



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 at \$40 per person

STARTERS

Tomato Bisque

Parmigiano Reggiano, Olive Oil \$8

Gulf Shrimp

Guanciale, White Beans, Tomato, Basil, Garlic, Chilli Flake \$15/3

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

White Anchovy Salad

Shaved Fennel, Pea Shoots, Garlic Crouton, Citrus Vinaigrette \$10

Gnocco Fritto

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

PASTA

Tagliolini

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

Spaccatelli

Ragu Bolognese, Parsley, Parmigiano \$20

Egg Raviolo*

Roasted Cauliflower, Melted Leek, Three Cheeses, Black Garlic, Burro \$17/5

Linguine Nero*

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

ENTRÉE

Red Wine Braised Beef Short Rib

Whipped Russet Potato, Roasted Brussels Sprouts, Patty Pan Squash, 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**

Rockbridge Farm Rainbow Trout

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 Apple Crisp

Vanilla 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