



OSPI

VENICE

LUNCH

A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

ANTIPASTI

CRISPY PROVOLONE 17
vodka sauce

NEAPOLITAN MEATBALLS 18
beef, pork, ricotta, pine nuts, tomato
passata, grana padano, fett’unta

JAPANESE EGGPLANT 15
spicy tomato oil, parm fonduta, basil,
pangrattato

CAULIFLOWER 16
calabrian chili tahini, medjool date,
pepita, herbs

FRENCH FRIES 6
served with ketchup or spicy aioli

PIZZE

make it saka-style for the crust +7

MARINARA 19
garlic, oregano, jalapeño (no cheese)
add stracciatella +7

COPIONE 27
soppressata, honey, chili

HAPA 26
pepperoni, roasted pineapple,
jalapeño, fresno

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

FUNGHI 27
smoked scamorza, taleggio, king & maitake
mushroom, caramelized onion

VODKA 29
vodka sauce, pickled fresno,
basil, stracciatella

MARGHERITA 24
the usual

INSALATE

sub crispy chicken breast +2

KALE & CHICKEN 24
almond dressing, parmigiano,
avocado, herbs

CAESAR & CHICKEN* 23
local greens, colatura cacio e pepe
dressing, pangrattato

PERSIAN CUCUMBER 17
spicy eggplant & zucchini, sott'olio,
garbanzo, stracciatella

ARUGULA 18
fennel, pomodorini, lemon, olive oil,
avocado, shaved grana padano

SANDWICHES

add french fries or side salad +5

COPPA SALAME 19
bomb.com sauce, spicy eggplant and
zucchini, provolone

CHICKEN PESTO 19
almond-pesto aioli, provolone, arugula

THE GODSON 19
prosciutto, coppa, pepperoni, provolone,
the works

PROSCIUTTO 19
stracciatella, tomato, basil, saba

SPICY EGGPLANT & ZUCCHINI 18
arugula, avocado, tomato, provolone

CHICKEN PARM 19
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.

SPICY RIGATONI 25
alla vodka

TONNARELLI 23
cacio e pepe, single origin black pepper

CAPELLINI 23
jame’s pomodoro, basil, parmigiano

LINGUINE 22
colatura, lemon zest, chili, pangrattato

MALLOREDDUS 28
beef cheek ragu napoletano, thyme, toscano

RASCHIATELLI 29
spicy pork sparerib sugo, crema di pecorino,
pangrattato

TAGLIATELLE 28
bolognese

LEMON TAGLIOLINI 38
lobster “fra diavolo,” basil, pistachio

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

SECONDI

CHICKEN PARM 31
cultured brown butter, mozz, vodka sauce, basil ...add capellini +10

DRY-AGED BRANZINO AQ
alla singapore, lightly fried, sweet & spicy lacquer, herbs

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!



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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

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

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)

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)

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