

Acero Menu

Starters

Seasonal Soup 8

Insalata Mista: *romaine, blue cheese, cranberry, apple, red onion, local pecans* 9

Mixed Green Salad: *field greens, pistachio, Parmigiano, herb vinaigrette* 9

Acero Caesar Salad: *romaine, garlic crouton, white anchovy, parmigiano* 9

Gnocco Fritto: *Prosciutto Di Parma, olive oil, sea salt* 9

Rosemary and Sea Salt Focaccia 3

Pastas

Tagliolini with Wild Mushrooms: *wild mushrooms, shallot, brown butter, parmigiano* 15

Cassarecce: *roasted cauliflower, pancetta, garlic, Calabrian chili* 12

Egg Raviolo: *three cheeses, roasted cauliflower, black garlic, butter sauce* 15

Bucatini: *pomodoro, butter, basil, pecorino, olive oil* 12

Lumache: *beef bolognese* 14

Family -Style Pastas (to go only)

~ Serves 2 to 4 Guests ~

Lasagna: *beef Bolognese* 40

~ Serves 5 to 7 Guests ~

Cassarecce: *"Cacio e pepe" black pepper, butter, pecorino Romano* 40

Lumache: *pomodoro, basil, chili flake, parmigiano* 40

Orecchiette: *roasted cauliflower, pancetta, garlic, Calabrian chili* 47

Bucatini: *"Al' amatriciana" guanciale, tomato, garlic, chili, pecorino Romano* 50

Add a Family Style Mixed Green Salad for \$20

Entrées

ACERO Burger: *Parmigiano potatoes, romaine, tomato, red onion, white cheddar, bistro sauce* 15

Roasted Chicken Breast: *herb roasted potatoes, roasted mushrooms, cipollini onion, white wine sugo* 20

E3 Ranch Beef Ribeye: *whipped potato, braised baby carrot, fennel, salsa verde* 25

Missouri Rainbow Trout: *creamy polenta, swiss chard, sundried tomato, white wine* 20

Beef Short Rib: *braised root vegetables, horseradish whipped potato, red wine sugo* 22

Tuscan Style Braised Pork Shoulder: *white beans, broccolini, tomato, sugo* 20

Dessert \$7

Warm Dark Chocolate Torte
olive oil, sea salt

Cheesecake
toasted hazelnuts, amerena cherry

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.