

Little Things

ARANCINI a fried Roman snack 6
 ZUCCHINI FRITTI 8
 MARINATED ARTICHOKEs 7

STRACCIATELLA & OLIVE OIL BRUSCHETTA 9
 RICOTTA & HONEY BRUSCHETTA 9
 CRISPY CALAMARI 12

WARM CRAB BRUSCHETTA
 anchovy butter, crème fraîche, pickled fennel
 15



Salads, Small Plates, & Such

TUNA CRUDO* 19
 calabrian chile vinaigrette, crispy rosemary, pine nuts

SORT-OF SPICY CAESAR SALAD* 15
 dressed in a calabrian chili and anchovy dressing

WOOD-FIRED SWEET PEPPERS 13
 fromage blanc, pickled garlic, capers, saba

A BEAUTIFUL LETTUCE SALAD 16
 piled high with a mix of lettuces, peas and prosciutto

PROSCIUTTO & BURRATA 21
 with fruit, honey, and basil

WOOD-FIRED EGGPLANT 13
 pistachio pesto, ricotta salata, toasted coriander



Pasta



BUCATINI
 'CACIO E PEPE'
 our take on a classic
 roman pasta with 3
 cheeses, butter, and
 cracked pink & black
 peppercorns
 24



MAFALDE
 long ribbon shaped
 pasta with heritage
 pork & veal
 bolognese, and
 parmigiano reggiano
 28



LINGUINE
 a big bowl of house-
 made linguine, little
 neck clams, pancetta,
 fresno chili, herbs &
 lemon
 31



GNOCCHETTI
 small shells with
 seasonal mushrooms
 in a parmesan sauce
 30



PACCHERI
 large tube shaped
 pasta with a hearty
 duck ragu &
 parmigiano
 29

GRILLED BRANZINO
 two crispy skin fillets served
 with a fennel salad; with extra
 virgin olive oil and lemon
 34

STEAK FLORENTINE
 cooked in our wood burning
 oven with crispy fried rosemary
 and roasted vegetables
 99 (2+ PPL)

OSSO BUCCO
 red wine braised 3" veal shank
 served with parmesan risotto
 & crispy onions
 48

Pizza

STRETCH ARMSTRONG 22
 a red sauce pie topped with cool, freshly made
 stracciatella cheese, basil, and extra virgin olive oil

VINNY VONGOLE 22
 our ricotta base with thinly shaved pancetta,
 clams, roasted garlic, oregano, and lemon

THE WHITE PIE 20
 fontina, asiago, provolone, mozzarella, parm,
 ricotta, robiola, oregano and garlic aioli

PROSCIUTTO PARTY 21
 our house red sauce is topped with hand-pulled
 mozzarella, blanketed in prosciutto di parma, and
 finished with pecorino romano

MR. WALLY 21
 a vodka sauce base is topped with sliced salami,
 onion, hen-of-the-woods mushrooms, mozzarella,
 pickled fresno peppers, and oregano

MRS. MELFI'S PIE 21
 our house red sauce is topped with hand-pulled
 mozzarella, italian sausage, broccoli rabe, green
 onion, and parmigiano

Pl Bordo!

Apertif

- BITTER GRAPEFRUIT SHAKERATO 10/15
a pre-dinner sip of luxardo bitter, grapefruit and lemon
- ITALIAN GREYHOUND 13
freshly frothed grapefruit juice with amaro meletti

- APEROL SPRITZ 12
aperol, prosecco, chilled club soda
- GARIBALDI 12
campari with fresh and fluffy orange juice

Cocktails

- ITALIAN GIN & TONIC 13
italian lemon-infused gin and jack rudy tonic water
- BITTER BEE 14
bourbon, fernet branca, honey, lemon
- SAN GIOVANNI SOUR 12
vodka, limoncello, prosecco

- DEBBIE DON'T 14
tequila, averna, sugar, lemon
- FAT & DIRTY MARTINI 13
olive oil washed vodka, olive juice
- ESPRESSO MARTINI 'SHAKERATO' 14
espresso, vodka, chocolate liqueur

**CHARLESTON'S COLDEST
MARTINI**

Tito's, Ketel One,
Bombay Sapphire, or Hendrick's
from the freezer, poured into
a frozen glass with a garnish of
your choice

**NEGRONIS**

- CLASSIC 14
beefeater, campari, sweet vermouth
- LEFT HAND 13
bourbon, campari, sweet vermouth
- SPRITZ 12
prosecco, campari, sweet vermouth
- DR. MELFI'S 13
shaken negroni sour

*Wines by the Glass, Half Liter, or Bottle***SPARKLING & ROSÉ**

- PROSECCO 10/45
from Santome in the Veneto
- LAMBRUSCO 12/55
bubbly red from Denny Bini in Emilia-Romagna

WHITE

- HOUSE WHITE 10/30/50
a zippy Cococciola from Abruzzo
- SAUVIGNON BLANC 17/51/77
energetic and aromatic from Venica & Venica
- UNFILTERED ARNEIS 11/33/55
from Angelo Negro in Roero; exotic, and alive

RED

- HOUSE RED 10/30/50
a well rounded gulper from Friuli
- PINOT NERO 14/42/68
a juicy, light red by Erste + Neue in Alto Adige
- GRENACHE BLEND (liter bottle) 12/36/70
red berries with texture from Ampeleia in Tuscany

- SPARKLING ROSÉ 14/67
from Alice Ose in the village of Carpesica
- TUSCAN ROSÉ 13/39/60
delicious and dry Sangiovese from La Spinetta

