

ANTIPASTI

Rosemary Focaccia | 8
Add white tuscan bean dip +6

Burrata | SC peaches | local heirloom tomato | pistachio pesto | olive oil | grilled focaccia | 20

Prosciutto e Melone* | 18 month D.O.P. prosciutto | cantaloupe | honeydew | cucumber | sweet corn vinaigrette | mint | 18

Insalata al Limone | arugula | radicchio | endive | pecorino | lemon | 15

Gem Caesar | gem lettuce | parmesan | lemon | olive oil | 15

Calamari Fritti | parmesan | calabrian chili aioli | 17

Suppli al Telefono | crispy potato croquettes | rich beef ragu | mozzarella | 16

Grilled Octopus | octopus | almond pesto | fingerling potato | peperonata | 18

Polpette | 3 meatballs | tomato sugo | parmesan | basil | 17

Raviolo al Uovo*

pecorino | ricotta | egg yolk | guanciale
crispy mushroom | brown butter | basil | 18
limited availability

PIZZE

GLUTEN FREE CRUST AVAILABLE +5

Margherita | pomodoro | mozzarella | basil | 18

Sausage Ricotta | spicy sausage | ricotta | pomodoro | Castelvetro olive | 21

Prosciutto & Burrata* | burrata | prosciutto | olive oil | garlic | arugula | 23

Our pizzas are crafted in a separate open kitchen and served as soon as they're ready to ensure they arrive warm and at their best. They may be delivered separately from other menu items.

*Consuming raw or undercooked foods may increase the risk of food-borne illness.

HOUSE MADE FRESH PASTA

Bucatini alla Amatriciana | san marzano tomato | pecorino | guanciale | king tide basil | neo nata | 28

Fusilloni Caccio e Pepe | pecorino | black pepper | parmigiano frico | 27

Maccheroni alla Gricia | guanciale | pecorino | lemon thyme breadcrumbs | herb oil | 26

Spaghettoni alla Carbonara | egg yolk | pecorino | black pepper | guanciale | 29

Lobster Tagliatelle | poached lobster | lobster butter | tarragon | bread crumb | 41

Rigatoni | braised pork ragu | parmesan | basil | 26

Bolognese Tagliatelle | beef bolognese | basil | parmesan | whipped ricotta | 28

gluten-free penne may be substituted

ENTREES

Market Fish | chef's daily preparation | 45

Chicken Parmesan | tomato sugo | bucatini | mozzarella | basil | parmesan | 36

Veal Piccata | lemon | capers | broccolini | 48

Pollo al Mattone | crispy skin chicken | heirloom tomato | grilled peaches | olive oil crouton | basil | 35

New York Strip Steak* | 10oz steak | parmesan potato | asparagus | red wine jus | 56

Local Farms & Purveyors

King Tide Farms | **Tarvin Shrimp** | **Raven Farms** | **Cudaco Seafood** | **Crosby's Seafood** |
Rosebank Farm | **Anson Mills** | **When Pigs Fly Produce** | **GrowFood Carolina**

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WEDNESDAYS FAMILY PASTA NIGHT

~ALL PASTA MADE FRESH IN-HOUSE~

Served Family Style

Includes:

Rosemary Focaccia & Gem Caesar

Rigatoni | braised pork ragu | parmesan | basil

Fusilli | Tarvin shrimp | pesto | lemon mascarpone | heirloom tomato | breadcrumb

Tagliatelle | chicken | alfredo | parmesan

29 per adult & 16 per child ten & under

No substitutes. Gluten free available +5

DOLCI

Tiramisu | 14

lady fingers | marscapone | espresso |
chocolate

Peach Cake | 12

peach glaze | whipped cream | mint |
powdered sugar

Chocolate Torte | 12

flourless chocolate cake | madagascan
vanilla bean gelato

Gelato | 8

choice of: strawberry | vanilla | pecan
maple | espresso | pistachio | birthday cake |
raspberry sorbet

Affogato | 10

espresso over vanilla bean gelato

Drunken Affogato

espresso over vanilla bean gelato
+ your choice of digestif