



ITALIAN FOOD & WINE

526 KING ST | CHARLESTON, SC 29403

+ SUMMER BLACK TRUFFLES / 35

ANTIPASTI

FOCACCIA / 9

whipped ricotta, olive tapenade

WARM MARINATED OLIVES / 9

Castelvetro, Cerignola,
salsa verde, lemon

LITTLE GEM LETTUCE* / 15

Caesar, Parmesan, garlic crumb,
cured egg yolk

MELON SALAD / 18

compressed melon, cucumber,
radish, mint, sweet pea gazpacho

BURRATA / 19

local peaches, artisan greens, radish,
balsamic vinaigrette, flatbread

+PROSCIUTTO / 6

CRISPY OYSTERS / 24

banana peppers, aioli verde, chive, lemon

POLPETTE / 16

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

PROSCIUTTO DI PARMA* / 24

local melon, honey, Parmesan, flatbread

SHISHITO PEPPERS / 17

whipped Pecorino, tomato vinaigrette,
basil, Marcona almond

PIZZA

+PROSCIUTTO / 6

MARGHERITA	San Marzano tomato DOP, mozzarella, basil, Parmesan	20
SPICY SOPPRESSATA	San Marzano tomato DOP, mozzarella, basil, honey	22
SAUSAGE	San Marzano tomato DOP, mozzarella, local peppers, sweet onion, asiago pepperoncino	21
MUSHROOM	ricotta, smoked mozzarella, black garlic aioli, pecorino, parsley	21
TOMATO PIE	wood-fired tomatoes, bacon, smoked mozzarella, fontina, pickled red onions, aioli verde	21
PEACH PIZZA	local peaches, gorgonzola, fontina, Calabrian honey, mint	21

PASTA

TAGLIATELLE* / 29

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

CAPPELLETTI / 29

lemon ricotta, oven-dried tomatoes,
Trapanese pesto, basil almond gremolata

BUCATINI NERO / 30

Tarvin Shrimp, Calabrian chili, tomato,
capers, breadcrumbs, chive

CAMPANELLE / 30

charred corn, brown butter,
Calabrian sausage, ricotta salata

CASONCELLI / 40

truffled burrata, chanterelle conserva,
Parmesan brodo, shaved black summer
truffles

RADIATORI / 29

C.A.B. beef Bolognese, Parmesan, basil
+RICOTTA / 4

PIATTI

C.A.B. 8 OZ FLATIRON * / 45

fingerling potatoes, arugula, gorgonzola,
pickled red onion, aged balsamic

ROASTED HALF CHICKEN / 37

Ricotta gnudi, charred okra, arrabbiata
sauce

MARKET FISH / 36

fregola, butter beans, celery, radish,
arugula, herb vinaigrette

10 each

CONTORNI

CRISPY POTATOES

Parmesan, Calabrian aioli

WOOD-FIRED BROCCOLINI

olive vinaigrette, Parmesan

CHARRED OKRA

aioli verde, ricotta salata

BUTTER BEAN SALAD

fregola, butter beans, celery,
radish, arugula, herb vinaigrette

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