

INDACO

ITALIAN FOOD & WINE

ANTIPASTI

FOCACCIA – 10

lemon whipped ricotta, black pepper, honey

POLPETTE – 16

certified angus beef, basil, parmesan, Providence Farm pork, San Marzano DOP tomato

BURRATA – 18

heirloom tomato, charred okra, cucumber, greens, focaccia croutons, mortadella vinaigrette
add Prosciutto di Parma - 6

WARM MARINATED OLIVES – 10

Coquillo, Cerignola, Arbequina, citrus, olive oil

CAESAR SALAD – 15

romaine, parmesan, garlic breadcrumbs
add anchovy - 4

ITALIAN SALAD – 16

mixed greens, Kirby cucumbers, olives, red onion, roasted red pepper, parmesan, red wine vinaigrette

PROSCIUTTO DI PARMA - 22

parmesan, honey, toasted bread, seasonal condiment

GLUTEN-SENSITIVE PIZZA DOUGH AVAILABLE UPON REQUEST +4

add Prosciutto di Parma +6

PIZZA

MARGHERITA	San Marzano DOP tomato, mozzarella, basil, parmesan	19
SPICY SOPPRESSATA	San Marzano DOP tomato, mozzarella, basil, honey	23
PEACH	garlic, mortadella, fontina, gorgonzola dolce, pistachio gremolata	20
SAUSAGE	roasted red pepper cream, smoked mozzarella, Providence Farm pork, Cap and Petal mushrooms, parmesan	21
BIANCA VERDE	garlic, mozzarella, fontina, ricotta, arugula, balsamic	19

PASTA

TAGLIATELLE* – 28

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

AGNOLOTTI – 29

corn, ricotta, heirloom tomato, wood fired corn, chili oil, parmesan, chive

ORECCHIETTE NERO – 29

squid ink, Broadwater shrimp, garlic, Calabrian chile, lemon, butter, breadcrumb

SPAGHETTI – 28

Cap & Petal mushroom ragu, pancetta, soppressata, tomato, parmesan

RIGATONI – 30

beef bolognese, basil, tomato, parmesan
add ricotta – 4

LASAGNA BIANCO – 32

chicken ragu, spinach, mozzarella, parmesan fonduta

PIATTI

PROVIDENCE FARM PORK CHOP – 34

parmesan polenta, greens, peach glaze, pickled mustard seeds

8 OZ FLAT IRON – 50

Certified Angus Beef, broccoli, olive vinaigrette, crispy potatoes

MARKET FISH – MP

gnochetti sardi, heirloom tomato, mushroom conserva, charred corn

CHICKEN PARMESAN – 32

crispy Joyce Farms breast, spaghetti, spicy tomato, mozzarella, parmesan, basil

CONTORNI

|| EACH

CRISPY POTATOES

calabrian aioli, parmesan

BRADFORD FARMS BROCCOLI

olive vinaigrette, parmesan

ROASTED OKRA

spicy tomato

POLENTA

parmesan, chives

RESTAURANT WEEK ENJOY CHOICE OF ANTIPASTI OR PIZZA, PASTA OR PIATTI AND DESSERT

\$55/GUEST

*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.”

Indaco will add a service charge of 20% on all parties of 6 or more