

Vincent Chiros

FOR THE TABLE

TELLINA E BRODO

CHERRY STONE CLAMS IN FOUR PREPARATIONS*

SCAMPI OREGNATA CASINO FRA DIAVOLO

THREE / HALF DOZEN / DOZEN
MARKET PRICE

FORMAGGI

*chef's election of imported artisan
cheeses, traditional pairings*

16

BRUSCHETTA

*heirloom tomato, whipped goat cheese,
balsamic, crostini*

12

SALUMI

*chef's selection of imported
cured meats, traditional pairings*

23

MEATBALLS & POLENTA

*anson mills stone ground grits, veal
meatballs, pomodoro, shaved parmesan*

12

WARM MARINATED OLIVES & CAPOCOLLO

9

SALADS & SOUP

BEET & BLACKBERRY SALAD

whipped goat cheese, toasted walnuts

10

CAPRESE

*buffalo mozzarella, heirloom tomato, fresh
basil, olive oil, aged balsamic*

14

SICILIAN SEAFOOD STEW

fingerling potato, caperberry, tomato brodo

16

BURRATA SALAD

*arugula, pepperoncini, olives,
radish, chili vinaigrette*

12

Vincent Chicos

SEAFOOD

FRESH CATCH*

*potato puree, haricot verts,
caperberries, beurre blanc*
MKT

AGLIO & OLIO

*fresh linguini, chili, olive oil,
garlic, chili flake, fresh lemon*
shrimp MKT clams MKT

LOBSTER & SPAGHETTI

boquerón, sauternes, pepitas
36

VENETIAN CRAB LINGUINE

tomato crema, olive oil
36

ENTRATA

CACIO E CHILI

*egg yolk garganelli, calabrian
chilis, pecorino romano*
21

GNOCCHI E FUNGHI

*oyster & cremini mushroom, house
pomodoro sauce, parmesan*
23

SPAGHETTI & MEATBALLS

*semolina spaghetti, house ground
veal, san marzano tomato sauce*
25

PARMIGIANA

*caciocavella, san marzano,
semolina spaghetti*
eggplant 23 chicken 26

CHICKEN PICATTA

*potato puree, haricot verts,
prosecco, caper berries*
26

DUCK A L'ORANGE

*citrus, chili, baked pear,
roasted beet*
29

SEASONAL RISOTTO

*cracked pepper, pecorino romano, chef's
selection of vegetables*
23

SICILIAN SUNDAY GRAVY

*semolina paccheri, simmered pork,
beef, veal, ricotta*
26

TUSCAN BRAISED SHORT RIB

potato puree, tuscan kale, sugo
29

8 OZ FILET*

*caramelized cipollinis, potato puree,
compound butter*
48

ACCOMPANIMENTS

POTATO PUREE • FRESH PASTA • HARICOT VERTS • FINGERLINGS • ASPARAGUS • TUSCAN KALE

All Pasta Hand-Made Fresh In-House Daily

Executive Chef Dalton Fischer

Sous Chef David Smalls

*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions

Vincent Chicco's

R I S T O R A N T E

W I N E

Bubbles

Illi Prosecco, DOC	10/40
Illi Prosecco Rose	11/44
Tempus III Cava Brut NV, Napa Valley	10/40

Whites

Schlink Haus Riesling Spatlese, Nahe, Germany	9/36
Antonio Maccieri Moscato Dolce, Lazio, Italy	9/36
Perdeberg Chenin Blanc, Paarl, South Africa	10/40
Bodegas Anadas Care Solidarity Rose, Carinena, Spain	10/40
Domaine Isabelle Doudet-Naudin Chardonnay, Vin de France	10/40
Castello Banfi Pinot Grigio San Angelo Toscana IGT, Tuscany, Italy	15/60

Reds

Foppiano Vineyards 1896 Red Blend, California, USA	10/40
Masi Bonacosta Valpolicella Classico DOC, Veneto, Italy	11/44
Calvo Chianti Classico DOCG, Tuscany, Italy	11/44
Luca Bosio Vineyards Leda 'Truffle Hunter' Barbera d'Asti DOCG, Piedmont, Italy	11/44
Geyser Peak Winery Cabernet Sauvignon, California, USA	12/48
Fowles Wine 'Farm to Table' Pinot Noir, Victoria, Australia	12/48

House Wines

Red/White	8/36
Bubbles	8/32

B E E R

Beer (Bottles/Cans)

Sycamore Juiciness IPA (Local/Regional)	8
Hi Wire Bed of Nails (Local/Regional)	8
Commonhouse Wise One (Local/Regional)	8
Allagash White (Local/Regional)	8
Austin East Ciders Blood Orange	8
Narragansett Lager	5
Bud Light	5
Budweiser	5
Michelob Ultra	5
Heineken 00 N/A	5

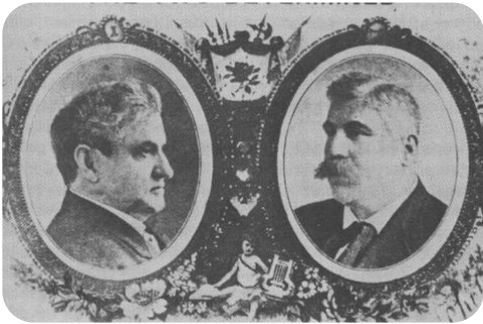
Draft Beer

New Realm Euphonia European Pilsner	8
Sycamore Mountain Candy IPA	8
Seasonal Rotating Beer	9

General Manager Jennifer Bennett

The King of Blind Tigers

Vincent Chicco was born in Livorno, Tuscany and immigrated to the United States on a merchant ship in the late 1860s. His boat landed in Charleston, and he decided to stay. Chicco worked as a Charleston police officer until he left the force to open grocery store on Meeting Street. Much more than just a grocery, it was a delicatessen, saloon, cigar shop and liquor store. Meanwhile, the Governor of South Carolina, Benjamin "Pitchfork Ben" Tillman was attempting to appease prohibitionists, and passed legislation designed to make sure that the SC government could maintain control over all alcohol sales and revenue in the state.



Tillman promised that he would not tolerate Charleston's disregard of the law, even as illegal speakeasies (commonly called Blind Tigers) opened throughout town. Chicco was the first arrest, just 2 weeks after the law passed, as Tillman attempted to make an example of the immigrant "outsider".

However, Charleston residents, who viewed alcohol consumption as a right, rallied behind him and protested his arrest. Thanks to a lenient judge, Chicco was released immediately and became a local hero. He was nicknamed "The King of the Blind Tigers".

He also became Tillman's nemesis, and their rivalry became increasingly personal and combative. The more Tillman fought to put Chicco behind bars, the more flagrant Chicco's practices became. Vincent Chicco introduced a line of cigars called, "The Two Determined", in a box with both men pictured. He even introduced a 5¢ coin, good for a free drink in his saloon, and depicting a tiger wearing a blindfold. As determined as Tillman was to stop Chicco's liquor sales, Chicco was just as determined to continue selling liquor to the people of Charleston.



Chicco's popularity in town grew, and he seized the opportunity to embark on a political career, being elected to Alderman of the 3rd Ward. At the same time, Tillman's state-run alcohol dispensary was abolished in 1907, in the midst of rampant corruption and misappropriation of funds.

Vincent Chicco lived to 78 years old, and when he died the city mourned The King of the Blind Tigers.