

# ACERO

## 4 Course Tasting Menu Starting at \$58 per person

Wine Pairing \$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*

#### **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

(Gluten Free Pasta add \$5)

Ala Carte \$30

#### **Tagliolini**

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

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

*Burro Fusso, Arugula and Almond Pesto*

#### **Tagliatelle**

*Ragu Bolognese, Parsley, Parmigiano Reggiano*

#### **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*

#### **Torchio**

*Fresh Basil Pesto, Blistered Cherry Tomato, Crispy Bacon*

## **ENTRÉE**

**Ala Carte \$40**

### **Prime New York Strip\* - Add \$8**

*Roasted Eggplant Puree, Whipped Potatoes, Romanesco, Summer Squash, Salsa Verde*

### **Alaskan Halibut \* - Add \$5**

*Braised Tuscan Kale, Sweet Italian Peppers, Sungold Cherry Tomatoes, Yukon Potato, Cucumber, Sorrel, Yellow Tomato Sauce*

### **Branzino\***

*Roasted Fingerling Potatoes, Snap Peas, Braised Radish, Sweet Onion Burro*

### **Pork Loin Chop**

*Roasted Parsnips, Confit Shallots, Baby Turnips, Thyme, Apple-Madeira Sugo*

### **Chicken Milanese**

*Melted Leeks, Wilted Spinach, Yukon Potatoes, Lemon-Caper Burro*

### **Lamb T-Bone Chop\* - Add \$8**

*Herbed Couscous, Braised Carrots, Haricot Vert, Balsamic*

## **DESSERT**

**Ala Carte 12**

### **Warm Dark Chocolate Torte**

*Vanilla Gelato, Nutella Ganache*

### **ACERO Cheesecake**

*Amarena Cherries, Toasted Pistachio*

### **Goat Cheese Panna Cotta**

*Fresh Macerated Berries, Mint*

## **~CHEFS GRAND TASTING MENU~ (Friday and Saturday Starting at 7pm)**

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**

Split Charge: \$7.50 per dish/course. Substitute gluten free pasta \$5.

The chefs will always source local ingredients whenever possible.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CORKAGE POLICY: \$30/750ML BOTTLE

PLEASE LIMIT CORKAGE TO 2 BOTTLES PER TABLE. PLEASE DO NOT ASK US TO OPEN ANY WINES CURRENTLY ON OUR WINE LIST.

IF YOU HAVE ANY QUESTIONS REGARDING OUR POLICY PLEASE ASK YOUR SERVER.