

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)



Pasta



- 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
ricotta robiola base, topped with
hand-pulled mozzarella, fontina,
sottocenere al tartufo and sage
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
butter, and seasonal
vegetables
145 (2+ PPL)
- GRILLED BRANZINO
two crispy skin fillets
served with a fennel
salad; with extra virgin
olive oil and lemon
48

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
- CALABRIAN SOMBRERO 18
yola mezcal, aperol, calabrian chili, lemon
- LAKE MINNETONKA 17
grapefruit-infused gin, cointreau, lemon, cherry
- EX-ROYAL 14
gin, aperol, fresh ginger, lemon
- DEBBIE DON'T 15
tequila, averna, demerara, lemon
- FAT & DIRTY MARTINI 15
olive oil washed vodka, olive juice
- ESPRESSO MARTINI 'SHAKERATO' 16
espresso, vodka, chocolate liqueur

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



SPRITZES

NEGRONIS

NON-ALC

- ESPRESSO MARTINI 'SHAKERATO' 16
espresso, vodka, chocolate liqueur
- APEROL SPRITZ 14
aperol, prosecco, 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
- 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
- MEL-PHONY NEGRONI 14
spirit-free aperitivo and gin, bright and bitter
- GHIA'S SPRITZ 14
spirit-free aperitivo, bright, savory, and bitter
- LAID BACK MARGARITA 14
spirit-free tequila, lime, agave, spicy bitters
- THE GOOD SUN 14
spirit-free tequila, pineapple, ginger

Wines by the Glass, Half Liter, or Bottle

SPARKLING & ROSÉ

- PROSECCO 12/55
from Santome in the Veneto
- LAMBRUSCO 14/65
bubbly red from 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

- SPARKLING ROSÉ 15/69
from the village of Carpesica
- STILL ROSÉ 14/42/65
dry Sangiovese from Tuscany

- SOAVE CLASSICO 13/39/60
round, with a touch of acid from Veneto
- VERDICCHIO 14/42/65
crisp, clean and well rounded from Marche
- GRECO DI TUFO 19/57/90
rich and full bodied from Campania

- NEBBIOLO 19/57/90
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

- CORTESE ~ 68
Giordano Lombardo, 'Gavi di Gavi,' Piedmont, 2022
- FALANGHINA ~ 62
La Sibilla, Campania, 2022
- VERDECA ~ 65
Produttori di Manduria, 'Alice,' Puglia, 2023
- RIBOLLA GIALLA ~ 65
Ronchi di Cialla, Friuli, 2023
- VERMENTINO ~ 74
Val di Toro, 'Auramaris,' Tuscany, 2021
- FRIULANO ~ 76
I Clivi, 'San Pietro,' Friuli, 2022
- PECORINO ~ 67
Santa Barbara, 'Offida,' Marche, 2023
- DELICIOUS BLEND
Luigi Baudana, 'Dragon,' Piedmont, 2023 ~ 65
- MALVASIA ~ 87
Borgo San Daniele, 'I'Mauri,' Friuli, 2021

Full Whites

- ORANGE ~ 75
Caruso & Minini, 'Arancino,' Sicily, 2024
- CAPRETTONE ~ 68
Villadora, Campania, 2021
- INZOLIA ~ 58
Cantine Barbera, 'Tivitti,' Sicily, 2020
- TIMORASSO ~ 90
Vigneti Massa, 'Derthona,' Piedmont, 2022
- SANGIOVESE ~ 100
Podere Lecci e Brocchi, 'Il Sangio,' Tuscany, 2020
- CHARDONNAY ~ 98
Lis Neris, 'Jurosa,' Friuli, 2020
- TREBBIANO BLEND ~ 80
Tre Monte, 'Thea,' Emilia-Romagna, 2022

Bright Reds

- SCHIAVA ~ 64
Weingut Niklas, Alto Adige, 2022
- SCHIOPPETTINO ~ 78
Ronchi di Cialla, 'RiNera,' Friuli, 2021
- FRAPPATO ~ 98
Lamoresca, 'Nerocapitano,' Sicily, 2023
- 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, 2020
- 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, 2016
- SYRAH ~ 110
Fabrizio Dionisio, 'Castagnino,' Cortona, 2023
- ROSSO DI MONTALCINO
Il Colle, Tuscany, 2020 ~ 102
Poggio di Sotto, Tuscany, 2017 ~ 227
- BAROLO
Paolo Conterno, 'Riva de Bric,' Piedmont, 2021 ~ 155
Giacomo Fenocchio, 'Cannubi,' Piedmont, 2019 ~ 315
- BRUNELLO DI MONTALCINO
Fanti, Tuscany, 2020 ~ 153
Voliero, Tuscany, 2017 ~ 192
- 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, 2015

magnum selections available upon request