASTA

5/ORDER

ANTIPASTI

CRISPY PROVOLONE 21

vodka sauce

NEAPOLITAN MEATBALLS 24

beef, pork, ricotta, pine nuts, tomato passata,
grana padano, fett'unta

JAPANESE EGGPLANT 20

spicy tomato oil, parm fonduta, basil, pangrattato

CRISPY RHODE ISLAND CALAMARI 24

gluten-free, cherry pepper, spicy remoulade, passata

CAULIFLOWER 21

calabrian chili tahini, medjool date,
pepita, herbs

BURRATA PUGLIESE

& SAN DANIELE

PROSCIUTTO 29

seasonal fruit, local olive oil, saba,
housemade pinsone

INSALATE

ARUGULA 19

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

KALE 22

almond dressing, parmigiano, avocado, herbs

CAESAR* 21

local greens, colatura cacio e pepe dressing, 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.

SPICY RIGATONI 28

alla vodka

TONNARELLI 26

cacio e pepe, single origin black pepper

CAPELLINI 27

jame's pomodoro, basil, parmigiano

RICOTTA GNUDI 28 (limited)

brown butter-sage crunch

LINGUINE 24

colatura, lemon zest, chili, pangrattato

MALLOREDDUS 31

beef cheek ragu napoletano, thyme, toscano

RASCHIATELLI 33

spicy pork sparerib sugo, crema di pecorino,
pangrattato

CANNELLONI 30

braised lamb neck & pine nut filling,
"alla sorrentina"

TAGLIATELLE 31

bolognese

LEMON TAGLIOLINI 41

lobster "fra diavolo," basil, pistachio

CAVATELLI 42 (limited)

pork sausage, fresh black truffle,
housemade truffle butter

SECONDI

CHICKEN PARM 36

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

CRAB CAKE 40

five-ounce, "gremolata," sott'olio

DRY-AGED BRANZINO 44

alla singapore, lightly fried, sweet & spicy
lacquer, herbs

DRY-AGED NEW YORK

STRIP* 75

30-day dry aged, spinach crema

*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

BICCHIERE

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 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

ROSSI

PINOT NOIR 19/73
presqu'ile, santa barbara

RED BLEND 16/61
big basin winery, 'gsm', monterey

CHIANTI CLASSICO 18/69
querceto di castellina, 'laura', toscana

SUPER TUSCAN 19/73
montepeloso, 'a quo', toscana

CABERNET SAUVIGNON 25/97
lola, napa valley

NEBBIOLO 21/81
ettore germano, piemonte



Reserve wine list available upon request.

COCKTAILS

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

INSPIRATO, ET AL.

SPRITZ 20
aperol or campari, prosecco, citrus smash

BELLEZZA 21
blanco tequila, aperol, bill's honey, cucumber, mint

AMALFI JOHNNY 21
gray whale gin, st. germain, lemongrass, lambrusco float

LUSTY MARTINI 21
vodka, passionfruit, vanilla, cappelletti, lime, champagne float

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

REBECCA'S "MARGHERITA" 21
sub mezcal +1 | make it spicy +2
blanco tequila, basil, combier, citrus cordial, salt air



JK NIGHTCAP 45
pint of pliny the elder, half shot of pappy (limited)

PRESENTATION

AMARGO 22
catedral mezcal, amaro montenegro, jalapeño, lemongrass, cappelletti, applewood smoke

SMOKE & SPICE 22
nikka whiskey, mitcher'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)

GOLDEN MONKEY BELGIAN TRIPEL 12
(on draft)

PLINY THE ELDER IPA 12
(on draft)

CARPE NOCTEM PALE ALE 12

CARPE NOCTEM WEST COAST IPA 12

BLIND PIG IPA 12
(limited)

HIGH NOON PEACH SELTZER 12

BEST DAY KÖLSCH N/A 10
(non-alcoholic)

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!