



## ANTIPASTI

(FIRST COURSE)

- 6 **FOCACCIA**, rosemary, Parmesan, roasted tomato vinaigrette
- 5 **MARINATED OLIVES**, Cerignola, Castelvetro, Cuquillo, Arbiquina
- 15 **PEAR**, Gorgonzola dolce, SC blackberry, frisee, Marcona almond, aged balsamic
- 13 **LITTLE GEM LETTUCE\***, Caesar, Parmesan, garlic crumb, cured egg
- 17 **BURRATA**, grilled sourdough, tomato jam, eggplant conserva, arugula, Parmesan
- 22 **PROSCIUTTO DI PARMA**, Parmesan, flatbread, green tomato mostarda, local honey
- 18 **OCTOPUS**, butterbeans, olive, cherry tomato, green garlic, Calabrian aioli
- 14 **POLPETTE**, C.A.B., Keegan Filion pork, veal, San Marzano tomato DOP
- 15 **CRISPY OYSTERS**, romesco, radish, arugula, pickled onion

FOR THE *table*

THANK YOU FOR JOINING US FOR  
**RESTAURANT WEEK FALL 2021**  
PLEASE ENJOY 3 COURSES FOR \$45\*\*

JOSHUA BEGLEY, Chef de Cuisine MARK BOLCHOZ JR., Executive Chef

**ADD SUMMER TRUFFLE \$15**

## PIZZA

(FIRST COURSE, served for the table)

- 15 **MARGHERITA**, San Marzano tomato DOP, mozzarella, basil, Parmesan
- 17 **SPICY SOPPRESSATA**, San Marzano tomato DOP, mozzarella, basil, honey
- 18 **SAUSAGE**, San Marzano DOP, red onion, fontal, smoked mozzarella, provolone, calabrian chili
- 16 **BIANCA**, smoked mozzarella, ricotta, fontina, garlic, EVOO, parsley
- 18 **BRAISED LAMB**, fontina, feta, pickled peppers, garlic, basil, parsley
- 18 **FIG**, Calimyrna fig spread, goat cheese, mozzarella, salami, arugula, aged balsamic

## PASTA

(SECOND COURSE)

- 23 **TAGLIATELLE\***, pork tesa, black pepper, Storey Farms egg, chives, Parmesan
- 24 **ZITI AL FORNO**, Keegan pork bolognese, San Marzano tomato, basil, chili flake, mozzarella, Parmesan
- 28 **SQUID INK SPAGHETTI**, Tarvin shrimp, nduja sausage, clams, mussels, tomato, garlic, lemon, Parsley
- 24 **RAVIOLI**, eggplant, smoked mozzarella, artichokes, bell peppers, lemon, arugula
- 24 **MEZZALUNE**, roasted mushrooms, Pecorino romano, blue crab, lemon, brown butter, pine nuts

(Items highlighted in blue indicate upcharge)

## PIATTI

(SECOND COURSE)

- 27 **HERITAGE PORK CHOP**, field peas, mushrooms, kale, pancetta, onion soubise
- 30 **MARKET CATCH**, butterbeans, SC corn, basil pesto, pickled Serrano pepper
- 28 **ROASTED HALF CHICKEN**, brown butter gnocchi, garlic greens, foie gras jus, Parmesan
- 42 **CAB 8OZ FLATIRON STEAK\***, local greens, crispy fingerling potato, feta, salsa verde

## CONTORNI \$6

- SC CORN, pesto, pickled Serrano peppers
- FIELD PEAS, mushrooms, kale
- FINGERLING POTATOES, tesa, Parmesan, black truffle
- LOCAL GREENS, Parmesan, garlic
- TOMATO SALAD, cucumber, Italian vinaigrette

526 KING STREET | CHARLESTON, S.C. 29403  
 INDACOCHARLESTON.COM | 843.727.1228  
 MENU ITEMS ARE SUBJECT TO CHANGE

\*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."