

ACERO



General Manager Adam Karl Gnau ~ Chef de Cuisine Eric C. Gibbs

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

SELECTION OF CURED MEAT AND ITALIAN CHEESE 2 oz, 4 oz, 6 oz 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
ROASTED BEET SALAD <i>marcona almond, shallot, sprouts, balsamic vinegar, feta</i>	8

antipasti 1 - 2

WHITE ANCHOVIES <i>shaved fennel, pea shoots, citrus vinaigrette, croutons (*add \$3)</i>	12
CRUDO* <i>raw seafood (chef's choice), shallot, pea shoots, bottarga, olive oil, sea salt</i>	10
CROSTINI FEGATO <i>warm local chicken liver mousse, balsamic onions</i>	9
BRUSCHETTA <i>herbed goat cheese, charred tomato, baby arugula, olive oil</i>	10
GNOCCO FRITTO <i>Prosciutto di Parma, olive oil, sea salt</i>	9

pasta tipiche Italia 2 - 3

SPAGHETTI NERO 18 <i>gulf shrimp, mussels, calamari, tomato, white wine, garlic (*add \$5)</i>	RISOTTO 16 <i>Finochietta salami, spring peas, Parmigiano</i>
SPAGHETTI ALLA CHITARRA 16 <i>Amatriciana~ (guanciale, tomato, chili flakes, red onion, garlic)</i>	EGG RAVIOLO* 15 <i>chef's daily flavored cheese surrounding a farm fresh egg yolk in pasta (*add \$5)</i>
TAGLIOLINI 18 <i>Ai Funghi wild mushrooms, shallot, brown butter, Parmigiano (*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 NUTS AND PEANUTS.

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facebook.com/acerorestaurant

pietanze (entrees) 3

RAINBOW TROUT <i>potato, roasted cauliflower, caper, herb, lemon, white wine</i>	33
LOCAL CHICKEN <i>creamed fennel and spinach, red wine fegato sugo</i>	30
SEA SCALLOPS* <i>Yukon potato, artichoke, asparagus, radish, parsley oil (*add \$3)</i>	35
GRASS FED STEAK* <i>red potato, green beans, salsa verde (*add \$8)</i>	38
LAMB RACK* <i>Israeli cous cous, caramelized fennel, spring pea, mint, sugo (*add \$3)</i>	35

dolci 4

made by pastry chef Katie Fitzgerald

HOUSE MADE CANNOLI <i>seasonal filling</i>	8
LEMON CHEESECAKE <i>shortbread crust, almond, roasted strawberry, limoncello sauce</i>	8
WARM CHOCOLATE TORTE <i>extra virgin olive oil and sea salt</i>	8
HONEY PANNA COTTA <i>berry soup, amaretto cookie, macerated berries</i>	8
FORMAGGI PLATE <i>Adam's selection of regional Italian cheeses (*add \$7)</i>	12
BLACKBERRY SEMIFREDDO <i>crushed pistachio, orange marmalade</i>	8

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

\$40 per person

~ask your server about our private dining room for events~

wine flight

FARRO FALANGHINA 2015
I PRANDI "PINOT NOIR" 2015
FATTORIA LA RIPPA CHIANTI CLASSICO 2011
20
JERMANN "PINOT GRIGIO" 2015
MALVIRA BARBERA 2013
GAGLIOLE "VALLETTA" 2014
30

contorni

ROASTED POTATO <i>salsa verde</i>	6
CREAMED SPINACH <i>garlic, Parmigiano</i>	6
ROASTED MUSHROOM <i>herb, roasted garlic, balsamic</i>	6

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.

~ENJOY YOUR COMPANY PLEASE REFRAIN FROM CELL PHONE USE~

~~~SEPARATE CHECKS ARE AT SERVERS DISCRETION~~~

**Corkage policy:** \$25.00 for each 750ml. Two bottle limit. 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