



ITALIAN FOOD & WINE

526 KING ST | CHARLESTON, SC 29403

CULINARY DIRECTOR: MARK BOLCHOZ JR

ANTIPASTI

WARM MARINATED OLIVES / 8

Castelvetro, Cerignola, salsa verde, lemon

POLPETTE / 15

C.A.B., Keegan Filion pork, San Marzano tomato DOP, Parmesan, basil

LITTLE GEM LETTUCE\* / 14

caesar, Parmesan, garlic crumb, cured egg

SOFT SCRAMBLE / 16

Raven Farms oyster mushrooms, sourdough, scrambled egg, ricotta, lemon, chive

BURRATA TOAST / 17

smashed avocado, prosciutto, arugula, aleppo, EVOO + Storey Farms egg\* / 2

ZEPPOLE / 12

sweet ricotta donut, caramel sauce

TIRAMISU WAFFLE / 15

whipped mascarpone, orange zest, espresso powder, chocolate sauce

RICOTTA TOAST / 13

mixed berry jam, powdered sugar

WE PROUDLY SOURCE OUR EGGS LOCALLY FROM STOREY FARMS



Brunch COCKTAILS

BLOODY MARY / 12

Charleston Bloody Mary Mix, Castelvetro olive, soppressata, fontina

BRUNCH BUBBLES GLASS 9 / CARAFE 40

orange, peach, or cranberry

ITALIAN COFFEE / 14

Mozza Roasters coffee, hazelnut, Borghetti, whipped cream

BRUNCH

SERVED WITH CRISPY FINGERLING POTATOES AND GEM SALAD

ROADY PLATE\* / 15

two Storey Farms Eggs any style, bacon, toast

EGGS IN PURGATORY\* / 15

two eggs, spicy tomato, basil, Parmesan, toast

STEAK AND EGGS\* / 24

4 oz CAB flatiron, two sunny eggs, olive vinaigrette

BAGEL SANDWICH\* / 15

Ruby's bagel, bacon, egg, cheese

OMELETTE\* / 16

asparagus, mushroom, smoked mozzarella, fontina

EXTRAS

CRISPY POTATOES / 4

FRIES / 4

BACON / 5

SIDE GEM SALAD / 4

TOAST / 3

BAGEL / 4



PIZZA

MARGHERITA San Marzano tomato DOP, mozzarella, basil, Parmesan 17

SPICY SOPPRESSATA San Marzano tomato DOP, mozzarella, basil, honey 18

BREAKFAST PIE\* San Marzano tomato DOP, mozzarella, bacon, sausage, two sunny eggs 18

MUSHROOM PIE ricotta, fontina, mozzarella, oyster mushrooms, garlic, Parmesan, rosemary, arugula 17

BRAISED LEEK mozzarella, fontina, rosemary, lemon, 'King Salumi' bresaola, Parmesan 19

PRANZO

TAGLIATELLE\* / 27

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

CRESTE DI GALLO / 27

pork bolgonese, paprika pasta, mint verde, pecorino, almond

CAPELLINI / 24

tarragon, lemon, garlic, two sunny eggs

SOFTSHELL SANDWICH / 30

crispy local softshell, arugula, tomato, Calabrian aioli, rosemary fries

C.A.B. INDACO BURGER\* / 18

lettuce, IR sauce, bacon, American cheese, rosemary fries

ITALIAN SANDWICH / 20

prosciutto, soppressata, mortadella, burrata, arugula, balsamic, olive oil, rosemary fries

\*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."

# Brunch COCKTAILS

## BRUNCH BUBBLES

GLASS 9 / CARAFE 40

orange, peach, or cranberry

## BLOODY MARY / 12

Charleston Bloody Mary Mix, Castelvetrano olive, soppressata, fontina

## ITALIAN COFFEE / 14

Mozza Roasters coffee, hazelnut, Borghetti, whipped cream

## 24-KARAT GOLD / 16

Elijah Craig Bourbon, rhubarb, rosemary, honey, lemon

## KISS FROM A ROSÉ / 16

Tito's Vodka, raspberry syrup, rose water, Prosecco Rosé float

## SIMPLY SMASHING / 17

Plantation 3 Stars Rum, blackberry basil syrup, lime

## DOWN THE RABBIT HOLE / 17

Lunazul Reposado, Ancho Reyes chili liqueur, carrot juice, Triple Sec, agave, salt, tajin

## I DON'T PRACTICE SANG-A-RIA / 16

Orange wine, jasmine chamomile syrup, orange juice, lemon



## DRAFT

PERONI	9
COLUMBIA CRAFT CAROLINIAN BLONDE ALE	9
ROTATING SEASONAL BEER	9
ROTATING IPA	9

## BOTTLES + CANS

COMMONHOUSE WISE ONE, HEFEWEIZEN	8
CREATURE COMFORTS, TROPICALIA IPA	9
REVELRY LEFTY LOOSEY IPA	9
FROTHY BEARD TIDES RED ALE	8
RESIDENT CULTURE YARD RIPPER SELTZER	8
WILD LEAP BLUEBERRY LMN ADE	8
AUSTIN EASTCIDERS ORIGINAL DRY CIDER	7
MICHELOB ULTRA	6
VOODOO RANGER JUICY HAZE IPA	8
ATHLETIC BREWING RUN WILD IPA (NON-ALCOHOLIC)	6
BUD LIGHT	6

## ZERO-PROOF

6 each

## THE FAUXJITO

mint syrup,  
pineapple, lime,  
soda

## BLACK & BLUE

BlackBerry,  
blueberry, simple,  
ginger beer, lime

## LIMONATA

lemon, thyme,  
soda



WINE  
*In vino veritas*

## WHITES

PROSECCO, Tenuta 'Santomé', Treviso NV	11 / 54
PROSECCO ROSE, Lovo, Veneto, 2022	12 / 59
ROSATO, Ramato 'Attems', Veneto, 2022	15 / 59
GAVI, Giordano Lombardo Vigne di San Martino, Piedmont 2022	14 / 55
VERMENTINO, Erne, Tuscany 2022	15 / 59
CHARDONNAY, Viberti 'Filebasse', Piedmont 2022	14 / 60
GRILLO, Mary Taylor 'Sicilia Bianco', Sicily 2022	12 / 47
GEWÜRZTRAMINER, Tramin, Alto Adige 2022	15 / 59
ORANGE, Borgo Savaian 'Aransat', Piedmont 2021	15 / 59
MOSCATO D'ASTI, Elvio 'Tintero', Piedmont, 2021	12 / 47

## REDS

PINOT NERO, Muri-Gries, Alto Adige 2022	15 / 59
LAMBRUSCO DI MODENA, Cleto Chiarli, Castelvetro, NV	13 / 64
NEBBIOLO, Famiglia Rivetti, Langhe, Piedmont, 2021	15 / 59
BARBERA D'ASTI, Pico Maccario, Lavignone, Piedmont, 2021	13 / 51
CHIANTI CLASSICO, Tenuta di Arcena, Tuscany 2021	18 / 71
SUPER TUSCAN, Poggio al Tesoro 'Mediterra', Tuscany 2021	14 / 55
SANGIOVESE, Fattoria di Magliano, 'Capato', Tuscany 2020	11 / 43
VALPOLICELLA RIPASSO, La Giarretta, Veneto 2020	14 / 55
NERO D'AVOLA, Morgante, Sicily 2021	13 / 51
CABERNET SAUVIGNON, Sansonina 'Evaluna', Garda, Lombardy, 2021	13 / 51
SUPER TUSCAN, Avignonesi 'Grifi', Tuscany 2020	18 / 71