Little Things

ARANCINI 12
ZUCCHINI FRITTI 12

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13
CRISPY CALAMARI 16

Salads, Small Plates, & Such

TUNA CRUDO* 24
- calabrian chile vinaigrette, crispy rosemary, pine nuts

WOOD-FIRED SWEET PEPPERS 17
- fromage blanc, pickled garlic, capers, saba

PORCHETTA TONNATO 15
- an italian classic from the city of milan

PROSCIUTTO & BURRATA 25
- with fruit, fig vincotto, and basil

SNAPPER TARTARE* 25
- local peppers, citrus, castelvetranos, fried shallots

SORT-OF SPICY CAESAR SALAD* 18
- dressed in a calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 19
- a lovely mix of lettuces, peas and prosciutto

GNUDI 22
- pillows of ricotta served simply in butter and parmesan

Pasta

BUCATINI 'CACIO E PEPE'
- our take on a classic roman pasta with parmigiano reggiano, pecorino, and cracked pink & black peppercorns

SPAGHETTI
- in a classic stewed tomato sauce, finished with pancetta, pecorino, and breadcrumbs

PACCHERI
- large tube shaped pasta with a hearty duck ragu and parmigiano reggiano

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

Pizza

POTATO PARTY
- ricotta robiola base, topped with mozzarella and taleggio cheeses, gold potatoes, onion, garlic, cracked pepper, and rosemary
- add fresh prosciutto (+9)

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

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

At Bordo!

ENTRÉES

OSSO BUCCO
- red wine braised 3” pork shank served with parmesan risotto & crispy onions

STEAK FLORENTINE*
- cooked in our wood burning oven with crispy smashed potatoes, roasted garlic, and seasonal vegetables

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

*Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

721 KING STREET - CHARLESTON, SOUTH CAROLINA
OPEN MONDAY-SUNDAY FROM 5-10PM
Cocktails

ITALIAN GIN & TONIC 14
talian lemon-infused gin and jack ruddy tonic
SAN GIOVANNI SOUR 14
vodka, limoncello, prosecco
BITTER BEE 14
bourbon, fernet branca, honey, lemon
CALABRIAN SOMBRERO 18
yola mezcal, aperol, calabrian chili, lemon
EX-ROYAL 14
gin, aperol, fresh ginger, lemon
LAKE MINNETONKA 17
grapefruit-infused gin, cointreau, lemon, cherry
DEBBIE DON'T 15
tequila, averna, demerara, lemon
FAT & DIRTY MARTINI 15
olive oil washed vodka, olive juice

APEROL SPRITZ 14
aperol, prosecco, chilled club soda
SEDANO SPRITZ 15
bordiga extra dry, jack ruddy tonic water, celery bitters
ESPRESSO MARTINI ‘SHAKERATO’ 16
espresso, vodka, chocolate liqueur

GHIA SPRITZ 13
spirit-free aperitivo, bright, savory, and bitter
LAID BACK MARGARITA 14
ritual spirit-free tequila, lime, agave, spicy bitters
THE GOOD SUN 13
ritual spirit-free tequila, pineapple, ginger, bitters

Wines by the Glass, Half Liter, or Bottle

PROSECCO 12/55
from Santome in the Veneto
LAMBRUSCO 14/65
bubbly red from Denny Bini in Emilia-Romagna
HOUSE WHITE 12/35/55
a zippy Cococciola from Abruzzo
PINOT GRIGIO 15/45/70
a chiseled classic from Oltrepo-Pavese hills
VERDICCHIO 14/42/65
refreshing and food friendly from Colle Stefano
HOUSE RED 12/35/55
medium bodied Primitivo from Puglia
FRAPPATO 16/48/75
light body, fruit forward from Gurrieri in Sicily
BARBERA 14/42/65
ripe cherries & freshness, Alessandria, Piedmont

SPARKLING & ROSÉ
PROSECCO 12/55
from Santome in the Veneto
LAMBRUSCO 14/65
bubbly red from Denny Bini in Emilia-Romagna

WHITE
HOUSE WHITE 12/35/55
a zippy Cococciola from Abruzzo
PINOT GRIGIO 15/45/70
a chiseled classic from Oltrepo-Pavese hills
VERDICCHIO 14/42/65
refreshing and food friendly from Colle Stefano

RED
HOUSE RED 12/35/55
medium bodied Primitivo from Puglia
FRAPPATO 16/48/75
light body, fruit forward from Gurrieri in Sicily
BARBERA 14/42/65
ripe cherries & freshness, Alessandria, Piedmont

SPARKLING ROSÉ 15/69
from Alice Ose in the village of Carpesica
STILL ROSÉ 14/42/65
dry Sangiovese from La Spinetta in Tuscany

TREBBIANO D’ABRUZZO 15/45/70
well balanced, saline and citrus by Il Mostro
SOAVE CLASSICO 13/39/60
round, with a touch of acid from Inama in the Veneto
CHARDONNAY 24/72/110
rich and mineral driven from north slope of Etna

