



ANTIPASTI

- 5 **FOCACCIA**, pesto, prosciutto vinaigrette
- 5 **MARINATED OLIVES**, Cerignola, Lucques, Castlevetrano
- 12/ 23 **FRIED ARTICHOKEs**, walnut-anchovy vinaigrette, Parmesan
- 13 **CAESAR***, Little Gem, white anchovy, Caesar dressing, breadcrumbs, Parmesan
- 11 **'NDUJA TOAST**, fried egg, squash, squash - blossom
- 17 **BURRATA**, butterbeans, spring onion, radish, Aleppo vinaigrette, lavash,
- 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
- 24 **PAPPARDELLE**, chicken sausage, summer squash, mint
- 23 **CORN TORTELLETTI**, ricotta, cherry tomatoes, corn broth, chives
- 25 **BLACK SPAGHETTI**, SC shrimp, garlic, lemon, breadcrumbs
- 26 **BUCATINI**, lump crab, asparagus, chives

PIATTI

- 25 **ROASTED HALF CHICKEN**, wax beans, fingerling potatoes, garlic, chicken jus
- 26 **KEEGAN FILION FARMS PORK***, Heirloom tomato, grilled onion, Vincotto
- 34 **SWORDFISH**, confit potatoes, green olive, fennel, champagne vinaigrette
- 23 **RISOTTO**, roasted eggplant, cherry tomatoes, shishitos, pea tendrils
- 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, Little Gem, San Simon di Costa
- 15 **MARGHERITA**, San Marzano tomato DOP, mozzarella, basil, Parmesan
- 19 **MUSHROOM**, Maitake, Prosciutto di Parma, red onions, mozzarella, fontina
- 16 **ZUCCHINI**, ricotta, fontina, mint, chili oil, pine nuts
- 17 **BIANCA**, mozzarella, ricotta, cherry tomatoes, 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."