



## ANTIPASTI

- 5 **FOCACCIA**, pesto, prosciutto vinaigrette
- 5 **MARINATED OLIVES**, Cerignola, Lucques, Castlevetrano
- 9 **BLISTERED SHISHITOS**, tonnato sauce, crispy onions, cured egg
- 11 **MUSSELS CONSERVA**, garlic, shallot, olive oil, grilled bread
- 12 **FRIED ARTICHOKEs**, walnut-anchovy vinaigrette, Parmesan
- 18 **CHARRED OCTOPUS**, torn potatoes, shishitos, aleppo vinaigrette, pea shoots
- 13 **CAESAR**, little gem, white anchovy, Caesar dressing, breadcrumbs, Parmesan
- 17 **BURRATA**, marinated heirloom tomatoes, grilled peppers, pickled red onion
- 13 **POLPETTE**, ricotta, San Marzano tomato, Pecorino Romano
- 22 **PROSCIUTTO DI PARMA**, Parmesan, honey, flatbread, seasonal fruit

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| FOR THE<br><i>table</i>                      | <p>→ ←</p> <p><b>AVOID HAVING TO MAKE A TOUGH DECISION.</b><br/> <b>LET OUR CHEF CURATE A THREE COURSE, FAMILY-STYLE MEAL FOR \$45 PER GUEST.</b></p> |
| <p><b>EXECUTIVE CHEF</b>, Michael Holler</p> |   |
| <p><b>SOUS CHEF</b>, Eric Olson</p>          | <p><b>PASTA CHEF</b>, Glenn Wolfe</p>   |

## PASTA

- 23 **BLACK PEPPER TAGLIATELLE\***, pork tesa, egg yolk, chives, Parmesan
- 25 **AGNOLOTTI**, smoked mozzarella, pork shank, roasted tomatoes, Taggiasca olives, basil
- 25 **CORN MEZZALUNA**, goat cheese, Calabrese sausage, shishito, pickled fennel
- 24 **SPAGHETTI**, aglio e olio, tuna confit, roasted tomatoes, sea beans
- 23 **BUCATINI VERDE**, San Marzano tomato, roasted garlic, burrata, basil
- 23 **RICOTTA CAVATELLI**, roma beans, pesto, pine nuts, crispy prosciutto

## PIATTI

- 25 **ROASTED HALF CHICKEN**, grilled onions, sofrito, local potatoes, lemon
- 26 **KEEGAN FILION FARMS PORK\***, roma beans, farro, radish, peach mostarda
- 34 **LOCAL CATCH**, roma beans, grilled zucchini, pepperoncini salsa verde
- 24 **VEGETABLE PLATE**, blistered shishitos, Fairy Tale eggplant, sungold tomatoes, roma beans, Vidalia onion, sofrito
- 55 **CAB 20oz RIBEYE**, sungold tomatoes, preserved Hen of the Woods mushrooms, roasted garlic

## PIZZA \*best shared for the table

- 17 **SAUSAGE**, San Marzano tomato, marinated red onions, pepperoncini, sausage, Swiss chard, San Simon di Costa
- 15 **MARGHERITA**, San Marzano tomato, mozzarella, basil, Parmesan
- 17 **CORN**, 'nduja, ricotta, green onion, basil
- 16 **CLAM**, Littlenecks, garlic, oregano, lemon, sea beans, Parmesan
- 16 **BIANCA**, mozzarella, ricotta, Parmesan

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 MENU ITEMS ARE SUBJECT TO CHANGE

\*State of South Carolina regulations dictates that "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, pork, or shellfish may reduce the risk of food borne illness."