Little Things
ARANCINI 12
ZUCCHINI FRITTI 12
ROASTED BROCCOLI RABE bagna cauda 14

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13
CRISPY CALAMARI 16
FRIED ARTICHOKEES 12

Soup, Salads, & Such
MINESTRONE 18
hearty italian soup with pork meatballs and vegetables

TUNA CRUDO* 24
calabrian chili vinaigrette, crispy rosemary, pine nuts

PORCHETTA TONNATO 15
thinly shaved pork with tuna sauce - a classic!

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

GRILLED BRANZINO 26
a crispy skin-on fillet served with a fennel salad

CAPRESE KEGU 21
roasted tomatoes, buffalo mozzarella, pistachio, basil

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

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

TUNA & CANNELLINI BEAN SALAD 25
cured tuna belly, endive, red onion, cannellini beans

CHICKEN WITH TRICOLORE SALAD 29
confit chicken with an absolutely stunning salad

Pasta
BUCATINI ‘CACIO E PEPE’
our take on a classic roman pasta with pecorino and black peppercorns

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

RIGATONI ‘CARBONARA’
a classic roman pasta with pancetta, egg yolk, cracked pepper, and parmagiano reggiano

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

PISTACHIO BIANCO
ricotta robiola base, topped with hand-pulled mozzarella, red onion, pistachio and rosemary

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

MRS. MELFI’S
our house red sauce is topped with hand-pulled mozzarella, italian sausage, broccoli rabe, green onion, and parmagiano

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Cocktails

Italian Gin & Tonic 14
Italian lemon-infused gin and jack rudy tonic

San Giovanni Sour 14
Vodka, limoncello, prosecco

Bitter Bee 14
Bourbon, fernet branca, honey, lemon

Garibaldi 13
The ultimate lunch cocktail - campari and OJ

EX-Royal 14
Gin, aperol, fresh ginger, lemon

Italian Greyhound 14
Freshly frothed grapefruit juice with amaro meletti

Debbie Don’t 15
Tequila, averna, demerara, lemon

Fat & Dirty Martini 15
Olive oil washed vodka, olive juice

Negronis

Classic 14
Beefeater, campari, sweet vermouth

Left Hand 15
Bourbon, campari, sweet vermouth

Roasted Rosita 15
Yola mezcal, cappelletti, sweet vermouth

Dr. Melfi’s 13
Shaken negroni sour

Aperol Spritz 14
Aperol, prosecco, chilled club soda

Sedano Spritz 15
Bordiga extra dry, jack rudy tonic, celery bitters

Bellini 13
Harry’s bar style - white peach puree and prosecco

Espresso Martini ‘Shakerato’ 16
Espresso, vodka, chocolate liqueur

Charleston’s Coldest Lunch Martini
A petit pour of Ketel One, Belvedere, Bombay Sapphire, or Hendrick’s from the freezer, poured into a frozen glass with a garnish of your choice

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

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 Superiore 13/39/60
Refreshing and food friendly from Tavignano

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

Trebiano 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

Greco di Tufo 19/57/86
Rich and fuller bodied by Benito Ferrara in Campania

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’ Kolsch 7
Revelry ‘Achtung!’ Sour Berliner Weisse 7
Budweiser Light 5
Athletic ‘Upside Down’ (NA) Golden Ale 6
Al’s Classic (NA) Lager 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

**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, ‘Polluce,’ Lazio, 2018

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

BARDOLINO ~ 60  
Cavalchina, Veneto, 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 ~ 172  
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

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*magnum selections available upon request*