

IL
BUONGUSTAIO

Antipasti

Appetizers

Taglieri

Charcuterie boards all served with side of house pickled vegetables.

Formaggi \$16

Assorted cheese board (Pecorino Toscano, Crescenza , Carpenedo Vento D'Estate).

Salumi \$17

Assorted cold cut board (Prosciutto Crudo, Porchetta, Tuscan Salame).

Porchetta \$13

Chef Alessandro's homemade classic Italian style pork roast.

Formaggi E Salumi \$18

Assorted charcuterie board with selection of cheeses & cold cuts.

Pate D'Anatra Con Crostini \$13

House made duck pate with crostini, a recipe passed down through several generations of chefs, made with duck breast, herbs & Port wine.

Gamberoni All'Aglio \$14

Traditional Mediterranean garlic sautéed shrimp.

Impepata Di Cozze (Rosso or Bianco) \$13

Sautéed mussels (served in tomato, or white wine sauce).

Caprese Di Mozzarella \$12.50

Classic Italian fresh Mozzarella, tomato & basil.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** This item contains nuts.

Insalata

Salad

Insalata Cesare \$8

Romaine salad with house Caesar dressing, croutons & Parmigiano Reggiano.

Insalata Mediterranea \$8

Romaine salad with tomatoes, cucumbers, red onion & dressed with our house Italian vinegrette.

Insalata Di Rape Rosse Con Noci ** \$8

Roasted beets over spring mix topped with fresh Goat cheese, caramelized walnuts & drizzled with our house blackberry dressing.

Dolce

Dessert

Panna Cotta \$7**

Delicious Italian cream custard with topping of the day

Tiramisu \$8**

Coffee soaked Savoiardi cookies delicately layered with Mascarpone cream & topped with cacao powder.

Millefoglie Chantilly \$8**

Delicate puff pastry with Chantilly cream & limoncello cake ,topped with chocolate.

Cannoli \$6**

One of the best known and loved desserts in the Sicilian tradition - Ricotta filled pastry shell.

Bevande

Beverages

San Pellegrino \$4

Sparkling Water.

Soft Drink \$2.50

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, or Lemonade.

** This item contains nuts or may contain nuts

Lista dei vini

Wines selection

Rosso / Red	Glass	Bottle
La Quercia Montepulciano D'Aburzzo - Italy	\$9	\$30
Il Bastardo Sangiovese - Italy	\$7	\$21
Louis Martini Cabernet Sauvignon - California	\$10	\$21
Gouguenheim Malbec - Argentina	\$10	\$30
Olianas Cannonau di Sardegna - Italy	*	\$35
Nozzole Chianti Classico Riserva - Italy	*	\$48
Verberti Dolcetto D'Aba - Italy	*	\$42
Fontana Fredda Barolo - Italy	*	\$85
Cesari Amarone - Italy	*	\$107
Col D'Orcia Brunello di Montalcino – Italy	*	\$119
BloodRoot Pinot Noir – California North Coast	*	\$45
Failla Pinot Noir - Sonoma	*	\$66
Mt. Vedder Cabernet Sauvignon - Napa Valley	*	\$77
The Prisoner Red Blend - Napa Valley	*	\$92
Blueprint Cabernet Sauvignon - Napa Valley	*	\$180
Bianco / White		
La Perlina Moscato	\$8	\$24
Bocelli Prosecco - Italy	*	\$12
Pighin Pinot Grigio – Italy	\$9	\$30
Giocato Sauvignon Blanc - Slovenia	\$8	\$24
Noah River Chardonnay - California	\$9	\$30

Simi Chardonnay - California	*	\$45
Castelfeder Pinot Grigio - Italy	*	\$40
Ca Del Bosco Franciacorta Brut - Italy	*	\$70

Beer

Birra Lucana - Pilsner - Italy	*	\$6
Free House Brewery - Lager - South Carolina	*	\$5
Broad River Red Ale - South Carolina	*	\$6
Hop Art - IPA - South Carolina	*	\$6
Westbrook IPA – South Carolina	*	\$6

*Available in bottle only.

Primi Piatti

First Course

Spaghetti Al Pomodoro e Basilico \$15

Spaghetti with our fresh made tomato & basil sauce.

Spaghetti Allo Scoglio * \$24

Spaghetti sautéed with fresh seafood tomato sauce (mussels, clams, calamari, shrimp, & scallops).

Penne Zucchine e Gamberi * \$19

Penne sautéed with garlic, zucchini, squash, & shrimp in a delicate white wine sauce.

Tagliatelle Al Pesto ** \$16

Tagliatelle pasta served with traditional Genovese basil pesto (basil, cheese and pine nuts)

Lasagna Alla Bolognese \$16

Delicious layering of pasta, ragú & bechamel – the Italian way.

Risotto Ai Frutti Di Mare * \$25

Carnaroli risotto cooked with a mix of fresh seafood (scallops, shrimp, calamari, mussels, & clams) and herbs.

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Secondi

Entrees

(all Secondi come with choice of roasted potatoes, pasta, or vegetable of the day)

Petto D'Anatra Al Porto * \$20

Seared duck breast with port wine glaze & fresh herbs.

Petto Di Pollo Al Limone \$18

Chicken breast, artichokes, & capers cooked in lemon white wine sauce.

Scaloppine Di Vitello Al Marsala \$22

Thinly sliced veal top round cooked in marsala wine sauce with sautéed mushrooms.

Saltimbocca Alla Romana \$23

Thinly sliced veal top round prepared with prosciutto di Parma, sage & mozzarella cooked in a delicate white wine sauce.

Filetto Al Chianti * \$30

6oz seared beef tenderloin cooked in a creamy chianti wine sauce with peppercorns.
Steaks are cooked & served medium rare.

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