

ACERO



General Manager Adam Karl Gnau ~ Chef de Cuisine Andy Hirstein

Salumi & Formaggi Sourced from Salumeria Biellese and Murray's – NY, NY

Adam's SELECTION OF CURED MEAT AND ITALIAN CHEESES 2 oz, 4 oz, 6 oz 10/20/30

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
FALL SALAD <i>brussels, radicchio, pear, kale, cherries, walnuts, pecorino, walnut vin</i>	10
ROASTED BEET SALAD <i>marcona almond, shallot, sprouts, balsamic vinegar, feta</i>	8

antipasti 1 - 2

WHITE ANCHOVY SALAD <i>shaved fennel, pea shoots, scallion, citrus, croutons</i>	10
CRUDO* <i>raw seafood (chef's choice), shallot, pea shoots, bottarga, olive oil, sea salt</i>	10
CROSTINI <i>speck ham, lemon zest, goat cheese, red onion jam, rosemary</i>	10
BRUSCHETTA <i>blue cheese, caramelized onion, rosemary, honey</i>	10
GNOCCO FRITTO <i>Prosciutto di Parma, olive oil, sea salt</i>	9

pasta tipiche Italia 2 - 3

FIDEO NERO* 18 <i>mussels, gulf shrimp, calamari, white wine, tomato, chili flake (*add \$5)</i>	ORECCHIETTE 16 <i>pancetta, roasted cauliflower, butter, parsley, piave vecchio</i>
SPAGHETTI ALLA CHITARRA 16 <i>amatriciana ~ (guanciale, chili flake, tomato, red onion, garlic)</i>	EGG RAVIOLO* 15 <i>three cheese, lemon thyme, brown butter, toasted hazelnut (*add \$5)</i>
TAGLIOLINI 18 <i>wild mushrooms, shallot, brown butter, parmigiano (*add \$5)</i>	TAGLIATELLE 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

BARRAMUNDI <i>creamy polenta, black tuscan kale, cherry tomato, leeks, lemon, brown butter</i>	33
PORCHETTA <i>parsnip puree, broccoli rapini, melted onion, roasted garlic, white wine sugo</i>	30
SEA SCALLOPS* <i>swiss chard, fennel, smoked almond, orange & saffron white wine (*add \$3)</i>	35
STRIP STEAK* <i>heirloom squash puree, braised root vegetables, chard, balsamic sugo (*add \$8)</i>	38
LAMB RACK* <i>sweet potato, green beans, wax beans, fried shallot, rosemary sugo (*add \$3)</i>	35

dolci 4

by pastry chef Katie Fitzgerald

HOUSE MADE CANNOLI <i>seasonal filling</i>	8
CARAMEL CHEESECAKE <i>roasted grapes, grape puree, candied almond</i>	8
WARM CHOCOLATE TORTE <i>mascarpone and Marsala crema, espresso gelato</i>	8
APPLE CIDER ZEPPOLE <i>apple puree, local apple cider reduction</i>	8
MAPLE PECAN GELATO <i>caramel apple compote, pecan butter crumble</i>	8
FORMAGGI PLATE <i>Adam's selection of regional Italian cheeses (*add \$7)</i>	12

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

FONTANAVECCHIA GRECO 2016	
LA VIZ PINOT NERO 2016	
QUERCETO CHIANTI RISERVA 2012	
20	
GIOVANNI ALMONDO ARNEIS 2017	
"VIGNALINA" BARBERA D'ASTI 2015	
"VALSAIA" LUIGI RIGHETTI 2011	
30	

contorni

GREEN BEANS	8
<i>bacon, onion, black pepper, pecorino</i>	
ROASTED MUSHROOMS	8
<i>red wine, melted leeks, herb</i>	

seasonal grand tasting menu 7 courses starting at \$75

Allow Chefs Andy and Adam 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