

SPECIAL EDITION

HOLY CHOW

THE LOCAL

Palate

PALATE

THE BEST
FOOD + DRINK
in the South's
#1 DINING TOWN

40+
CHEF
RECIPES



Just add cheese

No one comes to Charleston looking for pizza, but once shrimp-and-grits fatigue sets in and you're craving a pepperoni pie, we've got your back. From corner parlors to a sleek trattoria, here are our top picks for pizza that lives up to the city's culinary rep.

INDACO All blond wood and lime-washed walls, the deep dining room at Indaco is humming from happy hour to late night with a stylish crowd at communal tables sipping Lambrusco and sharing elegant pizzas, including the sweet corn with pancetta,

hot peppers, and ricotta, and a lovely 'za starring Cerginola olives with a Calabrian chili kick. And pizza for brunch on Sunday? Yes, please: The Nutella with bananas, pecans, and sea salt goes down well with that first cuppa or try the Breakfast Pie topped with pancetta and a farm egg with a Bloody Mary. But pizzas here are only part of the story. Leave room at dinner for housemade salumi, cured sausages, pasta—say, the agnolotti with brisket and fontina fonduta, oyster mushrooms, and pickled shallots—and piatti, like spit-roasted half chicken with fennel and blueberries. indacocharleston.com