



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
- 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

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
- 25 **CORN MEZZALUNA**, goat cheese, Calabrese sausage, shishito, pickled fennel
- 24 **BLACK SPAGHETTI**, aglio e olio, South Carolina shrimp, green onion
- 23 **BUCATINI VERDE**, San Marzano tomato, roasted garlic, burrata, basil
- 23 **RICOTTA CAVATELLI**, green beans, pesto, pine nuts, crispy prosciutto

PIATTI

- 25 **ROASTED HALF CHICKEN**, grilled onions, soffrito, local potatoes, lemon
- 26 **KEEGAN FILION FARMS PORK***, green beans, farro, radish, peach mostarda
- 34 **LOCAL CATCH**, green beans, grilled squash, pepperoncini salsa verde
- 24 **VEGETABLE PLATE**, blistered shishitos, Japanese eggplant, little tomatoes, green beans, Vidalia onion, soffrito
- 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, sausage, Swiss chard, San Simon di Costa
- 15 **MARGHERITA**, San Marzano tomato, mozzarella, basil, Parmesan
- 17 **CORN**, 'nduja, ricotta, green onion, basil
- 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."