calabrian chili vinaigrette, crispy rosemary, pine nuts

cured tuna belly, endive, red onion, cannellini beans



Little Things

SUPPLI 12 ZUCCHINI FRITTI 12

TUNA CRUDO* 24

PROSCIUTTO & BURRATA 25

with fruit, fig vincotto, and basil

TUNA & CANNELLINI BEAN SALAD 25

FRIED ARTICHOKES 12 STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

Salads, & Such

ROASTED TOMATO CAPRESE 21 roasted tomatoes, buffalo mozzarella, pistachio, basil

MELFI'S SPICY CAESAR SALAD* 18 dressed in calabrian chili and anchovy dressing add confit chicken 12

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

Pasta



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

BIANCO ricotta robiola base, topped with hand-pulled mozzarella, fontina, sottocenere al tartufo and sage 25 SPAGHETTI in a classic pomodoro sauce, finished with

parmigiano reggiano and

basil

27

PACCHERI cylindrical pasta with a hearty duck ragu and shaved parmigiano reggianno 35



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

Pizza

STRETCH ARMSTRONG a red sauce pie topped with cool, freshly made stracciatella cheese, basil, and extra virgin olive oil 27 MRS. MELFI'S our house red sauce is topped with hand-pulled mozzarella, italian sausage, broccoli rabe, green onion, and parmigiano 26

Al Bordo!

Entrées

CHICKEN WITH TRICOLORE SALAD confit chicken with an very colorful salad

29

GRILLED BRANZINO a crispy skin-on fillet served with a fennel salad 26

While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. *Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Please no substitutions. Cash, American Express, Visa/Mastercard, Discover No checks, and no smoking in restaurant.

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

GARIBALDI 13 the ultimate lunch cocktail - campari and OJ

EX-ROYAL 14 gin, aperol, fresh ginger, lemon

ITALIAN GREYHOUND 14 freshly frothed grapefruit juice with amaro meletti

DEBBIE DON'T 15 tequila, averna, demerara, lemon

FAT & DIRTY MARTINI 15 olive oil washed vodka, olive juice

CHARLESTON'S COLDEST LUNCH MARTINI

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



BELLINI 13 harry's bar style - white peach puree and prosecco

APEROL SPRITZ 14 aperol, prosecco, chilled club soda

WHERE HUGO, I GO 16 lemon mint infused st. germain, prosecco, club soda

FRAGOLA ROCKS 15 rum, strawberry basil cordial, pineapple, club soda

BLUE BERRYMORE 14 vodka, blueberry mint cordial, lemon, club soda

MEL-PHONY NEGRONI 14 spirit-free aperitivo and gin, bright and bitter

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

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

SPARKLING ROSÉ 15/69

STILL ROSÉ 14/42/65

SOAVE CLASSICO 13/39/60

GRECO DI TUFO 19/57/90

VERDICCHIO 14/42/65

NEBBIOLO 19/57/90

shaken negroni sour

from Alice Ose in the village of Carpesica

dry Sangiovese from La Spinetta in Tuscany

round, with a touch of acid from Veneto

crisp, clean and well rounded from Marche

a structured, balanced, baby Barolo from Peimonte

dark berries and medium body from Monte Bernardi

rich and full bodied from Campania

CHIANTI CLASSICO 18/54/85

full bodied Cabernet blend from Grifi

SUPER TUSCAN 19/57/90

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 fresh and balanced Grillo from Sicily

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 CHILLED PIZZA RED 13/39/60 juicy, refreshing from Piedmont BARBERA 14/42/65

ripe cherries & freshness from Piedmont

Bottled Beer

PERONI LAGER 8 BUDWEISER LIGHT 6 ISAAC WHITE ALE 15 DUCATO ITALIAN PILSNER 17

Canned Beer

COAST '32/50' KÖLSCH 8 WESTBROOK IPA 9 UNTITLED ART (NA) ITALIAN STYLE PILS 8