

*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

SPECIAL CLUB CHAMPAGNE 230  
Gaston Chiquet, France, 2015

### *Rosé*

NEBBIOLO 95  
Giacometto Bruno, 'Canavese,' Piedmont, 2022

THE BEST SICILIAN ROSE 99  
Frank Cornelissen, 'Susucaru,' Sicily, 2024

### *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, 'l'Mauri,' Friuli 2022

### *Full Whites*

CAPRETTONE 68  
Villadora, Campania, 2022

CHARDONNAY 94  
Felsina, 'I-Sistri,' Tuscany, 2024

TIMORASSO 90  
Vigneti Massa, 'Derthona,' Piedmont, 2022

SCHIAVA 64  
Weingut Niklas, Alto Adige, 2023

LANGHE FREISA 74  
Giacomo Fenocchio, Piedmont, 2022

FRAPPATO 98  
Lamoresca, 'Nerocapitano,' Sicily, 2023

ETNA ROSSO 67  
Torre Mora, 'Cauru,' Sicily, 2023

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

PELAVERGA 92  
Castello di Verduno, 'Basadone,' Piedmont, 2023

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

CESANESE 65  
Cincinato, 'Argeo,' Lazio, 2023

DOLCETTO D'ALBA 80  
Cavallotto, Piedmont, 2022

ALICANTE 79  
Cantine Barbera, 'Ciatu,' Sicily, 2021

### *Richer Reds*

LAGREIN 69  
Muri-Gries, Alto Adige, 2022

NERO D'AVOLA 89  
Caruso & Minini, 'Naturalmente,' Sicily, 2023

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, 2024

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

BAROLO  
Paolo Conterno, 'Riva de Brie,' Piedmont, 2021 155  
Oddero, 'Classico,' Piedmont, 2006 415

BRUNELLO DI MONTALCINO  
Fanti, Tuscany, 2021 168

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

AGLIANICO RISERVA 98  
Fontanavecchia, 'Vigna Cataratte,' Campania, 2019

AMARONE DELLA VALPOLICELLA 215  
Pra, 'Morandina,' Veneto, 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+



## Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 14

TUNA CRUDO\* 26  
calabrian chile vinaigrette, crispy rosemary, pine nuts

WOOD-FIRED SWEET PEPPERS 18  
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



RADIATORI 34  
with heritage pork &  
beef 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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