



## ANTIPASTI

(FIRST COURSE)

- 5 FOCACCIA**, pesto, prosciutto vinaigrette
- 5 MARINATED OLIVES**, Cerignola, Castlevetrano, Termite di Bitetto
- 12/23 FRIED ARTICHOKEs**, walnut-anchovy vinaigrette, Parmesan
- 13 BLISTERED SHISHITOS**, cucumbers, ricotta, lemon
- 13 CAESAR\***, Little Gem, white anchovy, Caesar dressing, breadcrumbs, Parmesan
- 17 BURRATA,,** butterbeans, sweet onion, radish, Aleppo vinaigrette, lavash,
- 14 POLPETTE**, C.A.B. beef, Keegan Filion pork, Prosciutto, San Marzano tomato DOP, Parmesan
- 22 PROSCIUTTO DI PARMA**, Parmesan, honey, flatbread, peaches

FOR THE *table*

THANK YOU FOR JOINING US FOR **RESTAURANT WEEK FALL 2019**  
PLEASE ENJOY 3 COURSES FOR \$35\*\*

**EXECUTIVE CHEF**, Michael Holler

## PIZZA

(FIRST COURSE, served for the table)

- 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 onion, mozzarella, fontina
- 16 ZUCCHINI**, ricotta, fontina, mint, chili oil, pine nuts
- 17 BIANCA**, mozzarella, ricotta, cherry tomatoes Parmesan

## PIATTI

(SECOND COURSE)

- 25 ROASTED HALF CHICKEN**, broccolini, fingerling potatoes, garlic, chicken jus
- 26 KEEGAN FILION FARMS PORK\***, Heirloom tomato, grilled onion, Vincotto
- MP LOCAL CATCH**, grilled squash, blistered peppers, San Marzano broth
- 23 RISOTTO**, roasted eggplant, cherry tomatoes, shishitos, pea tendrils
- 55 CAB 20oz RIBEYE\***, shishitos, cherry tomatoes, arugula, romesco

## PASTA

(SECOND COURSE)

- 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
- 25 BLACK SPAGHETTI**, SC shrimp, garlic, lemon, breadcrumbs
- 22 RAVIOLI**, ricotta, mozzarella, San Marzano pomodoro, basil
- 22 BUCATINI**, Trapanese pesto, sungold tomatoes, Pecorino

(Items highlighted in blue indicate upcharge)

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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."