



ITALIAN FOOD & WINE

526 KING ST | CHARLESTON, SC 29403

+ SUMMER BLACK TRUFFLES / 35

ANTIPASTI

FOCACCIA / 9

whipped ricotta, olive tapenade

WARM MARINATED OLIVES / 9

Castelvetrano, Cerignola, salsa verde, lemon

LITTLE GEM LETTUCE* / 15

Caesar, Parmesan, garlic crumb, cured egg yolk

ARTISINAL GREENS SALAD / 18

roasted beets, apple, spiced pepitas, ricotta salata, aged balsamic

BURRATA / 19

Asian pear, grilled cicoria, shallots, brown butter, hazelnuts, flatbread

+PROSCIUTTO / 6

CHARRED OCTOPUS / 24

'nduja braised field peas, squid ink, salsa verde, crispy prosciutto, pepitas

POLPETTE / 16

Certified Angus Beef, Keegan Fillion pork, San Marzano tomato DOP, basil, Parmesan

PROSCIUTTO DI PARMA* / 24

Asian pear, honey, Parmesan, flatbread

SWEET POTATO ALLA GRICIA / 17

Parmesan fonduta, salumi butter, arugula

PIZZA

+PROSCIUTTO / 6

MARGHERITA San Marzano tomato DOP, mozzarella, basil, Parmesan 20

SPICY SOPPRESSATA San Marzano tomato DOP, mozzarella, basil, honey 23

SAUSAGE roasted squash, Parmesan cream, fontina, Asiago pepperoncino, Aleppo, parsley 22

MUSHROOM smoked mozzarella, fontina, Parmesan, salsa verde 22

AMATRICIANA San Marzano tomato DOP, mozzarella, guanciale, red onion, Aleppo, oregano, pecorino 21

BRUSSELS SPROUTS bacon, apple, ricotta, smoked mozzarella, spiced maple syrup, Aleppo 22

PASTA

TAGLIATELLE* / 29

pork tesa, black pepper, Storey Farms egg, chive, Parmesan

CAPPELLETTI / 29

roasted mushrooms, pepitas, rosemary, crispy prosciutto, Aleppo

TAJARIN NERO / 30

Tarvin Shrimp, aglio e olio, Castelvetrano olives, lemon bread crumbs

TRUFFLE SPAGHETTI / 45

cacio e pepe, fresh black summer truffles, chive

CAVATELLI / 29

brown butter, roasted squash, Parmesan fonduta, fried sage, hazelnuts

AGNOLOTTI / 29

roasted sweet potato, ricotta, pecan ragu, pecorino, aged balsamic

CRESTE DI GALLO / 30

Certified Angus Beef Bolognese, Parmesan, basil

+RICOTTA / 4

PIATTI

MARKET FISH / 39

pecan crust, roast squash, cipollini, black garlic, pepitas

ROASTED HALF CHICKEN / 38

Parmesan grits, arrabbiata sauce, wood-fired broccolini



8 OZ FLATIRON* / 45

Certified Angus Beef, fingerling potatoes, arugula, gorgonzola, pickled red onion, aged balsamic

CONTORNI

CRISPY POTATOES / 10

Parmesan, Calabrian aioli

WOOD-FIRED BROCCOLINI / 10

olive vinaigrette, Parmesan

MARSH HEN GRITS / 10

arrabbiata sauce, Parmesan, chive

CRISPY BRUSSELS SPROUTS / 10

apples, balsamic, gorgonzola

WARM FARRO SALAD / 10

roasted squash, cipollini onion, black garlic vinaigrette, pepitas

FOR THE *Table*

LET OUR TEAM CURATE A THREE COURSE, FAMILY-STYLE MEAL FOR \$60 PER GUEST.