- TREBBIANO D'ABRUZZO 14/42/64
a finessed ancient varietal from Tiberio
- CHARDONNAY 12/36/55
medium bodied from Deforville in Piedmont
- PINOT GRIGIO 13/39/60
a well-structured classic from Marco Felluga

- CHIANTI CLASSICO 19/57/82
dark berries and medium body from Felsina in Tuscany
- MONTEPULCIANO 14/42/68
round and lush from Cirelli in Abruzzo
- NEBBIOLO 15/45/70
a firm, meaty wine from Cordero di Montezelomo

Draft Beer

- PERONI LAGER 6/8
- MUNKLE PILSNER 7/9
- WESTBROOK IPA 7/9

Bottled and Canned Beer

- HOLY CITY 'PLUFF MUD' PORTER 6
- REVELRY 'POKE THE BEAR' PALE ALE 7
- BUDWEISER LIGHT 5
- BIRRA LUCANA 7

Sparkling

- UNFILTERED PROSECCO ~ 52
Bele Casel, 'Col Fondo,' Veneto, 2017
- PET NAT OF TREBBIANO ~ 70
Cirelli, 'Wines of Anarchy,' Abruzzo, NV
- ROSÉ ~ 67
Le Vigne di Alice, 'Osé,' Veneto, NV
- PROSECCO SUPERIORE ~ 80
Silvano Follador, Veneto, 2017
- METODO CLASSICO 'SPUMANTE' ~ 99
Kante, 'Dosaggio Zero,' Friuli, NV
- CHAMPAGNE ~ 200
Georges Laval, 'Garences,' France, NV

Rosato

- NEBBIOLO ~ 65
Le Pianelle, 'Al Posto Dei Fiori,' Alto Piemonte, 2018
- NERELLO MASCALESE ~ 75
Graci, Sicily, 2018

Lean Whites

- FIANO ~ 65
Ciro Picariello, 'Irpinia,' Campania, 2017
- ARNEIS ~ 70
Vietti, 'Roero Arneis,' Piedmont, 2018
- GAVI ~ 64
Giordano Lombardo, Piedmont, 2018
- DELICIOUS WHITE BLEND ~ 68
Luigi Baudana, 'Dragon,' Piedmont, 2018
- SAUVIGNON BLANC ~ 77
Venica & Venica, 'Ronco del Cerò,' Friuli, 2018

Full Whites

- LUMASSINA ~ 63
Punta Crena, Liguria, 2018
- FRIULANO ~ 99
Vignai da Duline, 'La Duline,' Friuli, 2018
- VERNACCIA ~ 50
Montenidoli, Tuscany, 2017
- SICILIAN BLEND (Grillo & Catarratto) ~ 60
Centopassi, 'Giato,' Sicily, 2018
- INCREDIBLE ORANGE WINE ~ 120
La Stoppa, 'Ageno,' Emilia-Romagna, 2017
- TIMORASSO ~ 90
Vigneti Massa, 'Derthona,' Piedmont, 2017
- CHARDONNAY ~ 120
Ronco del Gnemiz, 'Ronco Basso,' Friuli, 2019

Bright Reds

- NEBBIOLO & A SMALL TOUCH OF ARNEIS ~ 55
Luigi Giordano, 'Langhe Rosso,' Piedmont, 2019
- OUR FAVORITE PIZZA WINE (Grignolino) ~ 58
La Miraja, Piedmont, 2019
- NEW SCHOOL BRACHETTO ~ 68
Matteo Correggia, Piedmont, 2018
- SCHIAVA ~ 56
Weingut Niklas, Alto Adige, 2019
- FRAPPATO ~ 67
Gurrieri, Sicily, 2019
- DOLCETTO ~ 73
Roccheviberti, 'Vigna Melera,' Piedmont, 2018
- BARBERA ~ 70
Guido Porro, 'Santa Caterina,' Piedmont, 2019
- FRAPPATO & NERO D'AVOLA ~ 80
COS, 'Cerasuolo di Vittoria,' Sicily, 2016
- NERELLO MASCALESE & NERELLO CAPPUCCIO ~ 72
Terre Nere, 'Etna Rosso,' Sicily, 2018
- LAGREIN RISERVA ~ 105
Nusserhof, Alto Adige, 2015

Richer Reds

- NERO BUONO ~ 55
Cincinnati, 'Polluce,' Lazio, 2018
- NERO D'AVOLA ~ 60
Caruso e Minini, Sicily, 2018
- TEROLDEGO ~ 88
Elisabetta Foradori, Alto Adige, 2018
- FREISA SECCO ~ 96
Scarpa, 'La Selva di Moirano,' Piedmont, 2005
- BARBARESCO ~ 130
Marchesi di Gresy, 'Martinenga,' Piedmont, 2017
- BAROLO ~ 130
G.B. Burlotto, Piedmont, 2016
- CHIANTI CLASSICO ~ 82
Felsina, 'Berardenga,' Tuscany, 2018
- SUPER TUSCAN ~ 102
Uccelliera, 'Rapace,' Tuscany, 2016
- BRUNELLO ~ 198
Le Ragnaie, Tuscany, 2015
- AGLIANICO RISERVA ~ 92
Fontanavecchia, 'Vigna Cataratte,' Campania, 2015
- VALPOLICELLA CLASSICO SUPERIORE ~ 215
Quintarelli, Veneto, 2012
- AMARONE ~ 172
Prá, 'Morandina,' Veneto, 2013