



ANTIPASTI

FOCACCIA / 12

whipped ricotta, olive tapenade

WARM MARINATED OLIVES / 11

castelvetro, cerignola, salsa verde, lemon

LITTLE GEM LETTUCE\* / 17

caesar, parmesan, bread crumbs, cured egg yolk

SUMMER MELONS / 17

ricotta salata, mint, aleppo, lemon oil

BURRATA / 20

heirloom tomatoes, peaches, white balsamic, benne seeds, prosciutto croccante

POLPETTE / 18

certified angus beef, keegan filion pork, san marzano tomato dop, basil, parmesan

PROSCIUTTO DI PARMA\* / 32

stuffed cherry peppers, honey, parmesan, flatbread

ARTICHOKE HEARTS / 18

pecan vinaigrette, boquerones, arugula, pecorino



PIZZA

+GLUTEN FREE / 4 +PROSCIUTTO / 6 +TRUFFLE / 35

MARGHERITA san marzano tomato dop, mozzarella, basil, parmesan

20

SPICY SOPPRESSATA san marzano tomato dop, mozzarella, basil, honey

24

SAUSAGE basil pesto, stracciatella, toasted pine nut, asiago pepperoncino

24

HEIRLOOM TOMATO trapanese pesto, mozzarella, arugula, pecorino

23

MUSHROOM charred sweet corn, smoked mozzarella, chive

23

SC PEACHES 'nduja, fontina, calabrian honey, mint

24

CONTORNI

CRISPY POTATOES / 12

parmesan, calabrian aioli

WOOD-FIRED BROCCOLI / 12

olive vinaigrette, parmesan

MARSH HEN MILL GRITS / 12

arrabbiata sauce, parmesan, chives

RISOTTO / 12

marsh hen mill carolina gold rice middlins, sweet corn, heirloom tomatoes, tarragon

+TRUFFLE / 35

PASTA

TAGLIATELLE\* / 29

pork tesa, black pepper, storey farms egg, chive, parmesan

CASONCELLI / 30

braised heritage pork, collard greens, tomato jus, salsa verde

SPAGHETTI VERDE / 29

summer squash, arugula pesto, caciocavallo, breadcrumbs

TRUFFLE GNOCCHI / 70

cacio e pepe, chive, fresh black truffle

MAFALDINE / 30

certified angus beef bolognese, parmesan, basil  
+RICOTTA / 4

AGNOLOTTI / 29

fire roasted sweet corn, braised butterbeans, pickled cherry peppers, tarragon

TRIFOGLIO NERO / 30

tarvin shrimp, 'nduja, crispy prosciutto, benne seed, chive

PIATTI

MARKET FISH / 39

marsh hen mill carolina gold rice middlins, sweet corn, heirloom tomatoes, tarragon

ROASTED HALF CHICKEN / 38

parmesan grits, arrabbiata sauce, charred okra

8 OZ FLATIRON \* / 45

certified angus beef, fingerling potatoes, arugula, gorgonzola, pickled red onion, aged balsamic



Restaurant Week

ENJOY CHOICE OF ANTIPASTI OR PIZZA, PASTA OR PIATTI AND DESSERT FOR \$55/PP.

FEATURED WINES

PECORINO, PODERE MARCHESI MIGLIORATI / 45  
ABRUZZO 2024

MONTEPULCIANO, TERRE DI POGGIO / 45  
ABRUZZO 2024

INDACO WILL ADD A SERVICE CHARGE OF 20% TO PARTIES OF 6 OR MORE

While we make every effort to accommodate food allergies and dietary restrictions, we cannot guarantee that cross-contamination will not occur in our kitchens.

\*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."