



ACERO

Please wear your mask when your server is present, while using the restrooms and upon exit.
We ask you limit your dining experience with us to 2 hours. 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

(No Splitting Please)

\$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

Caesar Salad*

Romaine, Garlic Crouton, Parmigiano Reggiano \$12

Gnocco Fritto

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

PASTA

Tagliolini

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

Tagliatelle

Lamb Ragu, Italian Parsley, Parmigiano Reggiano \$22

Egg Raviolo*

Three Cheeses, Thyme, Rosemary, Farm Fresh Egg Yolk, Butter, Nueske's Bacon \$19

Linguine Nero*

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

Spaghetti Chitarra Amatriciana

Guanciale, Chili Flake, Pomodoro, Pecorino, Olive Oil \$22

ENTRÉE

Creekstone Farms Beef Tenderloin*

Whipped Potato, Mushrooms, Wilted Spinach, Melted Onion, Gorgonzola Dolce, Red Wine **\$38**

Alaskan Halibut

Parsnip & Celery Root Puree, Speck Ham, Asparagus, Orange and Bacon Vinaigrette **\$35**

Australian Lamb Rack*

Fregola Sarda, Smashed Spring Peas, Mint, Confit Tomato, Aged Balsamic Vinegar **\$35**

Roasted Chicken Breast

Crushed Yukon Potatoes, Broccolini, Melted Leeks, Lemon Caper Butter **\$30**

Rockbridge Farm Rainbow Trout

Creamy Polenta, Roasted Carnival Cauliflower, Local Ramps, Pistachio-Arugula Pesto **\$33**

DESSERT

Warm Dark Chocolate Torte

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

ACERO Cheesecake

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

Caramel Panna Cotta

Pecan Brittle, Sea Salt, Dulce De Leche **\$8**

Assorted Gelato **\$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