



ACERO

Please wear your mask when your server is present, while using the restrooms and upon 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

Soup of the day \$9

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

Caeser Salad

Romaine, Garlic Crouton, White Anchovy, Parmigiano Reggiano \$12

Gnocco Fritto

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

PASTA

Tagliolini

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

Lumache

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

Spaghetti Alla Gricia

Guanciale, Black Pepper, Pecorino, Olive Oil \$22

ENTRÉE

E3 Beef Ribeye*

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

Sea Scallops*

Lardo Whipped Potato, Local Radish, Crisp Bacon, Salsa Verde **\$35**

Australian Lamb Rack*

Roasted Potato, Red Wine Braised Cabbage, Roasted Apple, Aged Balsamic **\$35**

Local Chicken Breast

Herbed Fingerling Potato, Mushroom, Cippolini Onion, White Wine Tarragon 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**

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

1/5/2021