

Melfi's

The Bottle List

Bright Reds

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

PINOT GRIGIO 74
Bruno Verdi, Lombardia, 2024

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, '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

SCHIAVA 64
Weingut Niklas, Alto Adige, 2023

LANGHE FREISA 74
Giacomo Fenocchio, Piedmont, 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
Cincinnati, '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

Melfi's

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+



Crudo

TUNA CRUDO* calabrian chile vinaigrette crispy rosemary, pine nuts 25	SALMON CRUDO* fennel, shallot lemon, chive, capers 22	SNAPPER TARTARE* local peppers, citrus castelvranos, fried shallots 25
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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 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 | MR. WALLY 26
vodka sauce topped hand pulled
mozzarella, salami, red onion
mushrooms, pickled freso
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 wood-fired potatoes,
garlicky greens, and salsa verde
SERVES 2

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