

# ACERO



Executive Chef Adam Karl Gnau ~ Chef de Cuisine Eric Gibbs

## salumi & formaggi Sourced from Salumeria Biellese and Murray's – NY, NY

SELECTION OF CURED MEAT AND ITALIAN CHEESE 20z, 40z, 60z 8/16/24

## soup & salads 1

ACERO'S SOUP <i>seasonal</i>	8
INSALATA MISTA <i>romaine, blue cheese, cranberry, apple, red onion, local pecans</i>	8
MIXED GREEN SALAD <i>toasted pistachio, Parmigiano, herb vinaigrette</i>	8
BIBB SALAD <i>bacon, hard cooked egg, fried ceci, dill buttermilk dressing</i>	8
ARUGULA <i>pine nut, roasted grapes, feta, verjus vinaigrette</i>	8

## antipasti 1 - 2

WHITE ANCHOVIES <i>grilled romaine, garlic crouton, Pecorino, lemon, caper (*add \$3)</i>	12
CRUDO* <i>raw seafood (chef's choice), shallot, pea shoots, olive oil, sea salt</i>	10
CROSTINI FEGATO <i>warm local chicken liver mousse, balsamic onions</i>	9
BRUSCHETTA <i>roasted mushroom, mozzarella, roasted garlic, rosemary oil</i>	10
GNOCCO FRITTO <i>Prosciutto di Parma, olive oil, sea salt</i>	9

## pasta tipiche Italia 2 - 3

TRIANGOLI	15
<i>spring peas, Pecorino Toscano, black pepper, olive oil</i>	
SPAGHETTI ALLA CHITARRA	17
<i>Amatriciana~ (guanciale, tomato, chili flakes, red onion, garlic)</i>	
TAGLIOLINI	18
<i>Ai Funghi</i>	
<i>wild mushrooms, shallot, brown butter, Parmigiano (*add \$5)</i>	

FREGOLA	18
<i>shrimp, calamari, mussel, tomato, asparagus, saffron</i>	
GNUDI	14
<i>ricotta, pistachio, tomato, butter</i>	
EGG RAVIOLO*	15
<i>chef's daily flavored cheese surrounding a farm fresh egg yolk in pasta (*add \$5)</i>	
TAGLIATELLE	16
<i>house made ragu of the day</i>	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME ITEMS MAY HAVE COME IN CONTACT WITH PEANUTS.

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facebook.com/acerorestaurant

## pietanze (entrees) 3

FLOUNDER <i>braised fennel, white wine, spring peas, potato, tomato, olive oil</i>	33
LOCAL PORK <i>potato pureé, grilled asparagus, carrot, herb sugo</i>	30
SEA SCALLOPS* <i>Yukon potato, olive salad, ramp pureé, Parmigiano (*add \$3)</i>	35
GRASS FED RIBEYE* <i>crispy potato, salsa verde, spinach, sugo (*add \$8)</i>	38
LOCAL CHICKEN <i>Yukon potato &amp; leek crocchette, sugar snap peas, fegato sugo</i>	30

## dolci 4

made in house by pastry chef Katie Fitzgerald

HOUSE MADE CANNOLI <i>ricotta, mascarpone, amarena cherry, powdered sugar</i>	8
LEMON RASPBERRY CHEESECAKE <i>lemon shortbread crust, raspberry coulis</i>	8
WARM CHOCOLATE TORTE <i>extra virgin olive oil and sea salt</i>	8
PANNA COTTA <i>salty caramel, balsamic sea salt, shortbread crumble</i>	8
FORMAGGI PLATE <i>Adam's selection of regional Italian cheeses (*add \$7)</i>	12
FRIED PIE <i>strawberry &amp; rhubarb, vanilla crème fraiche, buttermilk &amp; rhubarb swirl gelato</i>	8

## Create Your Own Four-Course Tasting Choose One From Each Category

# \$35

~ask your server about our private dining room~

wine flight

MASSIMO DALDIN VERNACCIA 2015
PECCHININO DOLCETTO 2014
PLANETA "LA SEGRETTA" 2012
20
CANTINE STATTI MALVASIA/GRECO 2014
JORCHE PRIMATIVO 2011
VILLADORIA NEBBIOLO 2012
28

contorni

SNAP PEAS	6
<i>chili flake, Pecorino, olive oil, lemon</i>	
GRILLED ASPARAGUS	6
<i>melted leek, pine nut</i>	
ROASTED MUSHROOM	6
<i>herb, roasted garlic, balsamic</i>	

## seasonal grand tasting menu 7 courses starting at \$75

Allow Chefs Adam and Eric to select the freshest local produce and proteins to create ACERO's ultimate dining experience.

~~~SEPARATE CHECKS ARE SERVERS DISCRETION~~~

Corkage policy: \$25.00 each for first two bottles, \$50.00 each for additional bottles. If any wine is on our list add \$25.00 to corkage.  
Split orders \$5/dish  
20% suggested gratuity for parties of 5 or more