

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, Dried Cranberry, Granny Smith Apple, Red Onion, Pecans

Roasted Beet Salad

Fried Marcona Almond, Shallot, Pea Shoots, White Balsamic Vinaigrette, Feta

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herbed Vinaigrette

Crudo* Add \$3

Shallot, Pea Shoots, Olive Oil, Hackleback Caviar, Sea Salt

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

Burrata

Oven Roasted Tomato, Country Toast, Black Pepper, Chive, Sea Salt, Olive Oil

PASTA (Gluten Free Pasta add \$5)

Ala Carte \$30

Tagliolini

Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano

Egg Raviolo* - Add \$5

Fresh Farm Egg Yolk, Three Cheeses, Tomato Butter, Basil Oil

Tagliatelle

House Made Ragu, Parsley, Parmigiano Reggiano

Linguini Nero*

Squid Ink Pasta, Calamari, Gulf Shrimp, Mussels, White Wine, Chili Flake, Tomato, Garlic

Spaghetti Chitarra Amatriciana

Guanciale, Onion, Garlic, Chili Flake, Pomodoro, Pecorino Romano, Olive Oil

Orecchiette

Basil Pesto, Roasted Cherry Tomatoes, Pancetta, Whipped Ricotta

ENTRÉE

Ala Carte \$40

Lamb Rack *Add \$8

Whipped Potato, Wilted Spinach, Caramelized Onion, Roasted Garlic, Balsamic Sugo

Local Chicken Milanese

Yukon Gold Potato, Broccolini, Melted Leek, Caper Beurre Blanc

Ribeye Steak* - Add \$8

Whipped Potato, Roasted Mushroom, Asparagus, Shallot Herb Butter.

Sea Scallops* - Add \$5

Fingerling Potato, Summer Squash, Local Cherry tomatoes, Cipollini onion, Lardo, Spring Pea Sauce

Rockbridge Missouri Rainbow Trout

Swiss Chard, Ceci, Lemon Pine Nuts Gremolata, Romesco Sauce

DESSERT

Ala Carte 12

Warm Dark Chocolate Torte

Vanilla Bean Gelato, Pistachio Crème Anglaise

Apero Ricotta Cheesecake

Nutella Ganache Toasted Hazelnuts

Goat Cheese Panna Cotta

Macerated Berries, Mint

Cannoli

Sweet Cream Ricotta Cheese

~CHEFS GRAND TASTING MENU~

Available Everyday

(Friday and Saturday after 7pm)

Each day, Our Chefs 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 \$85

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.