

FRESH SPUN GELATO

please inquire ahead of time with your server for seasonal flavor and accompaniments

Little Things

- SUPPLI 12
 ZUCCHINI FRITTI 12
 FRIED ARTICHOKEs 12
 STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

Crudos

- TUNA CRUDO* 24
 calabrian chile vinaigrette, crispy rosemary, pine nuts
 SALMON CRUDO* 21
 fennel, shallot, lemon, chive, capers
 SNAPPER TARTARE* 25
 local peppers, citrus, castelvetro, fried shallots

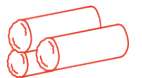


Salads, Small Plates, & Such

- WOOD-FIRED SWEET PEPPERS 17
 fromage blanc, pickled garlic, capers, saba
 PROSCIUTTO & BURRATA 25
 with fruit, fig vincotto, and basil
 MELFI'S SPICY CAESAR SALAD* 18
 dressed in calabrian chili and anchovy dressing
 A BEAUTIFUL LETTUCE SALAD 14
 mixed seasonal lettuces with peas
 add prosciutto (+6)
 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

BIANCO
 ricotta robiola base, topped with
 hand-pulled mozzarella, fontina,
 sottocenere al tartufo and sage
 add black truffle (+30)
 25

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

DIAVOLA
 a red sauce pie with soppressata,
 red onion, mozzarella,
 ricotta and spicy honey
 26

Al 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 Falanghina from Fontanavecchia

PINOT GRIGIO 15/45/70
a chiseled classic from Oltrepo-Pavese hills

VERDECA 14/42/65
tropical and floral from Produttori Di Manduria

RED

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

BARDOLINO 13/39/60
juicy, fruit forward from Cavalchina in Veneto

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

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

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

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

NEBBIOLO 16/48/75
a structured, balanced, baby Barolo from Piedmont

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

SUPER TUSCAN 19/57/90
full bodied Cabernet blend from Grifi

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

Sparkling

- PETILLANT NATUREL ~ 70
Il Mostro, 'Ragana,' Abruzzo, 2022
- PROSECCO SUPERIORE ~ 85
Silvano Follador, 'Valdobbiadene,' Veneto, 2021
- FRANCIACORTA ~ 112
Barone Pizzini, 'Animante,' Lombardy, NV
- GRAND CRU CHAMPAGNE ~ 208
Girard-Bonnet, 'A Mi-Chemin,' France, NV
- SPECIAL CLUB CHAMPAGNE ~ 230
Gaston Chiquet, France, 2015

Rose

- PROVENCE STYLE BLEND ~ 62
Cavalchina 'Bardolino Chiaretto,' Veneto, 2023
- NEBBIOLO ~ 95
Giacometto Bruno, 'Canavese,' Piedmont, 2022

Lean Whites

- GRUNER VELTLINER ~ 85
Manni Nössing Alto Adige, 2022
- CORTESE ~ 68
Giordano Lombardo, 'Gavi di Gavi,' Piedmont, 2023
- FALANGHINA ~ 62
La Sibilla, Campania, 2023
- VERDECA ~ 65w
Produttori di Manduria, 'Alice,' Puglia, 2023
- RIBOLLA GIALLA ~ 65
Ronchi di Cialla, Friuli, 2023
- VERMENTINO ~ 74
Val di Toro, 'Auramaris,' Tuscany, 2022
- FRIULANO ~ 76
I Clivi, 'San Pietro,' Friuli, 2022
- DELICIOUS BLEND ~ 65
Luigi Baudana, 'Dragon,' Piedmont, 2023
- MALVASIA ~ 87
Borgo San Daniele, 'l'Mauri,' Friuli, 2023

Full Whites

- ORANGE ~ 86
Denavolo, 'Catavela,' Emilia-Romagna, 2020
- CAPRETTONE ~ 68
Villadora, Campania, 2021
- INZOLIA ~ 58
Cantine Barbera, 'Tivitti,' Sicily, 2022
- TIMORASSO ~ 90
Vigneti Massa, 'Derthona,' Piedmont, 2022
- CHARDONNAY ~ 100
Lis Neris, 'Jurosa,' Friuli, 2022

Bright Reds

- SCHIAVA ~ 64
Weingut Niklas, Alto Adige, 2023
- SCHIOPPETTINO ~ 78
Ronchi di Cialla, 'RiNera,' Friuli, 2021
- FRAPPATO ~ 98
Lamoresca, 'Nerocapitano,' Sicily, 2023
- GRIGNOLINO ~ 65
Francesco Boschis, Piedmont, 2022
- PELAVERGA ~ 92
Castello di Verduno, 'Basadone,' Piedmont, 2022
- ETNA ROSSO ~ 83
Girolamo Russo, 'a Rina,' Sicily, 2022
- FRAPPATO & NERO D'AVOLA ~ 89
COS, 'Cerasuolo,' Sicily, 2021
- CESANESE ~ 65
Cincinnato, 'Argeo,' Lazio, 2021
- DOLCETTO D'ALBA ~ 80
Cavallotto, Piedmont, 2021
- ALICANTE ~ 79
Cantine Barbera, 'Ciatu,' Sicily, 2018

Richer Reds

- LAGREIN ~ 69
Muri-Gries, Alto Adige, 2022
- NERO D'AVOLA ~ 89
Caruso & Minini, 'Naturalmente,' Sicily, 2020
- GATTINARA ~ 137
Vallana, Alto Piemonte, 2007
- TEROLDEGO ~ 88
Elisabetta Foradori, Alto Adige, 2022
- MONTEPULCIANO D'ABRUZZO RISERVA ~ 80
La Valentina, 'Spelt,' Abruzzo, 2020
- BARBARESCO ~ 159
Fratelli Grasso, 'Vallegrande,' Piedmont, 2016
- SYRAH ~ 110
Fabrizio Dionisio, 'Castagnino,' Tuscany, 2023
- ROSSO DI MONTALCINO
Il Colle, Tuscany, 2020 ~ 102
Poggio di Sotto, Tuscany, 2019 ~ 227
- BAROLO
Paolo Conterno, 'Riva de Bric,' Piedmont, 2019 ~ 155
Giacomo Fenocchio, 'Cannubi,' Piedmont, 2019 ~ 315
- BRUNELLO DI MONTALCINO ~ 145
Fanti, Tuscany, 2020
- SUPER TUSCAN ~ 395
Tenuta di Trinoro, 'Campo di Camagi,' Tuscany, 2020
- AGLIANICO RISERVA ~ 94
Fontanavecchia, 'Vigna Cataratte,' Campania, 2018
- AMARONE DELLA VALPOLICELLA ~ 172
Pra, 'Morandina,' Veneto, 2017

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 & BURRATA 25

with fruit, fig vincotto, and basil

SNAPPER TARTARE* 25

local peppers, citrus, castelvetranos, fried shallots

MELFI'S 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

*Al 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