Little Things

ARANCINI 12
ZUCCHINI FRITTI 12
ROASTED BROCCOLI RABE bagna cauda 14

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
thiny shaved pork with tuna sauce - a classic!
PROSCIUTTO & BURRATA 25
with fruit, fig vincotto, and basil

Pasta

BUCATINI 'CACIO E PEPE'
our take on a classic roman pasta with parmigiano reggiano, pecorino, and cracked pink & black peppercorns
31
SPAGHETTI
in a classic stewed tomato sauce, finished with pancetta, pecorino, and breadcrumbs
30
GNOCCHETTI SARDI
small semolina pasta tossed in a pea pesto, with asparagus, pecorino and lemon
33
PACCHERI
large tube shaped pasta with a hearty duck ragu and parmigiano reggiano
35
MAFALDE
long ribbon shaped pasta with heritage pork & veal bolognese, and parmigiano reggiano
34

Pizza

SPRING FLING
ricotta robiola base, topped with mozzarella and provolone cheeses, ramps, asparagus, and salsa verde
27
STRETCH ARMSTRONG
a red sauce pie topped with cool, freshly made stracciatella cheese, basil, and extra virgin olive oil
27
MR. WALLY
a vodka sauce base is topped with sliced salami, onion, hen-of-the-woods mushrooms, mozzarella, pickled fresno peppers, and oregano
26

At Bordo!

OSSO BUCCO
red wine braised 3” pork shank served with parmesan risotto & crispy onions
52
STEAK FLORENTINE*
cooked in our wood burning oven with crispy smashed potatoes, roasted garlic, and seasonal vegetables
110 (2+ PPL)
GRILLED BRANZINO
two crispy skin fillets served with a fennel salad; with extra virgin olive oil and lemon
42

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.

Open Monday-Sunday from 5-10pm

721 King Street - Charleston, South Carolina

Please no substitutions. Cash, American Express, Visa/Mastercard, Discover.

No checks, no smoking in restaurant.
Cocktails

ITALIAN GIN & TONIC 14
italian lemon-infused gin and jack rudy tonic

SAN GIOVANNA SOUR 14
vodka, limoncello, prosecco

BITTER BEE 14
bourbon, fernet branca, honey, lemon

CALABRIAN SOMBERO 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

RED HOOK 16
rye, aged rum, maraschino, sweet vermouth, bitters

ESPRESSO MARTINI ‘SHAKERATO’ 16
espresso, vodka, chocolate liqueur

GHIA SPRITZ 14
spirit-free aperitivo, bright, savory, and bitter

LAID BACK MARGARITA 14
ritual spirit-free tequila, lime, agave, spicy bitters

THE GOOD SUN 14
ritual spirit-free tequila, pineapple, ginger, bitters

Wines by the Glass, Half Liter, or Bottle

SPARKLING & ROSE

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

ARNÉS 16/48/75
bright and spunky from Angelo Negro

RED

HOUSE RED 12/35/55
medium bodied Primitivo from Puglia

FRAPPATO 16/48/75
light body, fruit forward from 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

