

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 3 oz, 5 oz, 7 oz 17/30/45

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
CACIO E PEPE <i>baby arugula, bibb, bacon, egg, spring peas, black pepper</i>	10
ROASTED BEET SALAD <i>marcona almond, shallot, sprouts, balsamic vinegar, feta</i>	8

antipasti 1 - 2

BURRATA <i>fried artichokes, fava beans, frisee, roast shallot-tomato vinaigrette</i>	10
CRUDO* <i>raw seafood (chef's choice), shallot, pea shoots, bottarga, olive oil, sea salt</i>	10
CROSTINI <i>charred tomato, herbs, lemon zest, smashed chickpeas, sprouts</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

LINGUINI NERO* 22 <i>mussels, gulf shrimp, calamari, white wine, tomato, chili flake (*add \$5)</i>	MORTADELLA TORTELLINI 18 <i>Three cheeses, parmigiano brodo, chives, lemon olive oil</i>
SPAGHETTI ALLA CHITARRA 20 <i>amatriciana ~ (guanciale, chili flake, tomato, red onion, garlic)</i>	EGG RAVIOLO* 17 <i>three cheeses, roast cauliflower and melted leek, bacon, butter (*add \$5)</i>
TAGLIOLINI 22 <i>wild mushrooms, shallot, brown butter, parmigiano (*add \$5)</i>	TAGLIATELLE 20 <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

NORDIC SALMON <i>fregola sarda, summer squash, eggplant, sundried tomato brodo, basil oil</i>	33
LOCAL CHICKEN <i>roast potato and sunchoke, asparagus, melted leeks, fegato sugo</i>	30
SEA SCALLOPS* <i>smashed peas, roast cauliflower, anise, white wine butter, pine nut (*add \$3)</i>	35
NY STRIP* <i>spring onion potatoes, garlic creamed spinach, lemon-rosemary olive oil (*add \$8)</i>	38
LAMB RACK* <i>Yukon potato, grilled broccolini, borettane onions, salsa verde</i>	(*add \$3) 35

dolci 4

LEMON SEMI-FREDDO <i>blueberry compote, almond biscotti</i>	8
RASPBERRY CHEESECAKE <i>graham cracker crumb, peach coulis, honey-almond granola</i>	8
WARM CHOCOLATE TORTE <i>strawberry stracciatella gelato, strawberry sauce</i>	8
GOAT CHEESE PANNA COTTA <i>grand marnier macerated berries, candied pistachio</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

ARNALDO CAPRAI "Grecante" 2017
MARCHESI PANCRAZI 2016
MARCHESI DI GRESY MONFERRATO 2011
20
ORSALANI ERBALUCE "La Rustia" 2017
BEL-LIT BARBERA D'ASTI SUPERIORE 2010
PIANIROSSI "SIDUS" 2015
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