

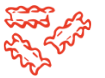
Little Things

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| ARANCINI 12 | STRACCIATELLA & OLIVE OIL BRUSCHETTA 13 |
| ZUCCHINI FRITTI 12 | CRISPY CALAMARI 16 |
| ROASTED BROCCOLI RABE <i>bagna cauda</i> 14 | FRIED ARTICHOKEs 12 |

*Salads, Small Plates, & Such*

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| 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 |

CRAB CANNELLONI
crab and artichoke filling with a leek bechamel
26

*Pasta*

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| 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 |
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Pizza

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| 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 |
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*Pl Bordo!**Entrées*

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| 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 |
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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

BIANCO 17
beefeater, strega, cocchi americano

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

VESPOLINA 13/39/60
juicy, fruit forward from Boniperti in Alto Piemonte

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 16/48/75
a structured, balanced, baby Barolo from Montezemolo

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 ~ 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
- FALANGHINA ~ 62
La Sibilla, Campania, 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
- CAPRETTONE ~ 68
Villadora, Campania, 2021
- INZOLIA ~ 58
Cantine Barbera, 'Tivitti,' Sicily, 2020
- PECORINO ~ 79
Tiberio, Abruzzo, 2022
- TIMORASSO ~ 90
Vigneti Massa, 'Derthona,' Piedmont, 2022
- CHARDONNAY ~ 100
Due Del Monte, 'Collio,' Friuli, 2019

Bright Reds

- SCHIAVA ~ 64
Weingut Niklas, Alto Adige, 2022
- FRAPPATO ~ 98
Lamoresca, 'Nerocapitano,' Sicily, 2023
- GRIGNOLINO ~ 65
Francesco Boschis, Piedmont, 2022
- BARDOLINO ~ 60
Cavalchina, Veneto, 2021
- ETNA ROSSO ~ 75
Terre Nere, Sicily, 2022
- FRAPPATO & 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 & 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 & BARBERA BLEND ~ 210
Gaja, 'Sito Moresco,' Piedmont, 2021
- BAROLO ~ 155
Paolo Conterno, 'Riva de Bric,' Piedmont, 2019
- BRUNELLO DI MONTALCINO ~ 145
Fanti, Tuscany, 2018
- AGLIANICO RISERVA ~ 94
Fontanavecchia, 'Vigna Cataratte,' Campania, 2017
- SUPER ROMA ~ 84
Poggio Le Volpi 'Roma,' Rome, 2021
- SUPER TUSCAN ~ 105
Avignonesi, 'Grifi,' Tuscany, 2020
- AMARONE DELLA VALPOLICELLA ~ 172
Pra, 'Morandina,' Veneto, 2015

magnum selections available upon request