



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

\$50 per person

STARTERS

Butternut Squash Soup

Pecorino Calabrese, Paolo Bea Unfiltered Olive Oil \$9

Gulf Shrimp

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

Insalata Mista

Romaine, Blue Cheese, Cranberry, Apple, Red Onion, Local Pecans \$9

Roasted Beet Salad

Fried Marcona Almond, Shallot, Sprouts, Balsamic Vinaigrette, Feta \$9

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herb Vinaigrette \$9

White Anchovy Salad

Shaved Fennel, Pea Shoots, Garlic Crouton, Citrus Vinaigrette \$12

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt \$12

PASTA

Tagliolini

Wild Mushrooms, Shallot, Brown Butter, Parmigiano \$24

Spaccatelli

Ragu Bolognese, Parsley, Parmigiano \$22

Egg Raviolo*

Roasted Cauliflower, Melted Leek, Three Cheeses, Black Garlic, Burro \$19

Linguine Nero*

Gulf Shrimp, Mussels, Calamari, White Wine, Tomato, Chili Flake \$25

ENTRÉE

E3 Beef Ribeye

Whipped Russet Potato, Roasted Brussels Sprouts, Braised Carrots, Red Wine Sugo **\$38**

Sea Scallops*

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

Australian Lamb Rack*

Garlic Wilted Spinach, Roasted Mushroom, Butternut Squash, Balsamic Sugo **\$35**

Local Chicken

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

Rockbridge Farm Rainbow Trout

Creamy Polenta, Local Swiss Chard, Caramelized Shallot and Sundried Tomato Burro **\$33**

DESSERT

Warm Dark Chocolate Torte

Salted Caramel Gelato, Nutella Ganache **\$8**

ACERO Cheesecake

Amarena Cherry, Toasted Hazelnut **\$8**

Goat Cheese Panna Cotta

Pear and Molasses compote **\$8**

Local Apple Crisp

Vanilla Gelato, Toasted Walnut **\$8**

Assorted Gelato/Sorbet **\$8**

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!

*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.

twitter/instagram: acerostl

facebook.com/acerorestaurant

please call 314-644-1790 for reservations

11/13/2020