



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 92
Manni Nossing, Alto Adige, 2024
- CORTESE 68
Giordano Lombardo, ‘Gavi di Gavi,’ Piedmont, 2023
- SAUVIGNON BLANC 92
Venica & Venica, Friuli, 2024
- 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, ‘l’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

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
- GATTINARA 165
Cantina Sociale Cooperative, Piemonte, 2018
- 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
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 98
Fontanavecchia, ‘Vigna Cataratte,’ Campania, 2019
- AMARONE DELLA VALPOLICELLA 192
Pra, ‘Morandina,’ Venetom 2018

MAGNUM SELECTIONS AVAILABLE UPON REQUEST



721 KING STREET, CHARLESTON, SC

Fried Snacks

- SUPPLI 13
- ZUCCHINI FRITTI 12
- FRIED ARTICHOKEs 12



Fresh-Spun Gelato

Churned to order
with assorted toppings

SERVES 2+



Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 13

TUNA CRUDO* 25
calabrian chile vinaigrette, crispy rosemary, pine nuts

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

MELFI'S SPICY CAESAR SALAD* 18
dressed in calabrian chili and anchovy dressing
(add chicken milanese +12)

TUNA & CANNELLINI BEAN SALAD 25
cured tuna belly, endive, red onion, cannellini beans

PROSCIUTTO & BURRATA 32
with seasonal fruit, fig vincotto, and basil

We apply a universal 3% fee to offset payment processing and 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.

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 | MRS. MELFI'S 26
tomato sauce with hand-pulled
mozzarella, italian sausage,
broccoli rabe, green onion, and
parmigiano |
|--|---|---|

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



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

CHICKEN WITH TRICOLORE SALAD
chicken milanese on a bed of
beautiful local lettuces
29

GRILLED BRANZINO
a crispy skin on fillet served
with a fennel salad;
with extra virgin olive oil
and lemon
27

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