



A DINING EXPERIENCE BY MEMENTO MORI HOSPITALITY

OSPI

VENICE

LUNCH

ANTIPASTI

CRISPY PROVOLONE 18
vodka sauce

JAPANESE EGGPLANT 17
spicy tomato oil, parm fonduta, basil,
pangrattato

CAULIFLOWER 17
calabrian chili tahini, medjool date,
pepita, herbs

NEAPOLITAN MEATBALLS 21
beef, pork, ricotta, pine nuts, tomato
passata, grana padano, fett’unta

FRENCH FRIES 7
served with ketchup or spicy aioli

PIZZE

make it saka-style for the crust +7

MARINARA 20
garlic, oregano, jalapeño (no cheese)
add stracciatella +7

COPIONE 27
soppressata, honey, chili

PEPE-RONI 26
cacio e pepe, single origin black pepper,
parm fonduta, pepperoni

FUNGHI 28
smoked scamorza, taleggio, king & maitake
mushroom, caramelized onion

VODKA 27
vodka sauce, pickled fresno,
basil, stracciatella

MARGHERITA 25
the usual

INSALATE

sub crispy chicken breast +2

ARUGULA 20
fennel, pomodorini, lemon, olive oil,
avocado, shaved grana padano

CAESAR & CHICKEN* 24
local greens, colatura cacio e pepe dressing,
pangrattato

KALE & CHICKEN 26
almond dressing, parmigiano, avocado,
cilantro

SANDWICHES

add french fries or side salad +5

BREAKFAST BURRITO 19
tots, cheddar, scrambled eggs, bacon,
avocado, cilantro crema

THE GODSON 21
prosciutto, coppa, mortadella, provolone, with
the works

CHICKEN PARM 21
stracciatella, tomato passata, basil

SPICY EGGPLANT & ZUCCHINI 19
arugula, avocado, tomato, provolone

CHICKEN PESTO 21
almond-pesto aioli, provolone, avocado,
arugula

COPPA SALAME 21
bomb.com sauce, spicy eggplant & zucchini,
provolone

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 25
alla vodka

RASCHIATELLI 30
spicy pork sparerib sugo, crema di pecorino,
pangrattato

TONNARELLI 24
cacio e pepe, single origin black pepper

TAGLIATELLE BOLOGNESE 28
braised pork and beef “delle quattro stagioni”,
parm fonduta

CAPELLINI 24
jame’s pomodoro, basil, parmigiano

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

LINGUINE 22
colatura, lemon zest, chili, pangrattato

CAVATELLI 39 (limited)
pork sausage, fresh black truffle, housemade
truffle butter

ZITI 29
wagyu beef ragu napoletano, pomodorini, parm
fonduta

CHICKEN PARM 32

cultured brown butter, mozz, vodka sauce, basil

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). 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

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

PINOT NOIR 19/73

presqu'ile, santa barbara



Red & 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)

PLINY THE ELDER
IPA 12

(on draft)

BEST DAY KÖLSCH
N/A 10

(non-alcoholic)

GOLDEN MONKEY
BELGIAN TRIPEL 12

(on draft)

BLIND PIG IPA 12

(limited)

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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