



ANTIPASTI

- 5 **FOCACCIA**, pesto, prosciutto vinaigrette
- 5 **MARINATED OLIVES**, Cerignola, Lucques, Castlevetrano
- 11 **MUSSELS CONSERVA**, garlic, cippolini, olive oil, grilled bread
- 12/ 23 **FRIED ARTICHOKEs**, walnut-anchovy vinaigrette, Parmesan
- 13 **SPRING SALAD**, sugar snap peas, radish, Little Gem, soft boiled egg, herbs, tonnato sauce
- 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., Keegan Filion pork, Prosciutto, San Marzano tomato DOP, Parmesan
- 22 **PROSCIUTTO DI PARMA**, Parmesan, honey, flatbread, strawberries

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**, smoked mozzarella, braised pork shoulder, San Marzano tomato DOP, hazelnuts, Pecorino
- 26 **RICOTTA GNOCCHI**, lump crab, asparagus, chives
- 23 **TRIANGOLI**, ricotta, English peas, Hen of the Woods mushrooms, pine nuts
- 25 **BLACK SPAGHETTI**, SC shrimp, garlic, lemon, breadcrumbs
- 22 **RIGATONI**, wood fired San Marzano tomato DOP, mozzarella, pecorino, basil

PIATTI

- 25 **ROASTED HALF CHICKEN**, grilled onions, broccoli rabe, roasted potatoes, perpperoncini salsa verde
- 26 **KEEGAN FILION FARMS PORK***, San Marzano tomato DOP, farro, kale, banana peppers
- 34 **SWORDFISH**, confit potatoes, green olive, fennel, champagne vinaigrette
- 23 **RISOTTO**, white asparagus, prosecco, Parmesan, pea tendrils, pine nuts, basil oil
- 55 **CAB 20oz RIBEYE***, grilled asparagus, preserved Hen of the Woods mushrooms, horseradish, coriander

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
- 19 **MUSHROOM**, Maitake, Prosciutto di Parma, red onions, mozzarella, fontina
- 17 **SOPPRESSATA**, artichokes, Calabrian chili, Fontina, ricotta
- 16 **BIANCA**, mozzarella, ricotta, Parmesan

526 KING STREET | CHARLESTON, S.C. 29403
INDACOCHARLESTON.COM | 843.727.1228
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."