Melfi's

Fried Snacks

SUPPLI 13

ZUCCHINI FRITTI 12

FRIED ARTICHOKES 12

CHARLESTON'S FAVORITE

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
castelvetranos, 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
baby gem lettuces dressed in calabrian chili and anchovy dressing

A BEAUTIFUL LETTUCE SALAD 17
mixed seasonal lettuces with herbs and english peas
(add prosciutto +9)

ROASTED LITTLE NECK CLAMS 28
white wine broth, calabrian chilis, and garlicky toast

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.

Melfi's

Pizza

BIANCO VERDE 25
whipped ricotta with lemon, fontina hand-pulled mozzarella, aleppo pepper, leeks and salsa verde
(add prosciutto +9)

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 34
traditional puttanesca with tomato, olive garlic, and capers tossed with tarvin shrimp

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

Steak Florentine*

145
36oz grilled porterhouse served
with wood-fired potatoes,
garlicky greens, and salsa verde
SERVES 2

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