

4 Course Tasting Menu

\$50 per person
(No Splitting Please)

STARTERS

Ala Carte \$12

Soup of the day

Blue Cheese Salad

Romaine, Blue Cheese, Cranberry, Apple, Red Onion, Local Pecans

Roasted Beet Salad - Add 3\$

Fried Marcona Almond, Shallot, Sprouts, Balsamic Vinaigrette, Feta

Heirloom Tomato Salad - Add 3\$

Apulian Burrata, Local Heirloom Tomatoes, Red Onion, Baby Arugula, Sherry Vinaigrette

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herb Vinaigrette

Melon and Prosciutto Salad-Add 3\$

Prosciutto di San Daniele, Radicchio, Local Melon, Pine nuts,

Balsamic, Mint, Lemon-Yogurt Vinaigrette

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

PASTA

Ala Carte \$24

(Add Farm Fresh Duck Egg \$3)

Tagliolini

Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano

Tagliatelle

Lamb Ragu, Rosemary, Parsley, Parmigiano Reggiano

Egg Raviolo* - Add 5\$

Basil, Heirloom Tomato Burro, Three Cheeses, Farm Fresh Egg Yolk

Spaghetti alle Vongole* - Add 3\$

Little Neck Clams, Sungold Tomatoes, White Wine, Chili Flake, Parsley

Spaghetti Chitarra Amatriciana

Guanciale, Chili Flake, Pomodoro, Pecorino, Olive Oil

*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.

ENTRÉE

Ala Carte \$36

E3 Farms Rib Eye Steak* - Add \$8

*Whipped Potato, Haricot Vert, Braised Carrots, Roasted Mushrooms,
Horseradish Red Wine Sugo*

Monkfish Piccata

Wilted Spinach, Braised Fennel, Yukon Potatoes, Lemon Caper Burro

Slow Braised Lamb*- Add \$5

Sauteed Broccolini, Garlic, Melted Leeks, Port wine and Rosemary sugo

Local Chicken

Roasted Fingerlings, Summer Squash, Eggplant, Tomato, Salsa Verde, Mushroom Sugo

Rockbridge Farm Rainbow Trout*

Creamy Polenta, Braised Parsnips, Roasted Broccoli, White Wine Burro

DESSERT

Ala Carte \$10

Warm Dark Chocolate Torte

Peanut Butter Gelato, Nutella Ganache

ACERO Cheesecake

Amarena Cherries, Toasted Pistachio

Goat Cheese Panna Cotta

Local Peach, Blackberries, Mint

Torta di Mele

*Warm Local Apple Cake, Toasted Pine Nuts, Caramel Sauce,
Caramel Apple Gelato*

Assorted Gelato/Sorbet

Assortment of cheese - Add \$9

Wine Flight \$50

Our daily quartino selections paired with your meal. Three 4 oz. pours.

CHEFS GRAND TASTING MENU

Each day, Chefs Andy and Tello are excited to create a seasonal tasting menu for your table, using fresh, local and seasonal ingredients. Pulling from the deep wine list we love to pair wines to accompany your meal.

This is an opportunity to indulge oneself in an evening of food and wine.

Menu \$85 per person // Wine pairing starting at \$60