

# **4 Course Tasting Menu**

***Starting at \$50 per person  
(No Splitting Please)***

## **Wine Flight \$50**

Three 4 oz. pours

## **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*

#### **Spinach and Radicchio Salad**

*Baby Spinach, Radicchio, Fried Shallot, Toasted Hazelnut, Basil, Orange-Pancetta Vinaigrette*

#### **Mixed Green Salad**

*Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herb Vinaigrette*

#### **Crudo – Add \$3**

*Fresh Seafood, Shallot, Parsley, Shoots, Olive Oil, Bottarga, Sea Salt, Crostini*

#### **Gnocco Fritto**

*Prosciutto Di Parma, Olive Oil, Sea Salt*

## **PASTA**

### **Ala Carte \$24**

#### **Tagliolini**

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

#### **Tagliatelle**

*Ragu Bolognese, Parsley, Parmigiano Reggiano*

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

*Three Cheeses, Brown Butter, Sage and Local Pecan Pesto, Farm Fresh Egg Yolk*

#### **Spaghetti alle Vongole\* - Add 3\$**

*Little Neck Clams, Cherry Tomatoes, White Wine, Chili Flake, Parsley*

#### **Spaghetti Chitarra Amatriciana**

*Guanciale, Chili Flake, Pomodoro, Pecorino, Olive Oil*

## **ENTRÉE**

### **Ala Carte \$36**

#### **E3 Farms Beef Ribeye\* - Add \$8**

*Whipped Potato, Wilted Spinach, Braised Carrots, Red Wine Sugo*

#### **Wild Striped Bass\***

*Braised Fennel Crema, Roasted Fingerling Potatoes, Baby Kale, Fennel, Chive Oil,  
Jorche Extra Virgin Olive Oil*

#### **Rainbow Trout\***

*Creamy Polenta, Roasted Brussels Sprouts, Celery Root, White Wine Burro*

#### **Marinated Pork Loin Chop\***

*Gnocchi, Red Kuri Squash Sauce, Cider Braised Cabbage, Apple Cider Agrodolce*

#### **Chicken Milanese**

*Yukon Potatoes, Melted Leeks, Wilted Spinach, Lemon Capers Burro*

### **Dinner For 2 \$125**

- 1 Starter of Your Choice Each
- Roasted Rack of Lamb, Contorni of Whipped Potatoes and Vegetables
- Suggested Wine- Brunello Di Montalcino Bartoli Giusti 2016 ~ \$110

## **DESSERT**

### **Ala Carte \$10**

#### **Warm Dark Chocolate Torte**

*Peanut Butter Gelato, Nutella Ganache*

#### **ACERO Cheesecake**

*Amarena Cherries, Toasted Pistachio*

#### **Butterscotch Budino**

*Salted Caramel Sauce, Coffee Crumble, Whipped Cream*

#### **Bread Pudding**

*Roasted Banana-Rum Sauce, Butter Pecan Gelato*

#### **Assorted Gelato and Sorbet**

#### **Assortment of Cheese – Add \$5**

\*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