

ACERO

*Please wear your mask when using the restrooms and upon your exit
Please limit your dining experience with us to 2 hours if possible. We greatly appreciate it and you!*

Salumi and Formaggi - 3oz, 5oz, 7oz \$17/\$30/\$45

Adam's Selection of Cured Meats and Imported Cheeses

4 Course Tasting Menu Starting @ \$40 per person

STARTERS

Chilled Corn Soup

Chive Oil, Parmigiano \$8

Insalata Mista

Romaine, Blue Cheese, Cranberry, Apple, Red Onion, Local Pecans \$8

Roasted Beet Salad

Fried Marcona Almond, Shallot, Sprouts, Balsamic Vinegar, Feta \$8

Mixed Green Salad

Field Greens, Pistachio, Parmigiano Reggiano, Herb Vinaigrette \$8

Local Tomato Salad

Mozzarella, Baby Arugula, Red Onion, Cucumber, Sherry Vinaigrette \$10

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt \$10

Bruschetta

Caramelized Onion, Gorgonzola Crumble, Rosemary, Honey \$10

PASTA

Tagliolini

Wild Mushrooms, Shallot, Brown Butter, Parmigiano \$22/5

Spaghetti Alla Chitarra

Amatriciana (Guanciale, Chili Flake, Red Onion, Tomato, Pecorino \$20

Tagliatelle

Pork And Fennel Ragu, Parsley, Parmigiano \$20

Egg Raviolo*

Three Cheese, Butter, Bacon \$17/5

Linguine Nero*

Gulf Shrimp, Mussels, Calamari, White Wine, Tomato, Chili Flake \$22/5

ENTRÉE

E3 New York Strip

Whipped Russet Potato, Black Tuscan Kale, Summer Squash, Red Wine Sugo \$35/5

Sea Scallops*

Yukon Gold Potato, Butter Braised Bok Choy, Toasted Pistachio, Sage Brown Butter \$35/5

Australian Lamb Rack*

Roasted Mushroom, Garlic Wilted Spinach, Delicata Squash, Balsamic Sugo \$35/5

Local Chicken

Herbed Fingerling Potato, Calabrian Chili, Broccolini, White Wine Sugo \$30

Alaskan Halibut

Fregola Sarda, Braised Rapini, Tomato, Roasted Red Bell Pepper, White Wine, Shrimp Burro \$33

DESSERT

Dark Chocolate Torte

Salted Caramel Gelato, Nutella Ganache \$8

ACERO Cheesecake

Amarena Cherry, Toasted Hazelnut \$8

Goat Cheese Panna Cotta

Macerated Berries \$8

Local Peach Cobbler

Caramel Gelato, Toasted Walnut \$8

Assorted Gelato/Sorbet \$8

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*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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please call 314-644-1790 for reservations