Melfi's

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

GRAND CRU BLANC DE BLANC 210
Philippe Gonet, 'Roy Soleil,' France, NV

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

GRUNER VELTLINER 85
Manni Nossing, Alto Adige, 2024

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

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

TIMORASSO
Vigneti Massa, 'Derthona,' Piedmont, 2022

CHARDONNAY 100
Lis Neris, 'Jurosa,' Friuli, 2021

Bright Reds

SCHIAVA 64
Weingut Niklas, Alto Adige, 2023

LANGHE FREISA 74
Giacomo Fenocchio, Peidmont, 2022

FRAPPATO 98
Lamoresca, 'Nerocapitano,' Sicily, 2024

ETNA ROSSO 67
Torre Mora, 'Cauru,' Sicily, 2022

SCHIOPPETTINO 78
Ronchi di Cialla, 'RiNera,' Friuli, 2021

PELAVERGA 92
Castello di Verduno, 'Basadone,' Piedmont, 2022

FRAPPATO & NERO D'AVOLA 89
COS, 'Cerasuolo,' Sicily, 2022

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, 2023

BRAMATERRA 137
Le Pianelle, Alto Piemonte, 2016

VALPOLICELLA RIPASSO 124
L' Arco, 'Arcum,' Veneto, 2022

BARBARESCO 159
Fratelli Grasso, 'Vallegrande,' Piedmont, 2016

SYRAH 110
Fabrizio Dionisio, 'Castagnino,' Tuscany, 2023

ROSSO DI MONTALCINO
Il Colle, Tuscany, 2022 102
Poggio di Sotto, Tuscany, 2021 227

BAROLO
Paolo Conterno, 'Riva de Brie,' Piedmont, 2021 155
Giacomo Fenocchio, 'Cannubi,' Piedmont, 2019 315
Oddero, 'Classico,' Piedmont, 2006 415

BRUNELLO DI MONTALCINO
Fanti, Tuscany, 2020 153

SUPER TUSCAN 395
Tenuta di Trinoro, 'Campo di Camgi,' Tuscany, 2020

AGLIANICO RISERVA 94
Fontanavecchia, 'Vigna Cataratte,' Campania, 2019

AMARONE DELLA VALPOLICELLA 172
Pra, 'Morandina,' Venetom 2018

MAGNUM SELECTIONS AVAILABLE UPON REQUEST

Melfi's

721 KING STREET, CHARLESTON, SC

Melfi's

Fried Snacks

SUPPLI 13

ZUCCHINI FRITTI 12

FRIED ARTICHOKES 12

ORDER AHEAD!

Fresh-Spun Gelato

Churned to order
with assorted toppings
SERVES 2+

Crudo

TUNA CRUDO*
calabrian chile vinaigrette
crispy rosemary, pine nuts
24

SALMON CRUDO*
fennel, shallot
lemon, chive, capers
22

SNAPPER TARTARE*
local peppers, citrus
castelvetranos, fried shallots
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 15
mixed seasonal lettuces with herbs and english peas
(add prosciutto +6)

PROSCIUTTO & BURRATA 28
with seasonal fruit, fig vincotto, and basil

We apply a universal 3% fee to offset technology costs. 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.

Melfi's

Pizza

BIANCO 25
ricotta, robiola, fresh mozzarella
fontina, sottocenere al tarufo
& fried sage

STRETCH ARMSTRONG 27
tomato sauce topped with cool
freshly made stracciatella, basil
and extra virgin olive oil

MR. WALLY 26
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 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

AQUA PAZZA MP
a gently poached
seasonal fish 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, and salsa verde
SERVES 2

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