

ACERO



General Manager Adam Karl Gnau ~ Chef de Cuisine Andy Hirstein

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
SPINACH SALAD <i>delicata squash, Bosc pear, walnut, scallion, maple vinaigrette</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

GNOCCHI SARDI (pasta) 16 <i>littleneck clams, white wine, tomato, melted leeks (*add \$3)</i>	GNUDI 16 <i>sun dried tomato butter, basil pesto, pecorino</i>
SPAGHETTI ALLA CHITARRA 16 <i>Amatriciana~ (guanciale, tomato, chili flakes, red onion, garlic)</i>	EGG RAVIOLO* 15 <i>butternut squash, three cheeses, farm fresh egg, sage brown butter (*add \$5)</i>
TAGLIOLINI 18 <i>Ai Funghi wild mushrooms, shallot, brown butter, Parmigiano (*add \$5)</i>	SPACCATELLE 16 <i>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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pietanze (entrees) 3

BRANZINO <i>glazed cipollini, broccolini, roasted corn, shallot thyme sugo</i>	33
CORNISH HEN <i>polenta, roasted peppers, caramelized onion, capers, white wine sugo</i>	30
SEA SCALLOPS* <i>roasted potato, melted leek, cauliflower, orange butter sauce (*add \$3)</i>	35
BEEF RIBEYE* <i>crushed potato, spinach, oyster mushrooms, salsa verde (*add \$8)</i>	38
LAMB RACK* <i>sweet potato puree, chard, melted leeks, balsamic sugo (*add \$3)</i>	35

dolci 4

by pastry chef Katie Fitzgerald

HOUSE MADE CANNOLI <i>seasonal filling</i>	8
CARAMEL CHEESECAKE <i>amaretto cookie crust, apples, candy pecans, apple cider reduction</i>	8
WARM CHOCOLATE TORTE <i>Marsala and mascarpone crema, espresso gelato</i>	8
CHOCOLATE PANNA COTTA <i>toasted meringue, cherry compote, candied marcona almond</i>	8
FORMAGGI PLATE <i>Adam's selection of regional Italian cheeses (*add \$7)</i>	12
YOGURT SEMIFREDDO <i>crushed pistachio, orange marmalade, blackberry sauce</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
JORCHE AGLIANICO 2012
CASTELLO D'ABOLA CHIANTI CLASSICO 2010
20
GIOVANNI ALMONDO ROERO ARNEIS 2016
MALVIRA BARBERA D'ALBA 2013
LE MONDE CAB FRANC 2014
30

contorni

WHITE BEANS	8
<i>tomato, peppers, rosemary breadcrumb</i>	
ROMA BEANS	8
<i>prosciutto cotto, melted onion, chili flake, Pecorino Romano</i>	

seasonal grand tasting menu 7 courses starting at \$75

Allow Chefs Adam and Andy 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