

*Little Things*

ARANCINI 12  
 ZUCCHINI FRITTI 12  
 ROASTED BROCCOLI RABE *bagna cauda* 14

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

*Salads, Small Plates, & Such*

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

SNAPPER TARTARE\* 25  
 local peppers, citrus, castelvetro, fried shallots

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

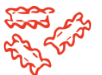
SORT-OF SPICY CAESAR SALAD\* 18  
 dressed in a calabrian chili and anchovy dressing

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

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

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

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  
 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

*Al Bordo!**Entrées*

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)

SWORDFISH PICCATA  
 pan seared fillets, with cured olives & heirloom tomatoes; served with a watercress salad  
 46

GRILLED BRANZINO  
 two crispy skin fillets served with a fennel salad; with extra virgin olive oil and lemon  
 48

## 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

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

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

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

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

### CHARLESTON'S COLDEST MARTINI

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



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

NEGRONIS

## 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

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

### RED

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

NEW SCHOOL BRACHETTO 14/42/65  
light body, fruit forward from Piedmont

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' KÖLSCH 8  
BUDWEISER LIGHT 6  
UNTITLED ART (NA) ITALIAN STYLE PILS 8  
AL'S CLASSIC (NA) LAGER 7

*Sparkling*

## PETILLANT NATUREL ~ 70

Il Mostro, 'Ragana,' Abruzzo, 2022

## PROSECCO SUPERIORE ~ 85

Silvano Follador, 'Valdobbiadene,' Veneto, 2021

## FRANCIACORTA (Blanc de Blancs) ~ 100

Fratelli Berlucchi, 'Brut 25,' Lombardy, NV

## CHAMPAGNE ~ 160

Billecart-Salmon 'Brut Reserve,' France, NV

## SPECIAL CLUB CHAMPAGNE ~ 230

Gaston Chiquet, France, 2015

*Rosato*

## SCHIAVA ~ 70

Franz Gojer, Alto Adige, 2021

## CILIEGIOLO ~ 78

Bisson, 'Portofino,' Liguria, 2020

*Lean Whites*

## RIESLING ~ 60

Mon Carul, 'Campo Dottore,' Lombardy, 2022

## GRUNER VELTLINER ~ 85

Manni Nössing Alto Adige, 2022

## CORTESE ~ 68

Giordano Lombardo, 'Gavi di Gavi,' Piedmont, 2022

## VERDECA ~ 62

Produttori di Manduria, 'Alice,' Puglia, 2023

## VERMENTINO ~ 74

Val di Toro, 'Auramaris,' Tuscany, 2021

## DELICIOUS BLENDS

Luigi Baudana, 'Dragon,' Piedmont, 2023 ~ \$65

Gaja, 'Vistamare,' Tuscany, 2022 ~ 175

## MALVASIA ~ 87

Borgo San Daniele, 'l'Mauri,' Friuli, 2021

*Full Whites*

## ORANGE ~ 86

Denavolo, 'Catavela,' Emilia-Romagna, 2020

## FRIULANO ~ 70

I Clivi, 'San Pietro' Friuli, 2019

## CAPRETTONE ~ 68

Villadora, Campania, 2021

## INZOLIA ~ 58

Cantine Barbera, 'Tivitti,' Sicily, 2020

## PECORINO ~ 79

Tiberio, Abruzzo, 202

## CHARDONNAY ~ 100

Due Del Monte, 'Collio,' Friuli, 2019

*Bright Reds*

## GRIGNOLINO ~ 60

La Miraja, Piedmont, 2022

## SCHIAVA ~ 64

Weingut Niklas, Alto Adige, 2022

## FRAPPATO ~ 98

Lamoresca, 'Nerocapitano,' Sicily, 2023

## BARDOLINO ~ 60

Cavalchina, Veneto, 2021

## ETNA ROSSO ~ 75

Terre Nere, Sicily, 2022

## FRAPPATO &amp; NERO D'AVOLA ~ 89

COS, 'Cerasuolo,' Sicily, 2020

## DOLCETTO D'ALBA ~ 75

Roccheviberti, Piedmont, 2022

## FREISA ~ 84

Giacomo Fenocchio, Piedmont, 2020

## ALICANTE ~ 79

Cantine Barbera, 'Ciatu,' Sicily, 2018

*Richer Reds*

## LAGREIN ~ 69

Muri-Gries, Alto Adige, 2020

## NERO D'AVOLA ~ 89

Caruso &amp; Minini, 'Naturalmente,' Sicily, 2020

## TEROLDEGO ~ 88

Elisabetta Foradori, Alto Adige, 2022

## MONTEPULCIANO D'ABRUZZO RISERVA ~ 80

La Valentina, 'Spelt,' Abruzzo, 2019

## BARBARESCO ~ 159

Fratelli Grasso, 'Vallegrande,' Piedmont, 2016

## ROSSO DI MONTALCINO

Caparzo, Tuscany, 2022 ~ 78

Poggio di Sotto, Tuscany, 2017 ~ 227

## NEBBIOLO &amp; BARBERA BLEND ~ 210

Gaja, 'Sito Moresco,' Piedmont, 2021

## BAROLO

Paolo Conterno, 'Riva de Bric,' Piedmont, 2019 ~ 155

## BRUNELLO DI MONTALCINO

Fanti, Tuscany, 2018 ~ 145

La Ragnaie, Tuscany, 2019 ~ 200

## AGLIANICO RISERVA ~ 94

Fontanavecchia, 'Vigna Cataratte,' Campania, 2017

## SUPER ROMA ~ 84

Poggio Le Volpi 'Roma,' Rome, 2021

## SUPER TUSCAN

Avignonesi, 'Grifi,' Tuscany, 2020 ~ 105

## AMARONE DELLA VALPOLICELLA ~ 172

Pra, 'Morandina,' Veneto, 2015

*magnum selections available upon request*