



ANTIPASTI

- 5 FOCACCIA**, pesto, prosciutto vinaigrette
- 5 MARINATED OLIVES**, Cerignola, Lucques, Castlevetrano
- 18/35 CHARRED OCTOPUS**, aji dulce peppers, crispy potatoes, 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, 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>	
	<p>EXECUTIVE CHEF, Michael Holler</p>	<p>SOUS CHEF, Eric Olson</p>

PASTA

- 23 BLACK PEPPER TAGLIATELLE***, pork tesa, egg yolk, chives, Parmesan
- 24 AGNOLOTTI**, ricotta, black truffle, honey, hazelnuts
- 24 TORTELLINI**, mortadella, fennel, pistachio
- 24 BLACK SPAGHETTI**, Calabrese sausage, SC shrimp, San Marzano tomato, green onion
- 25 PAPPARDELLE**, extra wide, hand cut, ragu alla Bolognese
- 23 RICOTTA CAVATELLI**, butternut squash, brown butter, crispy prosciutto, pine nuts, sage

PIATTI

- 25 ROASTED HALF CHICKEN**, grilled onions, sofrito, roasted potatoes, lemon
- 26 KEEGAN FILION FARMS PORK***, aji dulce peppers, farro, kale, San Marzano tomato
- 34 LOCAL CATCH**, romanesco, radish, Bagna Càuda
- 24 VEGETABLE PLATE**, roasted parsnip, cippolini onion, arugula, butternut squash puree, preserved mushrooms, walnuts
- 55 CAB 20oz RIBEYE***, creamed kale, artichokes, grilled lemon

PIZZA [Best shared for the table]

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

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."