

# **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**

*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*

**Crudo - Add 3\$**

*Chefs Selection of Fresh Seafood, Shallot, Parsley, Olive oil, Bottarga and Local Micro Greens*

**Gnocco Fritto**

*Prosciutto Di Parma, Olive Oil, Sea Salt*

## **PASTA**

**Ala Carte \$24**

**Tagliolini**

*Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano*

**Tagliatelle**

*Missouri Wagyu Bolognese, Parsley, Parmigiano Reggiano*

**Spinach Egg Raviolo\* - Add 5\$**

*Three Cheeses, Lardo, White Wine, Thyme, 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 N.Y. Strip\* - Add \$8**

*Whipped Potato, Tuscan Kale, Braised Carrots, Roasted Mushrooms,  
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 Fingerling Potato, Braised Baby Carrots, Summer Squash, 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**

*Fresh Fruits, Mint*

**Torta di Mele**

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

**Assorted Gelato**

**Assortment of cheese - Add \$9**

**Wine Flight \$50**

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