VERDICCHIO 14/42/65
crisp, clean and well rounded from Marche

SOAVE CLASSICO 13/39/60
round, with a touch of acid from Inama in the Veneto

GRECO DI TUFO 19/57/90
rich and fuller bodied by Benito Ferrara in Campania

NEBBIOLO 21/63/100
a structured, balanced, baby Barolo from Damilano

CHIANTI CLASSICO 18/54/85
dark berries and medium body from Monte Bernardi

SUPER TUSCAN 19/57/90
full bodied Cabernet Blend from Ciacci Piccolomini

Draft Beer

PERONI LAGER 9

BEVI BENE ITALIAN PILSNER 10

WESTBROOK IPA 9

BOTTLED AND CANNED BEER

HOLY CITY ‘PLUFF MUD’ PORTER 8

COAST ‘32/50’ KOLSCH 8

BUDWEISER LIGHT 6

ATHLETIC ‘FREE WAVE’ (NA) HAZY IPA 7

AL’S CLASSIC (NA) LAGER 7
<table>
<thead>
<tr>
<th>Sparkling</th>
<th>Bright Reds</th>
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<tr>
<td>PET-NAT (ARNEIS) ~ 58</td>
<td>BRACHETTO</td>
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<tr>
<td>Demarie, 'Luigi,' Piedmont, NV</td>
<td>Matteo Correggia ‘Anthos’, Piedmont, 2022 ~ 64</td>
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<td>PROSECCO SUPERIORE ~ 85</td>
<td>GRIGNOLINO</td>
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<td>Silvano Follador, 'Valdobbiadene,' Veneto, 2021</td>
<td>Agostino Pavia &amp; Figli, Piedmont, 2021 ~ 58</td>
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<td>GRAND CRU CHAMPAGNE ~ 160</td>
<td>BARBERA D'ASTI ~ 84</td>
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<td>Paul Bara, France, NV</td>
<td>La Spinetta, 'Ca’Di Pian,' Piedmont, 2020</td>
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<td>SPECIAL CLUB CHAMPAGNE ~ 230</td>
<td>BARDOLINO ~ 60</td>
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<td>Gaston Chiquet, France, 2015</td>
<td>Cavalchina, Veneto, 2021</td>
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<td>RIBOLLA GIALLA ~ 92</td>
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<td>I Clivi, ‘RBL,’ Friuli, 2019</td>
<td>Girolamo Russo ‘a Rina,’ Sicily, 2020 ~ 78</td>
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<tr>
<td>Rosato</td>
<td>FRAPPATO &amp; NERO D'AVOLA ~ 89</td>
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<td>SCHIAVA ~ 70</td>
<td>COS, ‘Cerasuolo,’ Sicily, 2020</td>
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<td>Franz Gojer, Alto Adige, 2021</td>
<td>DOLCETTO D’ALBA</td>
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<td>CILIEGIOLO ~ 78</td>
<td>Elio Altare, Piedmont, 2022 ~ 60</td>
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<td>Bisson, ‘Portofino,’ Liguria, 2020</td>
<td>FREISA ~ 84</td>
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<td>Lean Whites</td>
<td>Giacomo Fenocchio, Piedmont, 2020</td>
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<td>GRÜNER VELTLINER ~ 85</td>
<td>ALICANTE ~ 79</td>
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<td>Manni Nössing, Alto Adige, 2021</td>
<td>Cantine Barbera, ‘Ciatu,’ Sicily, 2018</td>
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<td>SAUVIGNON BLANC ~ 76</td>
<td>Richer Reds</td>
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<td>Niklas , Alto Adige, 2022</td>
<td>LAGREIN ~ 69</td>
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<td>CORTESE ~ 64</td>
<td>Muri-Gries, Alto Adige, 2020</td>
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<td>G. Lombardo, ‘Gavi di Gavi,’ Piedmont, 2021</td>
<td>NERO D’AVOLA ~ 89</td>
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<td>VERMENTINO ~ 74</td>
<td>Caruso &amp; Minini, ‘Naturalmente,’ Sicily, 2020</td>
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<td>Val di Toro, ‘Auramaris,’ Tuscany, 2021</td>
<td>MONTEPULCIANO D’ABRUZZO RISERVA ~ 80</td>
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<td>DELICIOUS BLEND ~ 175</td>
<td>La Valentina, ‘Spelt,’ Abruzzo, 2019</td>
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<tr>
<td>Gaja Ca’Marcanda ‘Vistamare,’ Tuscany 2022</td>
<td>BARBARESCO ~ 159</td>
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<td>MALVASIA ~ 87</td>
<td>Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016</td>
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<td>Borgo San Daniele, ‘l’Mauri,’ Friuli, 2021</td>
<td>ROSSO DI MONTALCINO</td>
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<tr>
<td>TREBBIANO D’ABRUZZO ~ 70</td>
<td>Caparzo, Tuscany, 2022 ~ 78</td>
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<td>Il Mostro, Abruzzo, 2021</td>
<td>Poggio di Sotto, Tuscany, 2017 ~ 227</td>
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<td>Full Whites</td>
<td>NEBBIOLO &amp; BARBERA BLEND ~ 210</td>
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<tr>
<td>ORANGE ~ 86</td>
<td>Gaja ‘Sito Moresco,’ Piedmont, 2021</td>
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<tr>
<td>Denavolo, ‘Catavela,’ Emilia-Romagna, 2020</td>
<td>BAROLO</td>
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<tr>
<td>FRIULANO ~ 70</td>
<td>Paolo Conterno ‘Riva del Bric’ Piedmont, 2018 ~ 155</td>
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<tr>
<td>I Clivi, ‘San Pietro’ Friuli, 2019</td>
<td>BRUNELLO DI MONTALCINO</td>
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<td>CAPRETTONE ~ 68</td>
<td>Fant, Tuscany, 2018 ~ 145</td>
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<td>Villadora, Campania, 2021</td>
<td>La Ragnaie, 2019 ~ 200</td>
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<td>INZOLIA ~ 58</td>
<td>AGLIANICO RISERVA ~ 94</td>
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<td>PECORINO ~ 79</td>
<td>SUPER ROMA ~ 84</td>
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<tr>
<td>Tiberio, Abruzzo, 2021</td>
<td>Poggio Le Volpi ‘Roma,’ Rome, 2021</td>
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<tr>
<td>TIMORASSO ~ 90</td>
<td>SUPER TUSCAN</td>
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<tr>
<td>CHARDONNAY ~ 100</td>
<td>AMARONE DELLA VALPOLICELLA ~ 172</td>
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*magnum selections available upon request*