



The Bottle List

Sparkling

- PETILLANT NATUREL 60
Il Mostro, ‘Il Pestifero,’ Marche, 2023
- PROSECCO SUPERIORE 98
Silvano Follador, ‘Valdobbiadene,’ Veneto, 2021
- FRANCIACORTA 112
Barone Pizzini, ‘Animante,’ Lombardy, NV
- PREMIER CRU BLANC DE BLANC 198
George Remy, ‘Les Muits,’ France, 2019
- SPECIAL CLUB CHAMPAGNE 230
Gaston Chiquet, France, 2015

Rosé

- PROVENCE STYLE 92
Nervi-Conterno, ‘Il Rosato,’ Piedmont, 2025
- THE BEST IN SICILY 99
Frank Cornelissen, ‘Susucaru,’ Sicily, 2024
- RICH RED NEBBIOLO 95
Giacametto Bruno, ‘Canavese,’ Piedmont, 2022

Lean Whites

- PINOT GRIGIO 74
Bruno Verdi, Lombardia, 2025
- GRUNER VELTLINER 92
Manni Nossing, Alto Adige, 2024
- CORTESE 68
Giordano Lombardo, ‘Gavi di Gavi,’ Piedmont, 2024
- SAUVIGNON BLANC 92
Venica & Venica, Friuli, 2024
- FALANGHINA 62
La Sibilla, Campania, 2024
- VERDECA 65
Produttori di Manduria, ‘Alice,’ Puglia, 2025
- RIBOLLA GIALLA 65
Ronchi di Cialla, Friuli, 2023
- FRIULANO 76
I Clivi, ‘San Pietro,’ Friuli, 2023
- DELICIOUS BLEND 65
Luigi Baudana, ‘Dragon,’ Piedmont, 2024
- MALVASIA 87
Borgo San Daniele, ‘l’Mauri,’ Friuli 2022

Full Whites

- ETNA BIANCO 72
Barone Di Villagrande, Sicily, 2024
- CAPRETTONE 68
Villadora, Campania, 2023
- CHARDONNAY 94
Felsina, ‘l-Sistri,’ Tuscany, 2023
- TIMORASSO 90
Vigneti Massa, ‘Derthona,’ Piedmont, 2022

Bright Reds

- FRAPPATO 98
Lamoresca, ‘Nerocapitano,’ Sicily, 2024
- ETNA ROSSO 72
Torre Mora, ‘Cauru,’ Sicily, 2023
- SCHIOPPETTINO 78
Ronchi di Cialla, ‘RiNera,’ Friuli, 2021
- PELAVERGA 92
Castello di Verduno, ‘Basadone,’ Piedmont, 2024
- FRAPPATO & NERO D’AVOLA 89
COS, ‘Cerasuolo,’ Sicily, 2022
- DOLCETTO D’ALBA 92
Cavallotto, Piedmont, 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 134
L’ Arco, ‘Arcum,’ Veneto, 2022
- MONTEPULCIANO D’ABRUZZO RISERVA 85
La Valentina, ‘Spelt,’ Abruzzo, 2021
- BARBARESCO 159
Fratelli Grasso, ‘Vallegrande,’ Piedmont, 2016
- SYRAH 110
Fabrizio Dionisio, ‘Castagnino,’ Tuscany, 2024
- ROSSO DI MONTALCINO
Il Colle, Tuscany, 2022 102
Salicutti, Tuscany, 2023 198
Poggio di Sotto, Tuscany, 2022 227
- BAROLO
Paolo Conterno, ‘Riva de Brie,’ Piedmont, 2021 165
Oddero, ‘Classico,’ Piedmont, 2006 415
- BRUNELLO DI MONTALCINO
Fanti, Tuscany, 2021 175
- 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



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

26

SALMON CRUDO*

fennel, shallot
lemon, chive, capers

22

SNAPPER TARTARE*

local peppers, citrus
castelvetro, fried shallots

25



Salads, Small Plates and Such

STRACCIATELLA & OLIVE OIL BRUSCHETTA 14

WOOD-FIRED SWEET PEPPERS 18

formaggio bianco, pickled garlic, capers, saba

MELFI'S SPICY CAESAR SALAD* 18

dressed in calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 17

mixed seasonal lettuces with herbs and english peas
(add prosciutto +9)

PROSCIUTTO & STRACCIATELLA 32

with seasonal fruit, fig vincotto, and basil

We apply a universal 3% fee to offset payment processing 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 VERDE 25

whipped ricotta with lemon, fontina
hand-pulled mozzarella, leeks
and salsa verde

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



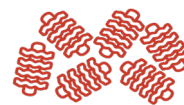
SPAGHETTI 37

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



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

OSSO BUCCO 57

red wine braised pork shank
served with parmesan risotto
and crispy onions

GRILLED BRANZINO 62

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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