

4 Course Tasting Menu

Starting at \$58 per person

(No Splitting Please)

Wine Flight \$50

Three 4 oz. pours

STARTERS

Ala Carte \$15

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 \$30

Tagliolini

Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano

Tagliatelle

Lamb Ragu, 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 \$40

E3 Farms Beef Ribeye* - Add \$8

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

Wild Atlantic Cod*

White Wine and Black Garlic Poached, Eggplant Caponata, Yukon Potato, Roasted Garlic, Basil 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

(Ask Your Server About Availability)

- 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 12

Warm Dark Chocolate Torte

Peanut Butter Gelato, Nutella Ganache

ACERO Cheesecake

Amarena Cherries, Toasted Pistachio

Butterscotch Budino

Salted Caramel Sauce, Coffee crumble, Whipped Cream

Assorted Gelato and Sorbet

Assortment of Cheese - Add \$5

~CHEFS GRAND TASTING MENU~

Each day, Chefs Andy and Chris are excited to create a 7-course seasonal tasting menu for your table, using fresh, local 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 \$90 per guest // Wine pairing starting at \$70