EXECUTIVE CHEF | ITALO MARINO

CHEF DE CUISINE | JAMISON BLAZICK

INDACO WILL ADD A SERVICE CHARGE OF 20% TO PARTIES OF 6 OR MORE // NO SEPARATE CHECKS



WINE

In vino veritas

SPUMANTE

PROSECCO SUPERIORE, Don Luchi, Veneto NV	15 / 74
PROSECCO ROSE, Lovo, Veneto 2023	13 / 64
LAMBRUSCO DI MODENA, Cleto Chiarli, Em. Romagna NV	14 / 69
LAMBRUSCO DI SORBARA PHERMENTO, Medici Ermete, Em. Romagna 2022	90
MOSCATO D’ASTI, Vietti, Piedmont 2024	14 / 55
FRANCIACORTA, Ca’ del Bosco Cuvee Prestige, Lombardy NV	116
PROSECCO SUPERIORE, Bisol 1542 “Cartizze,” Veneto NV	119
FRANCIACORTA ROSE, Majolini “Altera,” Lombardy 2021	155
BARBARESCO BRUT, Luigi Giordano, Piedmont 2023	104

WHITE BY THE BOTTLE

TREBBIANO DI LUGANA, Zenato “Sergio,” Lombardy 2021	112
PINOT GRIGIO, Pighin, Friuli-Venezia 2022	73
MALVASIA BIANCO, Skerk “Ograde,” Friuli-Venezia 2020	150
SOAVE CLASSICO, Pra Otto, Veneto 2024	54
ARNEIS, Angelo Negro Non-filtrato, Piedmont 2019	58
NASCETTA, Elvio Cogno, “Anas-Cetta,” Piedmont 2023	82
VERMENTINO BLEND, Bisson “Marea,” Liguria 2021	103
VERDICCHIO DEI CASTELLI DI JESI, Bucci, Marche 2021	105
CHARDONNAY, La Pietra “Cabreo,” Tuscany 2021	108
CHARDONNAY, Antinori Bramito della Sala, Umbria 2023	77
ETNA BIANCO, Pennisi, Etneide, Sicily 2023	105
ETNA BIANCO, Gaja, “Idda,” Sicily 2023	186
CATARRATTO, Caruso & Minini “Naturalmente,” Sicily 2021	65
ETNA ROSATO, Cottanera, Sicily 2024	58

WHITE

ROSATO, Tormaresca, “Calafuria,” Puglia, 2023	13 / 51
PINOT BIANCO, Kettmeir, Alto-Adige 2024	15 / 59
GRECHETTO, Romanelli, “Fonte Perna,” Umbria 2023	13 / 51
VERMENTINO, Erne, Tuscany 2024	15 / 59
CHARDONNAY, Tenuta di Nozzole, “Le Bruniche,” Tuscany 2024	14 / 55
FIANO, Produttori di Manduria, “Uni,” Puglia 2024	13 / 51
ORANGE, Borgo Sovaian, “Aransat,” Friuli-Venezia 2023	14 / 55

PLEASE ACCEPT OUR APOLOGIES IF WE ARE EVER WITHOUT A PARTICULAR VINTAGE OR VARIETAL...
WINE IN THIS WORLD CANNOT BE GUARANTEED.

RED BY THE BOTTLE

PINOT NERO, Jermann “Red Angel on the Moonlight,” Friuli 2021	85
VALPOLICELLA RIPASSO, Tenuta Santa Maria, Veneto 2020	100
VALPOLICELLA SUPERIORE, Giuseppe Quintarelli, Veneto 2016	290
AMARONE BLEND, L’Arco “Pario,” Veneto, 2019	207
AMARONE DELLA VALPOLICELLA CLASSICO, La Giarretta, Veneto 2021	109
AMARONE DELLA VALPOLICELLA CLASSICO, Masi, Veneto 2020	166
NEBBIOLO, Damilano, “Marghe,” Piedmont, 2022	70
BARBERA D’ ALBA, Batasiolo, “Sovrana,” Piedmont 2022	75
BARBERESCO, Giuseppe Cortese, Piedmont 2020	110
BARBARESCO, Angelo Negro, “Basarin,” Piedmont 2020	112
BARBARESCO, Ca’ del Baio, “Autinbej,” Piedmont 2021 (1500ml)	180
BARBARESCO, Gaja “Sito Moresco,” Piedmont 2022	186
BAROLO, Fontanafredda, Piedmont 2020	120
BAROLO, Bruna Grimaldi “Camilla,” Piedmont 2020	150
BAROLO, Massolino, Piedmont 2020	154
SANGIOVESE, La Spinetta “Il Nero di Casanova,” Tuscany 2020	58
CHIANTI CLASSICO, Isole e Olena, Tuscany 2021	111
CHIANTI CLASSICO RISERVA, Castello di Volpaia, Tuscany 2020	130
CHIANTI CLASSICO GRAN SELEZIONE, Carpineto, Tuscany 2020	186
ROSSO DI MONTALCINO, Capanna, Tuscany 2022	73
ROSSO TOSCANA, Le Ragnaie “Troncone,” Tuscany 2022	65
BRUNELLO DI MONTALCINO, Il Colle, Tuscany 2019	193

