



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI
VENICE

DINNER

FETT'UNTA

GARLIC 12
umami butter, marinated olives,
rosemary almonds

RICOTTA 17
whipped, sea salt

BEEF TARTARE* 22
tonnato, crispy potato, parm

STRACCIATELLA 19
basil oil, chili, pine nuts

PIZZE

make it saka-style for the crust +7

MARINARA 22
garlic, oregano, jalapeño *(no cheese)*
add stracciatella +7

COPIONE 31
soppressata, honey, chili

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

CAULIFLOWER 21
calabrian chili tahini, medjool date,
pepita, herbs

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

INSALATE

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

KALE 24
almond dressing, parmigiano, avocado, cilantro

CAESAR* 22
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.

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

SPICY RIGATONI 28
alla vodka

TONNARELLI 27
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

TAGLIATELLE BOLOGNESE 31
braised pork and beef “delle quattro stagioni”,
parm fonduta

LEMON TAGLIOLINI 41
lobster “fra diavolo,” basil, pistachio

CAVATELLI 42 *(limited)*
pork sausage, fresh black truffle,
housemade truffle butter

CHEF'S FEATURED PASTA AQ
(seasonal)

SECONDI

CHICKEN PARM 36
cultured brown butter, mozz, vodka sauce, basil
...add capellini +10

DRY-AGED BRANZINO 44
alla singapore, lightly fried, sweet & spicy
lacquer, herbs

DRY-AGED NEW YORK STRIP* 75
30 day dry aged | seasonal

*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

BICCHIERE

BIANCHI/ROSATI

- PROSECCO 17/65**
sorelle bronca, modi, veneto
- 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
- 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**
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**
nosotros tequila, aperol, bill's honey, cucumber, mint
- 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
- CUCUMBER CRUSH 21**
tito's vodka, cucumber, lemon, basil
- REBECCA'S "MARGHERITA" 21**
sub mezcal +1 | make it spicy +2
blanco tequila, basil, gran gala, citrus cordial, salt air
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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
- PERFECT OLD FASHIONED 22**
elijah craig, buffalo trace, champagne sirop, pu-erh, dash of fino sherry, 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)
- PLINY THE ELDER IPA 12**
(on draft)
- BEST DAY KÖLSCH N/A 10**
(non-alcoholic)
- GOLDEN MONKEY BELGIAN TRIPEL 12**
(on draft)
- CARPE NOCTEM PALE ALE 12**
- BEST DAY HAZY IPA N/A 10**
(non-alcoholic)
- BLIND PIG IPA 12**
(limited)

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