



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
- MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing
- PROSCIUTTO & BURRATA 25
with fruit, fig vincotto, and basil
- A BEAUTIFUL LETTUCE SALAD 14
mixed seasonal lettuces with peas
add prosciutto (+6)
- GNUDI 22
ricotta dumplings served simply in butter and parmesan



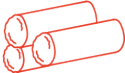
Pasta

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BUCATINI
'CACIO E PEPE'
a classic roman
pasta with parmigiano
reggiano, pecorino
and cracked pink &
black peppercorns
31
- 

SPAGHETTI
in a classic pomodoro
sauce, finished with
parmigiano reggiano
and basil
27
- 

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
- 

CANNELLONI
stuffed pasta rolls
with a ricotta and
parmesan filling and
heirloom pomodoro
32

Pizza

- BIANCO 25
ricotta robiola base, topped with
hand-pulled mozzarella, fontina,
sottocenere al tartufo and sage
- STRETCH ARMSTRONG 27
a red sauce pie topped with cool,
freshly made stracciatella cheese,
basil and extra virgin olive oil
- DIAVOLA 26
a red sauce pie with soppressata,
red onion, mozzarella,
ricotta and spicy honey

Al Bordo!

Entrées

- OSSO BUCCO 52
red wine braised
pork shank served with
parmesan risotto and
crispy onions
- STEAK FLORENTINE* 145 (2+ PPL)
cooked in our wood burning
oven with crispy smashed
potatoes, roasted garlic
butter, and seasonal
vegetables
- SWORDFISH PICCATA 46
pan seared, served with
cured olives and
heirloom tomatoes
- GRILLED BRANZINO 48
two crispy skin fillets
served with a fennel
salad; with extra virgin
olive oil and lemon



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

LAID 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
NEGRONI STREGA 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

SAUVIGNON BLANC 18/54/85
bright and crisp from Friuli

RED

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

BARDOLINO 13/39/60
juicy, fruit forward from Cavalcina 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
elegantly structured and balanced 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

Bottled Beer

PERONI LAGER 8
BUDWEISER LIGHT 6

Canned Beer

HOLY CITY 'PLUFF MUD' PORTER 8
COAST '32/50' KÖLSCH 8
WESTBROOK IPA 9
UNTITLED ART (NA) ITALIAN STYLE PILS 8

Sparkling

- PETILLANT NATUREL ~ 60
Il Mostro, 'Il Pestifero,' Marche, 2023
- 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

- NEBBIOLO ~ 95
Giacometto Bruno, 'Canavese,' Piedmont, 2022

Lean Whites

- KERNER ~ 85
Manni Nossing, Alto Adige, 2022
- CORTESE ~ 68
Giordano Lombardo, 'Gavi di Gavi,' Piedmont, 2023
- FALANGHINA ~ 62
La Sibilla, Campania, 2023
- VERDECA ~ 65
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

Full Whites

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

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
- TEROLDEGO ~ 88
Elisabetta Foradori, Alto Adige, 2022
- GATTINARA ~ 137
Vallana, Piedmont, 2014
- MONTEPULCIANO D'ABRUZZO RISERVA ~ 80
La Valentina, 'Spelt,' Abruzzo, 2020
- BARBARESCO ~ 159
Fratelli Grasso, 'Vallegrande,' Piedmont, 2020
- 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

magnum selections available upon request