



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, cippolini, olive oil, grilled bread
- 12 **FRIED ARTICHOKEs**, walnut-anchovy vinaigrette, Parmesan
- 13 **CAESAR**, little gem, white anchovy, Caesar dressing, focaccia croutons, Parmesan
- 17 **BURRATA**, marinated heirloom tomatoes, grilled peppers, pickled red onion
- 14 **POLPETTE**, C.A.B. beef, Keegan Filion pork, Prosciutto, San Marzano tomato, Parmesan,
- 22 **PROSCIUTTO DI PARMA**, Parmesan, honey, flatbread, seasonal fruit

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

- 23 **BLACK PEPPER TAGLIATELLE***, pork tesa, egg yolk, chives, Parmesan
- 25 **AGNOLOTTI**, smoked mozzarella, pork shank, roasted tomatoes, Taggiasca olives, basil
- 24 **TORTELLINI EN BRODO**, mortadella, fennel, mustard seed, pistachio, pea shoots
- 24 **BLACK SPAGHETTI**, Calabrese sausage, SC shrimp, San Marzano tomato, green onion
- 23 **BUCATINI VERDE**, San Marzano tomato, roasted garlic, burrata, basil
- 23 **RICOTTA CAVATELLI**, butternut squash, brown butter, crispy prosciutto, pine nuts, sage

PIATTI

- 25 **ROASTED HALF CHICKEN**, grilled onions, sofrito, local potatoes, lemon
- 26 **KEEGAN FILION FARMS PORK***, lunch box peppers, farro, lacinato kale, San Marzano tomato
- 34 **LOCAL CATCH**, snap beans, grilled squash, pepperoncini salsa verde
- 24 **VEGETABLE PLATE**, blistered shisitos, grilled squash, little tomatoes, snap beans, Vidalia onion, sofrito
- 55 **CAB 20oz RIBEYE**, little tomatoes, preserved Hen of the Woods mushrooms, roasted garlic

PIZZA *best shared for the table

- 17 **SAUSAGE**, San Marzano tomato, marinated red onions, pepperoncini, Swiss chard, San Simon di Costa
- 15 **MARGHERITA**, San Marzano tomato, mozzarella, basil, Parmesan
- 17 **N'DUJA**, broccolini, San Marzano tomato, fontina
- 16 **BLISTERED PEPPERS**, aji dulce, shishitos, sweet peppers, San Marzano tomato, mozzarella, capers, garlic
- 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."