RED

PINOT NERO, Cordero San Giorgio, “Tiamat,” Lombardy 2023	15 / 59
NEBBIOLO, Famiglia Rivetti, Piedmont 2022	15 / 59
BARBARESCO, Luigi Giordano, “Cavanna,” Piedmont 2022	30 / 118
BARBERA D’ALBA, Guiseppe Cortese, Piedmont 2022	16 / 63
VALPOLICELLA SUPERIORE, Buglioni, “(I’m) Perfetto,” Veneto 2021	14 / 55
SUPER TUSCAN, Mazzei, “Poggio Badiolo,” Tuscany 2021	14 / 55
CHIANTI CLASSICO, Tenuta di Arceno, Tuscany 2022	18 / 71
CABERNET SAUVIGNON, Brancatelli, Valle delle Steele, Tuscany 2021	18 / 71
SUPER TUSCAN, Ornellaia, “Le Volte,” Tuscany 2022	20 / 79

BRUNELLO DI MONTALCINO, Ciacci Piccolomini d’Aragona, Tuscany ‘19	172
BRUNELLO DI MONTALCINO, Biondi Santi, Tuscany 2018	566
BRUNELLO DI MONTALCINO RISERVA, Altesino, Tuscany 2019	310
CABERNET BLEND, Podere Monastero “Campanaio,” Tuscany 2022	126
CABERNET SAUVIGNON, Mazzei, “Philip,” Tuscany 2020	118
VINO NOBILE DI MONTEPULCIANO, TorCalvano, Tuscany 2019	78
SUPER TUSCAN, Avignonesi, “Grifi,” Tuscany 2021	70
SUPER TUSCAN, Poggio al Tesoro, “Il Seggio,” Tuscany 2021	108
SUPER TUSCAN, Vini Franchetti Trinoro, “Le Cupole,” Tuscany 2022	114
SUPER TUSCAN, Tenuta di Arceno “Il Fauno,” Tuscany 2021	116
SUPER TUSCAN, Tenuta San Giovanni, “Valdisanti,” Tuscany 2020	140
SUPER TUSCAN, Tenuta San Guido, “Guidalberto,” Tuscany 2023	165
SUPER TUSCAN, Castello di Volpaia, “Balifico,” Tuscany 2020	265
SUPER TUSCAN, Marchesi Antinori “Tignanello,” Tuscany 2021	400
SUPER TUSCAN, Tenuta San Guido, “Sassicaia,” Tuscany 2022	625
SAGRANTINO BLEND, Arnaldo Caprai Montefalco Rosso, Umbria 2021	77
SAGRANTINO, Arnaldo Caprai “Collepiano,” Umbria 2020	118
MONTEPULCIANO RISERVA, Di Majo Norante “Don Luigi,” Molise 2019	78
AGLIANICO, Vigneti Vulture “Piano del Cerro,” Basilicata 2019	120
ETNA ROSSO, Benanti, “Contrada Cavaliere,” Sicily 2021	143
ETNA ROSSO, Vini Franchetti “Passorosso,” Sicily 2022	121
NERO D’AVOLA, Feudo Montoni “Lagnusa,” Sicily 2021	75