



The Bottle List

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
- SPECIAL CLUB CHAMPAGNE 230
Gaston Chiquet, France, 2015

Rosé

- SICILIAN
Girolamo Russo, ‘Etna Rosato,’ Sicily, 2024
- NEBBIOLO
Giacometto Bruno, ‘Canavese,’ Piedmont, 2022

Lean Whites

- CORTESE 68
Giordano Lombardo, ‘Gavi di Gavi,’ Piedmont, 2023
- FALANGHINA 62
La Sibilla, Campania, 2023
- VERDECA 65
Produttori di Manduria, ‘Alice,’ Puglia, 2024
- RIBOLLA GIALLA 65
Ronchi di Cialla, Friuli, 2023
- ARNEIS 69
Matteo Correggia, Piedmont, 2024
- FRIULANO 76
I Clivi, ‘San Pietro,’ Friuli, 2022
- DELICIOUS BLEND 65
Luigi Baudana, ‘Dragon,’ Piedmont, 2023
- PECORINO 70
Stefano Antonucci, ‘Santa Barbera,’ Marche, 2023
- MALVASIA 87
Borgo San Daniele, ‘I’Mauri,’ Friuli 2022

Full Whites

- CAPRETTONE 68
Villadora, Campania, 2022
- TREBBIANO BLEND 80
Tre Monte, ‘Thea,’ Emilia-Romagna, 2022
- INZOLIA 58
Cantine Barbera, ‘Tivitti,’ Sicily, 2023
- TIMORASSO 90
Vigneti Massa, ‘Derthona,’ Piedmont, 2022
- SANGIOVESE 100
Podere Lecci e Brocchi, ‘Il Sangio,’ Tuscany, 2021
- CHARDONNAY 100
Lis Neris, ‘Jurosa,’ Friuli, 2021

Bright Reds

- SCHIAVA 64
Weingut Niklas, Alto Adige, 2023
- SCHIOPPETTINO 78
Ronchi di Cialla, ‘RiNera,’ Friuli, 2021
- FRAPPATO 98
Lamoresca, ‘Nerocapitano,’ Sicily, 2023
- PELAVERGA 92
Castello di Verduno, ‘Basadone,’ Piedmont, 2022
- FRAPPATO & NERO D’AVOLA 89
COS, ‘Cerasuolo,’ Sicily, 2021
- CESANESE 65
Cincinnato, ‘Argeo,’ Lazio, 2023
- 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, 2022
- TEROLDEGO 88
Elisabetta Foradori, Alto Adige, 2022
- GATTINARA 137
Vallana, Alto Piemonte, 2014
- VALPOLICELLA RIPASSO 124
L’ Arco, ‘Arcum,’ Veneto, 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, 2021 102
Poggio di Sotto, Tuscany, 2021 227
- BAROLO
Paolo Conterno, ‘Riva de Brie,’ Piedmont, 2019 155
Giacomo Fenocchio, ‘Cannubi,’ Piedmont, 2022 315
- BRUNELLO DI MONTALCINO
Voliero, Tuscany, 2017 192
Fanti, Tuscany, 2020 153
- SUPER TUSCAN 395
Tenuta di Trinoro, ‘Campo di Camgi,’ Tuscany, 2020
- AGLIANICO RISERVA 94
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2018
- AMARONE DELLA VALPOLICELLA 172
Pra, ‘Morandina,’ Venetom 2017

MAGNUM SELECTIONS AVAILABLE UPON REQUEST



721 KING STREET, CHARLESTON, SC

Fried Snacks

- SUPPLI 12
- ZUCCHINI FRITTI 12
- FRIED ARTICHOKEs 12



Fresh-Spun Gelato

Churned to order
with assorted toppings
SERVES 2+



Crudo

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



Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

WOOD-FIRED SWEET PEPPERS 17
formaggio bianco, pickled garlic, capers, saba

MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 14
mixed seasonal lettuces with herbs and english peas
(add prosciutto +6)

PROSCIUTTO & BURRATA 25
with seasonal fruit, fig vincotto, and basil

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.

Pizza

BIANCO 25	STRETCH ARMSTRONG 27	MR. WALLY 26
ricotta, robiola, fresh mozzarella, fontina, sottocenere al tarufo & fried sage	tomato sauce topped with cool, freshly made stracciatella, basil and extra virgin olive oil	vodka sauce topped hand pulled mozzarella, salami, red onion, mushrooms, pickled fresno peppers, & oregano

pizzas served on Melfi's signature cracker thin crust

Fresh Pasta



BUCATINI 31
cacio e pepe with
parmigiano
reggiano, pecorino
and cracked pink &
black peppercorns



SPAGHETTI 27
in a classic
pomodoro sauce, topped
with freshly grated
parmigiano reggiano and
basil



CANNELLONI 32
pasta stuffed
with a lemon ricotta and
parmigiano reggiano
filling, topped with an
heirloom pomodoro



MAFALDE 34
with heritage pork &
veal bolognese, topped
with freshly grated
parmigiano reggiano



PACCHERI 35
with a hearty duck
ragu, topped with
freshly shaved
parmigiano
reggiano

Entrées

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

GRILLED BRANZINO 48
two crispy skin fillets served
with a fennel salad;
with extra virgin olive oil
and lemon

Steak Florentine*

145
36oz grilled porterhouse; served
with crispy smashed potatoes,
roasted garlic butter, and
seasonal vegetables
SERVES 2

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.