NEBBIOLO 16/48/75
a structured, dusty and earthy, baby Barolo
CHIANTI CLASSICO 18/54/81
dark berries and medium body from Felsina in Tuscany
SUPER TUSCAN 22/66/102
full bodied Cabernet and Sangiovese from Avignonesi

Draft Beer

PERONI LAGER 8
BEVI BENE ITALIAN PILSNER 9
WESTBROOK IPA 9

Bottled and Canned Beer

HOLY CITY ‘PLUFF MUD’ PORTER 6
COAST ‘32/50’ KÖLSCH 7
REVELRY ‘ACHTUNGI!’ SOUR BERLINER WEISSE 7
BUDWEISER LIGHT 5
ATHLETIC ‘UPSIDE DAWN’ (NA) GOLDEN ALE 6
**Sparkling**

PET-NAT (ARNEIS) ~ 58  
Demarie, ‘Luigi,’ Piedmont, NV

PROSECCO SUPERIORE ~ 85  
Silvano Follador, ‘Valdobbiadene,’ Veneto, 2021

PREMIER CRU CHAMPAGNE ~ 225  

GRAND CRU CHAMPAGNE ~ 158  
Pierre Paillard, ‘Les Parcelles,’ France, NV

RIBOLLA GIALLA ~ 92  
I Clivi, ‘RBL,’ Friuli, 2019

**Rosato**

SCHIAVA ~ 70  
Franz Gojer, Alto Adige, 2021

CILIEGIOLO ~ 78  
Bisson, ‘Portofino,’ Liguria, 2020

**Lean Whites**

FIANO ~ 65  
Ciro Picariello, ‘Irpinia,’ Campania, 2020

GRÜNER VELTLINER ~ 85  
Manni Nössing, Alto Adige, 2021

FALANGHINA ~ 62  
La Sibilla, Campania, 2020

CORTESE ~ 64  
G. Lombardo, ‘Gavi di Gavi,’ Piedmont, 2021

ARNEIS ~ 70  
Vietti, Piedmont, 2021

SAUVIGNON BLANC ~ 79  
Venica & Venica, ‘Ronco del Cerò,’ Friuli, 2022

VERMENTINO ~ 74  
Val di Toro, ‘Auramaris,’ Tuscany, 2021

MALVASIA ~ 87  
Borgo San Daniele, ‘l’Mauri,’ Friuli, 2021

**Full Whites**

ORANGE ~ 86  
Denavolo, ‘Catavela,’ Emilia-Romagna, 2020

CAPRETTONE ~ 68  
Villadora, Campania, 2021

INZOLIA ~ 58  
Cantine Barbera, ‘Tivitti,’ Sicily, 2020

VERNACCIA ~ 57  
Montenidoli, Tuscany, 2020

PECORINO ~ 79  
Tiberio, Abruzzo, 2021

TIMORASSO ~ 90  
Vigneti Massa, ‘Derthona,’ Piedmont, 2018

GRECO DI TUFO ~ 86  
Benito Ferrara, ‘Vigna Cicogna,’ Campania, 2020

**Bright Reds**

GRIGNOLINO ~ 64  
Santa Caterina, ‘Arlandino,’ Piedmont, 2020

NERO BUONO ~ 55  
Cincinnato, ‘Pollùce,’ Lazio, 2018

FRAPPATO ~ 98  
Lamoresca, ‘Nerocapitano,’ Sicily, 2022

BARDOLINO ~ 60  
Cavalchina, Veneto, 2021

ETNA ROSSO

Terre Nere, Sicily, 2020 ~ 75
1 Custodi, ‘Aetneus,’ Sicily, 2015 ~ 120

FRAPPATO & NERO D’AVOLA ~ 89  
COS, ‘Cerasuolo,’ Sicily, 2020

DOLCETTO D’ALBA ~ 73  
Cavallotto ‘Vigna Scot,’ Piedmont, 2020

RUCHÈ ~ 99
La Cascinetta, Piedmont, 2019

FREISA ~ 84  
Giacomo Fenocchio, Piedmont, 2020

CANNONAU ~ 85  
Tenuta Dettori, ‘Renosu Rosso,’ Sardinia, NV

TEROLDEGO ~ 88  
Elisabetta Foradori, Alto Adige, 2021

**Richer Reds**

LAGREIN ~ 69  
Muri-Gries, Alto Adige, 2020

NERO D’AVOLA ~ 126  
Lamoresca, ‘Nero,’ Sicily, 2019

MONTEPULCIANO D’ABRUZZO RISERVA ~ 77  
La Valentina, ‘Spelt,’ Abruzzo, 2019

BARBARESCO ~ 159  
Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016

ROSSO DI MONTALCINO ~ 227  
Poggio di Sotto, Tuscany, 2017

BAROLO

Paolo Conterno ‘Riva del Bric’ Piedmont, 2018 ~ 149

BRUNELLO DI MONTALCINO ~ 198  
Le Ragnaie, Tuscany, 2018

SAGRANTINO ~ 135  
Antonelli, Umbria, 2009

AGLIANICO RISERVA ~ 94  
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2017

AMARONE DELLA VALPOLICELLA ~ 172  
Pra, ‘Morandina,’ Veneto, 2015

*Magnum selections available upon request*