

*Little Things*

ARANCINI 12

ZUCCHINI FRITTI 12

CRISPY CALAMARI 16

FRIED ARTICHOKE 12

STRACCIATELLA & OLIVE OIL BRUSCHETTA  
13*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

PROSCIUTTO &amp; 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 calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 19

mixed seasonal lettuces with peas and prosciutto

GNUDI

ricotta dumplings served simply in butter and parmesan

22

*Pasta*

BUCATINI

'CACIO E PEPE'

a classic roman  
pasta with parmigiano  
reggiano, pecorino,  
and cracked pink &  
black peppercorns  
31

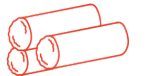
SPAGHETTI

in a classic stewed  
tomato sauce,  
finished with  
pancetta, pecorino,  
and breadcrumbs  
30

MAFALDE

long ribbon  
shaped pasta with  
heritage pork &  
veal bolognese, and  
parmigiano reggiano  
34

PACCHERI

cylindrical pasta  
with a hearty duck  
ragu and shaved  
parmigiano reggiano  
35

CRAB

CANNELLONI  
stuffed pasta rolls  
with crab and  
artichoke filling and  
a leek bechamel  
32*Pizza*

PISTACHIO BIANCO

ricotta robiola base, topped with  
hand-pulled mozzarella, red onion,  
pistachio, and rosemary  
25

STRETCH ARMSTRONG

a red sauce pie topped with cool,  
freshly made stracciatella cheese,  
basil, and extra virgin olive oil  
27

MR. WALLY

vodka sauce base with salami, onion,  
hen-of-the-woods mushrooms,  
mozzarella, pickled fresno peppers,  
and oregano  
26*Pl Bordo!**Entrées*

OSSO BUCCO

red wine braised  
pork shank served with  
parmesan risotto and  
crispy onions  
52

STEAK FLORENTINE\*

cooked in our wood burning  
oven with crispy smashed  
potatoes, roasted garlic, and  
seasonal vegetables  
120 (2+ PPL)

SWORDFISH PICCATA

pan seared, served with  
cured olives and  
heirloom tomatoes  
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

**N E G R O N I S**

NEGRONI STREGA 17  
beefeater, strega, cocchi americano

ROASTED ROSITA 15  
yola mezcal, cappelletti, sweet vermouth

DR. MELFI'S 13  
shaken negroni sour

## 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

SAUVIGNON BLANC 18/54/85  
bright and spunky from Venica & Venica

### 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
- GRAND CRU CHAMPAGNE ~ 150  
Pierre Paillard, 'Les Parcelles,' 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*

- 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
- RIBOLLA GIALLA ~ 65  
Ronchi di Cialla, Friuli, 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  
Lis Neris, 'Jurosa,' Friuli, 2020

*Bright Reds*

- SCHIAVA ~ 64  
Weingut Niklas, Alto Adige, 2022
- SCHIOPPETTINO ~ 78  
Ronchi di Cialla, 'RiNera,' Friuli, 2021
- FRAPPATO  
Lamoresca, 'Nerocapitano,' Sicily, 2023 ~ 98
- GRIGNOLINO ~ 65  
Francesco Boschis, Piedmont, 2022
- BARDOLINO ~ 60  
Cavalchina, Veneto, 2023
- ETNA ROSSO ~ 83  
Girolamo Russo, 'a Rina,' Sicily, 2022
- FRAPPATO & NERO D'AVOLA ~ 89  
COS, 'Cerasuolo,' Sicily, 2021
- FREISA ~ 84  
Giacomo Fenocchio, Piedmont, 2020
- DOLCETTO D'ALBA ~ 80  
Cavallotto, Piedmont, 2021
- 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
- VALPOLICELLA RIPASSO ~ 118  
L' Arco, 'Arcum,' Veneto, 2021
- BARBARESCO ~ 159  
Fratelli Grasso, 'Vallegrande,' Piedmont, 2016
- ROSSO DI MONTALCINO  
Il Colle, Tuscany, 2020 ~ 102  
Poggio di Sotto, Tuscany, 2017 ~ 227
- BAROLO ~ 155  
Paolo Conterno, 'Riva de Bric,' Piedmont, 2019
- BRUNELLO DI MONTALCINO ~ 145  
Fanti, Tuscany, 2019
- AGLIANICO RISERVA ~ 94  
Fontanavecchia, 'Vigna Cataratte,' Campania, 2017
- AMARONE DELLA VALPOLICELLA ~ 172  
Pra, 'Morandina,' Veneto, 2015

*magnum selections available upon request*