



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

THANK YOU FOR JOINING US FOR
RESTAURANT WEEK FALL 2022
PLEASE ENJOY 3 COURSES FOR \$50**

ANTIPASTI

FOCACCIA / 7

rosemary, Parmesan,
heirloom tomato vinaigrette

MARINATED OLIVES / 7

Castelvetrano, Cerignola,
salsa verde marinade

ITALIAN SALAD / 14

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

LITTLE GEM LETTUCE* / 14

Caesar, Parmesan,
garlic crumb, cured egg yolk

BURRATA / 18

panzanella, heirloom tomatoes, cucumber,
radish, red onion, arugula, sherry
vinaigrette

OCTOPUS CARPACCIO/ 17**

black garlic, almonds, pickled fresnos,
sprouts, lemon oil

LOCAL MELON / 15

speck ham, lemon oil, arugula, pickled
chilis, hazelnuts, feta

PROSCIUTTO DI PARMA / 22**

Parmesan, flatbread,
green tomatoes, local honey

FRIED OYSTERS / 18

verde aioli, charred corn, zucchini

POLPETTE / 14

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

WOOD-FIRED PEPPERS / 13

whipped ricotta, pickled peppers,
salsa verde, pine nuts, Parmesan

PIZZA

MARGHERITA San Marzano tomato DOP, mozzarella, basil, Parmesan	16
SPICY SOPPRESSATA San Marzano tomato DOP, mozzarella, basil, honey	18
SAUSAGE San Marzano DOP, fontina, garlic, pickled jalapeno, mushroom, red onion, provolone	17
FIG mozzarella, gorgonzola, caramelized onions, Prosciutto di Parma, balsamic, Parmesan	19
CORN pistachio pesto, mozzarella, smoked provola, cherry tomato	17
EGGPLANT bacon, spinach, mozzarella, pickled red onion, basil, Parmesan	19
BIANCA fontina, mozzarella, ricotta, garlic, Parmesan, parsley	16

*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."

INDACO WILL ADD A SERVICE CHARGE OF 20% TO PARTIES OF 6 OR MORE // NO SEPARATE CHECKS

PASTA

TAGLIATELLE* / 24

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

BUCATINI NERO / 28

grilled Tarvin shrimp, Prosciutto,
Calabrian chili, heirloom tomato, basil

SPAGHETTI / 25

eggplant, 'nduja sausage, heirloom
tomato, peppers, basil pesto, burrata,
parsley

ZITI BOLOGNESE / 27

C.A.B. bolognese, San Marzano tomato
DOP, ricotta, Parmesan, basil

AGNOLOTTI / 26

corn, ricotta, mushrooms, heirloom tomato,
basil, lemon

CANNELLONI / 26

braised Keegan Fillion pork, charred onion,
peaches, balsamic, Parmesan

CARAMELLE / 27

roasted mushrooms, ricotta, chantarelles,
hazelnut, gremolata, basil, Parmesan

PIATTI

ROASTED DUCK BREAST / 30**

squash, pistachio, farro, mostarda

MARKET FISH / 32

polenta, spinach, shishito,
sundried tomato relish

ROASTED HALF CHICKEN / 31

ricotta gnocchi, roasted okra,
spicy tomato, Parmesan

C.A.B. 18 oz RIBEYE* / 52**

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

CONTORNI

7 each

CRISPY POTATOES

Parmesan, Calabrian aioli

POLENTA

parmesan, basil

BROCCOLINI

olive vinaigrette, Parmesan

ROASTED LOCAL SQUASH

pistachio, Parmesan

GRILLED EGGPLANT

lemon caper vinaigrette

OKRA

spicy tomato, basil

FOR THE *table*

LET OUR CHEF CURATE A THREE COURSE, FAMILY-STYLE MEAL FOR \$50 PER GUEST.

CULINARY DIRECTOR | MARK BOLCHOZ
EXECUTIVE CHEF | JOSH BEGLEY