

PIZZA NAPOLETANA



ESTD

COASTAL CRUST

isle of palms, south carolina

2013

ANTIPASTO

BREAD SERVICE	13
house focaccia, olive oil, herbs, balsamic, whipped ricotta, sicilian sea salt	
POLPETTA AL FORNO	17
house-made beef & pork meatballs, red sauce, mozzarella, basil, house focaccia	
FRIED CALAMARI	19
cocktail style • crispy lemons, horseradish aioli, crushed tomato sauce, chives	
BRUSSELS SPROUTS	16
pancetta, shallots, sherry vinegar, house hot honey, house focaccia	
HOUSE HOT WINGS	20
calabrian chili pepper jam, herbs, dill ranch, house chili oil	
PATATAS BRAVAS	14
crispy fried potatoes, house bravas sauce, black pepper aioli, chives	
MEAT & CHEESE BOARD	25
toasted Stecca, artisanal cheeses, salumi, fig jam, pistachios, cornichons	
BURRATA	18
strawberries, blueberries, truffled honey, balsamic, black pepper, house focaccia	

INSALATA

BLUEBERRY & PANCETTA	18
romaine, arugula, blueberries, pancetta, goat cheese, granola, honey dijon vinaigrette	
ARUGULA	17
cippolini onion, baby heirloom tomato, pine nuts, whipped ricotta, pesto, balsamic glaze	
COASTAL CAESAR*	18
romaine lettuce, croutons, freshly shaved parmesan	
<i>add grilled chicken 7</i>	<i>add shrimp 9</i>

IL PANINO

DOUBLE SMASH BURGER	20
bacon, american cheese, red onion, pickles, dunes sauce served with waffle fries	

PASTA

RIGATONI A LA VODKA	26
tomato, cream, garlic	
TAGLIATELLE BOLOGNESE	30
beef & pork ragù, crushed tomato sauce, cream, grana padano	
GNOCCHI CARBONARA	28
pancetta, sweet corn, black pepper, grana padano, egg yolk, chives	
SHRIMP LINGUINE	30
white wine, baby heirloom tomatoes, garlic, capers, herbs, breadcrumbs	
CHICKEN PARMIGIANA	28
crushed tomato sauce, provolone, mozzarella, basil served with linguine arrabbiata	

NEAPOLITAN PIZZA

<i>house gluten-free crust 7</i>	<i>sub-vegan cheese 6</i>
CHEESE	17
crushed tomato sauce	
PEPPERONI	18
crushed tomato sauce, fresh mozzarella, big + little cup & char pepperoni	
GRANDMA	20
olive oil, crushed tomato sauce, mozzarella, garlic breadcrumbs, basil	
POLLO VERDE	23
pesto, chicken, red onion, feta, arugula, lemon oil	
MEATBALL RICOTTA	21
crushed tomato sauce, house meatballs, whipped ricotta	
SUPREMO	25
crushed tomato sauce, fresh mozzarella, pepperoni, house sausage, pancetta, red onion, pickled jalapeños	
PISTACHIO & SPECK	24
olive oil, smoked italian ham, fresh mozzarella, house pesto, crushed pistachios	
MUSHROOM BIANCA	23
truffle oil, whipped ricotta, cremini, oyster & shiitake mushroom, garlic breadcrumbs, basil	
FIG & PROSCIUTTO	24
truffle oil, smoked bleu, house hot honey	
BBQ CHICKEN	23
smokey BBQ sauce, mozzarella, red onions, pickled jalapeños, chives	
THE ISLANDER	25
olive oil, fresh mozzarella, blackened shrimp, roasted tomatoes, garlic, cilantro, lemon oil	

KIDS

LINGUINE	12
red sauce, grana padano <i>add meatball • 4</i>	
SHELLS & CHEESE	12
alfredo, grana padano	
CHICKEN TENDERS	14
with french fries	

DOLCI

GELATO	7
chocolate, vanilla, sea salt caramel or strawberry per scoop	
CANNOLIS	12
chef's rotating offering using sheep's milk ricotta filling	
NIGHTINGALE ICE CREAM SAMMY	8
<i>add strawberry gelato, fresh berries + nutella 4</i>	
CAST IRON COOKIE	13
vanilla gelato, chocolate chips, chocolate sauce	

We proudly use locally sourced ingredients whenever possible, including products from our friends at Rio Bertolini Pasta

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