

Vincent Chicos

FOR THE TABLE

FORMAGGI

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

16

BRUSCHETTA

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

12

WARM MARINATED OLIVES & CAPOCOLLO

9

SALUMI

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

23

MEATBALLS & POLENTA

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

12

INSALATA DI GRANCHIO

*jumbo lump crab, english peas, capers,
citrus, puglia olive oli, basil aioli, cucumber*

19

CHERRYSTONE CLAMS OREGNATA*

THREE / HALF DOZEN / DOZEN
MKT

SALADS & SOUP

ROASTED GRAPE & GORGONZOLA SALAD

Toasted Walnuts, Balsamic

11

CAPRESE

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

14

CREAMY TOMATO BISQUE

roasted tomato, Puglia olive oil, grilled sourdough

12

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

Vincent Chicos

SEAFOOD

FRESH CATCH*

*creamy polenta, roasted broccoli rabe,
surfine capers, burro bianco*
MKT

LOBSTER OREGANATA

*semolina spaghetti, sweet corn, english peas,
herb butter, basil gremolata*
38

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

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

*caciovella, 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

14OZ BONE-IN PORK CHOP*

*tuscan mushroom crema,
roasted fingerling Potatoes*
35

ACCOMPANIMENTS

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

Vincent Chicco's

R I S T O R A N T E

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
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B E E R

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 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.