



ITALIAN FOOD & WINE
526 KING ST | CHARLESTON, SC 29403

THANK YOU FOR JOINING US FOR
RESTAURANT WEEK FALL 2023
PLEASE ENJOY 3 COURSES FOR \$50**

ANTIPASTI

FOCACCIA / 9

rosemary, Parmesan, roasted tomato vinaigrette

ITALIAN SALAD / 15

greens, soppressata, provolone, banana pepper, cucumber, olive, house vinaigrette

LITTLE GEM LETTUCE* / 14

Caesar, Parmesan, garlic crumb, cured egg yolk

BURRATA / 18

peaches, 'nduja vinaigrette, arugula, candied almond, balsamic, flatbread

PROSCIUTTO DI PARMA / 22**

Parmesan, pickled green tomato, flatbread, local honey

TUNA CRUDO / 22

Lowland Farms watermelon, mint oil, pickled serrano, radish, smoked sea salt

HEIRLOOM TOMATO TOAST / 18

grilled focaccia, pickled okra, roasted garlic dressing, sherry vinegar, lemon, benne seed

WARM MARINATED OLIVES / 9

Castelvetro, Cerignola, Coquillo, citrus, thyme, olive oil

POLPETTE / 15

C.A.B., Keegan Filion pork, basil, San Marzano tomato DOP, Parmesan

FRIED OYSTERS / 18

verde aioli, lemon, chive

PIZZA

MARGHERITA San Marzano tomato DOP, mozzarella, basil, Parmesan 16

SPICY SOPPRESSATA San Marzano tomato DOP, mozzarella, basil, honey 18

SAUSAGE San Marzano tomato DOP, mozzarella, mushrooms, pickled hot peppers, provolone 18

PEACH mozzarella, Shuler Farms peach, Prosciutto di Parma, arugula, aged balsamic 18

BIANCA ricotta, fontina, mozzarella, garlic, Parmesan, parsley 16

PEPPER fontina, smoked mozzarella, cayenne, serranos, bell pepper, ricotta salata 18

PASTA

TAGLIATELLE* / 25

pork tesa, black pepper, Storey Farms egg, chive, Parmesan

MAFALDINE / 26

marinated leeks, Castelvetro olives, anchovy, crispy capers, Parmesan

AGNOLOTTI / 28

corn, chanterelle mushrooms, cherry tomato, ricotta, garlic

ORECCHIETTE / 27

"King Salumi" Salami, broccoli rabe, San Marzano DOP, basil, Parmesan

CRESTE DI GALLO / 29

CAB beef bolognese, San Marzano DOP, Parmesan, burrata

CARAMELLE / 28

Storey Farms duck, ricotta, summer pesto, pecorino Toscano, preserved cherry, chive

RADIATORI NERO / 29

braised octopus, grilled peppers, San Marzano tomato DOP, thyme, garlic, spiced almond

PIATTI

ROASTED HALF CHICKEN / 30

Storey Farms chicken, roasted cauliflower, grilled zucchini, lemon vinaigrette, Parmesan

DUCK BREAST / 34

Lowland Farms fig mostarda, charred kale, fennel, "arancini"

C.A.B. FLATIRON* / 44**

crispy potatoes, broccoli, olive vinaigrette, "salsa si una"

MARKET FISH / 32

green lentils, fish brodo, rosemary, bomba Calabrese

CONTORNI

8 each

CRISPY POTATOES

Parmesan, Calabrian aioli

CHARRED GREENS

green garlic salsa verde, lemon

WOOD-FIRED BROCCOLI

olive vinaigrette, Parmesan

CORN & TOMATOES

cherry tomato, Parmesan, fried garlic, tarragon

EGGPLANT

Lowland Farms fairy tale eggplant, red pepper mostarda, spice almond

GRILLED SUMMER SQUASH

lemon vinaigrette, chive

FOR THE *table*

LET OUR TEAM CURATE A THREE COURSE, FAMILY-STYLE MEAL FOR \$55 PER GUEST.

CULINARY DIRECTOR | MARK BOLCHOZ // CHEF DE CUISINE | JACK ROUTLEDGE

*STATE OF SOUTH CAROLINA REGULATIONS DICTATES THAT "THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, POULTRY, PORK, OR SHELLFISH MAY REDUCE THE RISK OF FOOD BORNE ILLNESS."

AFTER DINNER



DESSERT

TIRAMISU / 13

mascarpone, espresso, cocoa

CHOCOLATE RASPBERRY BUDINO / 13

blackberry whipped cream,
chocolate almond crumble

LEMON OLIVE OIL CAKE / 12

roasted peach compote,
cardamom whipped mascarpone,
toasted pistachios

BISCOTTI / 5

almond, pistachio, orange

ZEPPOLE / 12

cannoli cream

THE PALMER / 12

olive oil gelato,
sweet pistachio crumble,
flake salt

GELATO OR SORBET / 5

double scoop,
daily assorted flavors by cirsea

SINGLE SCOOP TRIO / 8

*ITEMS HIGHLIGHTED IN BLUE
ARE NOT INCLUDED IN
RESTAURANT WEEK MENU

COCKTAILS

ESPRESSO MARTINI / 16

vodka, espresso, Frangelico,
six & twenty Carolina cream

ESPRESSO MEZCALTINI / 18

espresso and vanilla-infused Banhez Mezcal,
Hilton Head Mexican Chocolate Cake liquor, Borghetti,
Ancho Reyes, espresso, agave

TONICO MONTENEGRO ESPRESSO / 15

Montenegro, espresso, tonic, orange expression

LIMONCELLO / 11

house made
MAKE IT A SPRITZ + 3

GRAPPA & AMARO

AMARO

FERNET BRANCA	10
FERNET MENTA	10
LEOPOLD FERNET	12
RAMAZOTTI	9
AVERNA	11
MELETTI	9
CARDAMARO	9
CYNAR	9
ELISIR NOVASALUS VINO	10
SFUMATO RABARBARO	9
NARDINI	11
NARDINI RABARBARO	10
NONINO	14
MELETTI	9
AMARO MONTENEGRO	12
BRAULIO	11
ST AGRESTIS	12
ZUCCA	10
HIGH WIRE	11

GRAPPA

LUXARDO GRAPPA	12
NONINO CHARDONNAY GRAPPA	20

AMARO FLIGHT

BARTENDER'S SELECTION
3 / 1 OUNCE EACH

COFFEE & TEA

INDACO PROUDLY USES
MOZZA COFFEE ROASTERS

ESPRESSO / 3

DOUBLE ESPRESSO / 5

FRENCH PRESS

1 cup / 3

3 cup / 6

CAPPUCCINO / 5

LATTE / 5

HOT TEA / 5

black, green,
or herbal

Dessert WINE

DONNA FUGATA "BEN RYÉ" 16

Passito Di Pantelleria,
2017

MASTROBERARDINO "MELIZIE"

16

Fiano Passito, Campania
2012

ANGEL NEGRO "BIRBET" 11

Brachetto, Piedmont
2020

LA GIARETTA 12

Recioto Della,
Valpolicella, Veneto
2018

CARPINETO "FARNITO" 26

Vin Santo, Chianti
1999

