



ANTIPASTI

- 5 FOCACCIA**, pesto, prosciutto vinaigrette
- 5 MARINATED OLIVES**, Cerignola, Lucques, Castlevetrano
- 9 PICKLED VEGETABLES**, Giardiniera style, Roman mustard, grilled bread
- 17 WOOD-FIRED SHRIMP**, citrus, aleppo vinaigrette
- 12/23 FRIED ARTICHOKEs**, walnut-anchovy vinaigrette, Parmesan
- 13 CAESAR***, little gem, white anchovy, Caesar dressing, breadcrumbs, Parmesan
- 17 BURRATA**, sweet potatoes, Calabrian chilis, Prosciutto Di Parma, hazelnuts
- 14 POLPETTE**, C.A.B. beef, Keegan Filion pork, Prosciutto, San Marzano tomato DOP, Parmesan
- 22 PROSCIUTTO DI PARMA**, Parmesan, honey, flatbread, seasonal fruit

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

PASTA

- 23 BLACK PEPPER TAGLIATELLE***, pork tesa, egg yolk, chives, Parmesan
- 24 AGNOLOTTI**, ricotta, black truffle, honey, hazelnuts
- 23 TRIANGOLI**, goat cheese, butternut squash, Hen of the Woods mushrooms, balsamic, pumpkin seeds
- 25 BLACK SPAGHETTI**, Calabrese sausage, SC shrimp, San Marzano tomato DOP, green onion
- 24 PAPPARDELLE**, extra wide, hand cut, ragu alla Bolognese
- 24 BUCATINI**, alla Amatriciana, San Marzano DOP, pancetta, chili flake, Pecorino

PIATTI

- 25 ROASTED HALF CHICKEN**, grilled onions, sofrito, roasted potatoes, lemon
- 26 KEEGAN FILION FARMS PORK***, aji dulce peppers, farro, kale, San Marzano tomato DOP
- 30 CHARRED OCTOPUS**, mussels, clams, fregola sarda, San Marzano tomato DOP, salsa verde
- 24 VEGETABLE PLATE**, roasted parsnip, cippolini onion, arugula, butternut squash puree, preserved mushrooms, walnuts
- 55 CAB 20oz RIBEYE***, creamed kale, artichokes, grilled lemon

PIZZA

- 17 SAUSAGE**, San Marzano tomato DOP, marinated red onions, pepperoncini, arugula, San Simon di Costa
- 15 MARGHERITA**, San Marzano tomato DOP, mozzarella, basil, Parmesan
- 17 'NDUJA**, broccolini, San Marzano tomato DOP, fontina
- 16 BRUSSEL SPROUT**, pancetta, ricotta, apple, honey

ALBA TRUFFLES

50 WHITE TRUFFLE PIZZA,
mozzarella, ricotta, Parmesan

55 TAGLIATELLE, shaved white truffle,
butter, 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."