

# Charleston RESTAURANT WEEK

SEPTEMBER 6<sup>th</sup> - 17



## Indaco

526 King Street  
Charleston, SC 29403

(843) 727-1228

[www.indacocharleston.com](http://www.indacocharleston.com)

3 COURSES FOR \$35

### ANTIPASTA

**Marinated Olives**, Cerignola, Taggiasca, Castlevetrano

**Shishito Peppers**, pepperoncini aioli, Benne seed

**Crostini**, ricotta, SC peaches, truffle honey, hazelnuts

**Baby Lettuces**, cherry tomatoes, radishes, parmesan dressing

**Polpette**, Ricotta, San Marzano Tomato, Pecorino Romano

**Burrata**, tomato panzanella, fried croutons, cucumber, red onion, herbs

**Crispy Pork Belly**, beet agro dolce, squash & sweet corn succotash, cherry tomato

**Prosciutto di Parma**, parmesan, honey, flatbread, seasonal fruit

### PIATTA

**Half Roasted Chicken**, fennel, shishito peppers, carrots, beets

**Seared Scallops\***, spring onion, grilled squash, okra, peas, cherry tomatoes

**Keegan Filion Farms Pork\***, braised peas, charred tomato, rapini, preserved lemon, balsamic

**Whole Roasted Fish**, fregola, squash, charred okra, cherry tomatoes, Marcona almonds

**Cab Dry Aged 20oz Ribeye\***, fried onion rings, salsa verde

### PIZZA

*\*pizzas are best shared for the table*

**Sausage**, San Marzano tomato, marinated red onions, pepperoncini, sausage, arugula, San Simon di Costa

**Margherita**, San Marzano tomato, mozzarella, basil, Parmesan

**Lamb & Olive**, San Marzano tomato, braised lamb, Cerignola olives, mozzarella, parmesan, Calabrian chilis, charred scallion, capers

**Mushroom**, cremini & shiitake mushrooms, Fontina, mozzarella, parsley

**Grilled Corn**, shishito peppers, Fontina, mozzarella, basil, mint

### PASTA

**Black Pepper Tagliatelle\***, pork tesa, egg yolk, chives, Pecorino Romano

**Corn Mezzaluna**, pickled fresno chilis, rosemary, SC shrimp

**Beet & Ricotta Raviolo**, roasted mushrooms, prosciutto brodo, pickled sultanas, basil

**Cavatelli**, lamb sugo, San Marzano tomato, Gaeta olives, capers

**Gnocchi**, jumbo lump crab, black truffle, parmesan cream

**Tonnarelli**, pesto, sundried tomato, roasted chicken, balsamic

Items in orange have an upcharge.

*\*State of South Carolina regulations dictates that "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, pork, or shellfish may reduce the risk of food borne illness."*

Menu items are subject to change.

CLICK HERE to MAKE A DATE WITH DELICIOUS