



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI

VENICE

DINNER

FETT'UNTA

GARLIC 14

umami butter, marinated olives,
rosemary almonds

WHIPPED RICOTTA 17

olive oil, sea salt

STRACCIATELLA 19

basil oil, chili, pine nuts

BEEF TARTARE* 22

tonnato, crispy potato, parm

PIZZE

make it saka-style for the crust +7

MARINARA 22

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

COPIONE 29

soppressata, honey, chili

PEPE-RONI 28

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

FUNGHI 30

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

SALSICCIA 29

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

VODKA 29

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 20

calabrian chili tahini, medjool date,
pepita, herbs

CRISPY RHODE ISLAND

CALAMARI 28

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* 23

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 25

colatura, lemon zest, chili, pangrattato

ZITI 32

wagyu beef ragu napoletano, pomodorini, parm
fonduta

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 NY 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)*. We are a cashless restaurant, grazie!



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BIBITE

BICCHIERE

BIANCHI/ROSATI

PROSECCO 17/65
sorelle bronca, modi, veneto

PINOT GRIGIO 17/65
fasoli gino, friuli

VERMENTINO 17/65
piero mancini, sardinia

SAUVIGNON BLANC 20/77
dragonette cellars, santa barbara

CHARDONNAY 19/73
lumen, santa maria

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 17/65
cascina val del prete, 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 DELLA CASA 21
bombay sapphire, carpano antica, campari

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

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

REBECCA'S "MARGHERITA" 21
sub los vecinos mezcal +1 | grand marnier +5
pueblo viejo blanco, basil, gran gala, citrus cordial, salt air

LUSTY MARTINI 21
svedka vanilla vodka, passionfruit, campari, lime, champagne float

ESPRESSO MARTINI 21
on tap, vodka, grind espresso liqueur

HOT GIRL SUMMER 21
miles gin, sarti, citrus cordial, mint

CUCUMBER CRUSH 21
grey goose vodka, cucumber, lemon, basil

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

PERFECT OLD FASHIONED 22
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

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)

BLIND PIG IPA 12
(limited)

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

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



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

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