FOR THE TABLE

FORMAGGI
chef's selection of imported artisan cheeses, traditional pairings
16

SALUMI
chef's selection of imported cured meats, traditional pairings
23

BRUSCHETTA
heirloom tomato, whipped goat cheese, balsamic, crostini
12

MEATBALLS & POLENTA
anson mills stone ground grits, veal meatballs, pomodoro, shaved parmesan
12

WARM MARINATED OLIVES & CAPOCOLLO
9

INSALATA DI GRANCHIO
jumbo lump crab, english peas, capers, citrus, puglia olive oil, basil aioli, cucumber
19

CHERRystone CLAMS OREGNATA*
THREE / HALF DOZEN / DOZEN
MKT

SALADS & SOUP

ROASTED GRAPE & GORGONZOLA SALAD
Toasted Walnuts, Balsamic
11

CREAMY TOMATO BISQUE
roasted tomato, Puglia olive oil, grilled sourdough
12

CAPRESE
buffalo mozzarella, heirloom tomato, fresh basil, olive oil, aged balsamic
14

BURRATA SALAD
arugula, pepperoncini, olives, radish, chili vinaigrette
12

All Pasta Hand-Made Fresh In-House Daily

Executive Chef Ben Beasley

*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.
S E A F O O D

FRESH CATCH*
cREAMY POLENTA, ROASTED BROCCOLI RABE,
SURF NE CAPERS, BURRO BIANCO
MKT

LOBSTER OREGANATA
SEMOLINA SPAGHETTI, SWEET CORN, ENGLISH PEAS,
HERB BUTTER, BASIL GREMOLATA
38

ENTRATA

CACIO E TARTUFO
tagliatelle, black summer truffles,
oyster mushrooms, parmesan crema
26

TAGLIATELLE ESTIVA
pesto, roasted tomatoes, cipollini onions,
wilted argula
24

SPAGHETTI & MEATBALLS
semolina spaghetti, house ground veal,
san marzano tomato sauce
25

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

CHICKEN PICATTA
creamy polenta, roasted broccoli rabe,
surfine capers, burro bianco
27

DUCK CACCIATORE
pancetta, cremini & oyster mushrooms,
fingerling, pomodoro
31

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

14 OZ BONE-IN PORK CHOP*
tuscan mushroom crema,
roasted fingerling Potatoes
35

ACCOMPANIMENTS
POTATO PUREE • FRESH PASTA • HARI COT VERTS • FINGERLINGS • ASPARAGUS • TUSCAN KALE

AGLIO & OLIO
fresh linguini, chili, olive oil,
garlic, chili flake, fresh lemon
shrimp MKT clams MKT

CALABRIAN SEAFOOD LINGUINI
shrimp, jumbo lump crab,
calabrian chili, saffron, citrus
37

SEAFOOD
LOBSTER OREGANATA
38
**W I N E**

**Bubbles**
- La Cacciatora Frizzante Lambrusco dell'Emilia Amabile 10/40
- Zonin Prosecco, Veneto, Italy 10/40
- Zonin Prosecco Rose, Veneto Italy 11/44

**Whites**
- Moscato, Antonio Maccieri Dolce, Lazio, Italy 9/36
- Sauvignon Blanc, Ca'Bolani, Friuli, Italy 10/40
- Vermentino, San Felice Perolla Maremma Toscana, Tuscany, Italy 9/36
- Pinot Grigio, Ca'Bolani, Friuli, Italy 12/48
- Chardonnay, Cantine San Marzano 'Edda', Puglia, Italy 15/60

**Reds**
- Zinfandel, Zin-Phomaniac Old Vines, Lodi, 11/44
- Cabernet Sauvignon, Introvert, Lodi, California 10/40
- Pinot Noir, Angeline. California 11/44
- Chianti, Castello d'Albola Chianti Classico DOCG. Tuscany, Italy 12/48
- Super Tuscan, Castellani Touton Monsalaia Maremma Toscana IGT, Tuscany, Italy 12/48

**House Wines**
- Red/White/Bubbles 8/32

**BEER**

**Beer (Bottles/Cans)**
- Sycamore Juiciness IPA 8
- Hi Wire Bed of Nails 8
- Commonhouse Wise One 8
- Allagash White 8
- Austin East Ciders Blood Orange 8
- Narragansett Lager 5
- Bud Light 5
- Budweiser 5
- Miller Lite 6
- Peroni 8
- Yuengling 6

**Draft Beer**
- Michelob Ultra 7
- Rotating IPA 8
- Bevi Bene Porter 8

**N/A Beer**
- Heineken 00 5
- Stella 00 8
- Busty Lush "She's Divine" Oatmeal Stout 8
- Busty Lush "She's Golden" Blonde Ale 8

*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 a 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.