



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
- PREMIER CRU BLANC DE BLANC 190  
George Remy, ‘Les Muits,’ France, 2019
- SPECIAL CLUB CHAMPAGNE 230  
Gaston Chiquet, France, 2015

Rosé

- PROVENCE STYLE 72  
Girolamo Russo, ‘Etna Rosato,’ Sicily, 2024
- NEBBIOLO 95  
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, ‘l’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  
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
- ETNA ROSSO 67  
Torre Mora, ‘Cauru,’ Sicily, 2022
- 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<br>crispy rosemary, pine nuts | fennel, shallot<br>lemon, chive, capers | local peppers, citrus<br>castelvetro, fried shallots |
| 24                                                        | 21                                      | 25                                                   |



## 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 28  
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<br>fontina, sottocenere al tarufo<br>& fried sage | tomato sauce topped with cool<br>freshly made stracciatella, basil<br>and extra virgin olive oil | vodka sauce topped hand pulled<br>mozzarella, salami, red onion<br>mushrooms, pickled fresno<br>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 37  
in a white wine sauce  
tossed with shrimp  
tomatoes, garlic, and  
topped with fresh  
parsley and bread  
crumbs



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 55  
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

HALIBUT 'AQUA PAZZA' 44  
a gently poached filet served  
over a broth of tomatoes, white  
wine, garlic, fresh herbs, and  
extra virgin olive oil

## Steak Florentine\*

145

36oz grilled porterhouse served  
with crispy smashed potatoes,  
garlicky greens, salsa verde, and  
creamy marsala sauce

SERVES 2

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