NON-PRIVATE Dinner LARGE PARTY RESERVATIONS

- Group sizes ranging from 11 - 25 guests
- Contracted Pre-selected Family Style Menu Required
  - All items are brought to the table, passed around and shared amongst your guests
- Refundable Deposit of $250
  - Deposits are refundable until one (1) week prior to your dinner if you choose to cancel or will go toward your final bill.
- No Private Room Fee
- No Food & Beverage Minimum
- Other diners and large parties can be in close proximity.

COURTYARD TERRACE INCLUDES:

- Lively Environment
- Amazing Views of Upper King Street
- Climate Controlled with outdoor AC + heaters
- Outdoor Bistro Lighting
- Fully Enclosed, All-Weather Garage Doors
# LA FAMIGLIA MENU

**THE GRAPPA**

$60 / pp

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*Chef’s C.A.B Beef+
+ $5/pp (Grappa only)

## ANTIPASTI

- FOCACCIA, rosemary, Parmesan, piquillo pepper Romesco
- BURRATA, local strawberries, endive, toasted hazelnut dukkah, aged balsamic
- LITTLE GEM LETTUCE, Caesar, Parmesan, garlic crumb, cured egg
- KALE SALAD, golden beets, pickled shallots, goat cheese, spiced pistachios, orange
- RAINBOW CARROT, crispy prosciutto, sage, thyme, garlic, ricotta
- POLPETTE, CAB beef, Keegan Filion pork, San Marzano, Parmesan
- CRISPY OYSTERS, grilled radicchio salad, local honey, chili agrodolce, spring onion

## PIZZA

- MARGHERITA, San Marzano DOP, mozzarella, basil, Parmesan
- SPICY SOPPRESSATA, San Marzano tomato DOP, mozzarella, honey, basil
- SAUSAGE, San Marzano tomato DOP, fontina, smoked mozzarella, fennel, pickled red onion
- ASPARAGUS, burrata, ricotta, garlic, peas, chives, Prosciutto di Parma
- BRAISED LEEK, mozzarella, fontina, rosemary, lemon, ‘King Salumi’ bresaola, Parmesan
- LAMB, ricotta, fontina, smoked mozzarella, garlic, chili, Castelvetrano olives
- BIANCA, ricotta, mozzarella, Parmesan, garlic, parsley

## PASTA

- TAGLIATELLE, pork tesa, black pepper, Storey Farms egg, chives, Parmesan
- CAMPANELLE, Raven Farms oyster mushrooms, pickled mushroom, garlic, kale, pecorino
- RAVIOLINI, spring peas, ricotta, mint, green garlic, prosciutto XO, Parmesan
- CAVATELLI, ‘Puttanesca’, n’duja, olive, caper, anchovy, parsley, basil, garlic crisp
- CRESTE DI GALLO, lamb ragu, paprika pasta, mint verde, pecorino, almond
- BUCAVITI, “cacio e pepe,” pecorino romano, cracked black pepper
- RADIATORI NERO, Tarvin Shrimp, garlic, chili butter, lemon, parsley, pangrattato
- TRIANGOLI, blue crab, ricotta, garlic, piquillo pepper, asparagus, lemon, parsley

## PIATTI

- MARKET FISH, sunchoke brodo, peas, celery, fingerling potatoes, green garlic, clams
- ROASTED HALF CHICKEN, carrot, grilled asparagus, potato gnocchi, spring onion vinaigrette
- PORK CHOP, butterbeans, bacon, charred cabbage, orange, black garlic
- CHEF’s CAB BEEF*, Parmesan polenta, roasted carrots, mushrooms, foie gras jus, chive, sea salt
  (*$5/pp upcharge for Beef option on Grappa only, no upcharge on Vino or Amaro)

## CONTORNI

- CRISPY POTATOES, Parmesan, Calabrian aioli
- GRILLED ASPARAGUS, green onion vinaigrette
- CHARRED BROCCOLI, olive vinaigrette, parmesan
- POLENTA, chive, Parmesan
- BUTTERBEANS, bacon, onion, orange
- CARROTS, pecorino, aged balsamic

## DESSERT

- GELATI TRIO, flavors vary, made locally by Cirsea
- DARK CHOCOLATE BUDINO, caramelized chocolate chantilly, white chocolate crisp pearls
- ZEPPOLE, lemon curd, lemon zest
- TIRAMISU, mascarpone, espresso, cocoa
- ALMOND BLUEBERRY RICOTTA CAKE, blueberry mascarpone, almond crumble
- LOCAL STRAWBERRY CROSTATA, balsamic caramel, olive oil gelato
NON-PRIVATE PARTY ENHANCEMENTS

LARGE FORMAT COCKTAILS
$80 | Each carafe serves 6-8

VENETIAN SPRITZ
SELECT APERITIVO, SODA, PROSECCO

BERRY MULE
VODKA, GINGER BEER, LIME, FRESH BERRY PUREE

PALOMA
REPOSADO TEQUILA, GRAPEFRUIT, LIME, SODA

SAVE TIME BY PRE-SELECTING BOTTLES OF WINE FOR THE TABLE
SELECTIONS CAN BE FOUND ON OUR FULL WINE LIST!

cheers TO YOU
A TOAST FOR THE TABLE
½ Glass Bubbles: $5/pp

FINISHING TOUCH
House Limoncello: $10/pp
**GUARANTEES**

- For all contracted menus, Indaco requires notification of the guaranteed number of guests attending your event, three (3) days prior to your event / reservation.
- You will be charged for the guaranteed number of guests or the number of guests served, whichever is greater.
- All contracted groups must not exceed the guaranteed guest count confirmed with your private event sales coordinator in the days leading up to the event. The restaurant cannot guarantee additional guests will be able to fit in the pre-assigned section due to table placement and other reservations throughout the restaurant.
- The manager and staff on duty will do their best to accommodate if possible and the client will be charged an additional $100 per person in addition to the per person food and beverage menu price.

**PRICING**

- Liquor is subject to a 16% state sales tax. An 11% sales tax will be added to all food and non-alcoholic beverage charges.
- A 23% service charge will be added to the final bill.
- Prices are subject to change based on South Carolina State Law.

**DEPOSITS**

- Indaco requires a credit card to guarantee the date along with a $250 advance deposit.
- The $250 advance deposit will be applied to your final bill.
- If you choose to cancel your event, you must do so at least one (1) week prior to your reservation for a full refund.

**PAYMENT**

- Full payment is charged at the conclusion of your event, unless otherwise arranged.
- Indaco does not offer individual checks. The final bill can be split evenly with up to 6 cards.

**FOOD MENU SELECTION**

- Parties of 11 or more are required to dine family style.
- Indaco requires all menu selections be submitted no later than two (2) weeks prior to the scheduled event.
- All menu options are subject to availability and seasonality per discretion of our Chefs.
- Please inform Indaco of any dietary restrictions or food allergies during the menu selection process.

**BEVERAGE SELECTION**

- ALL beverages are charged on consumption only.
- Our Beverage Managers are happy to assist you with any beverage questions or needs you may have.
- A Corkage Fee of $35 per bottle will be applied to any outside wine brought in with a maximum of 5 bottles allowed per event.

**CANCELLATION**

- Indaco requires a one week rebooking period for any cancellations.
- Any cancellations made one (1) week or less from event will not be refunded their $250 deposit.

**CONTACT**

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