

ACERO

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

(Wine Pairing \$50)

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7 Course Chef Tasting Menu, Chef Choice \$120 per person.

(Wine Pairing \$90)

Available Everyday (Friday and Saturday after 7pm)

Antipasti (starter) Ala Carte \$15

Soup of the Day

Caesar Salad

Romaine, Red Onion, Croutons, Parmigiano Reggiano

Roasted Beet Salad

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

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herbed Vinaigrette

Pesce Crudo* Add \$3

Chefs Selection of Raw Seafood

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

Apulian Burrata Add \$3

Local Tomato, Red Onion, Black Pepper, Chive, Sea Salt, Olive Oil

PRIMI PIATTI (pasta) Ala Carte \$30

Tagliolini Ai Funghi

Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano

Spinach Egg Raviolo* - Add \$5

Fresh Farm Egg Yolk, Corn Three Cheeses, Burro Fuso, Bacon, Roasted Corn

Tagliatelle Alla Bolognese

House Made Ragu, Parsley, Parmigiano Reggiano

Linguini Nero* Add \$3

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

Special Of the Day



SECONDI PIATTI (entrée) Ala Carte \$40

Lamb Rack (Marcho Farms) *Add \$20

Couscous, Local Kale, Braised Fennel, Roasted Red Pepper, Red Wine Sugo

Local Chicken Milanese* (Buttonwood Farms)

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

Hanger Steak* (Rain Crow Ranch)- *Add \$8

Whipped Potato, Sautéed Spinach, Caramelized Onion, Bordelaise Sauce

Sea Scallops - *Add \$5

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

Filletti Di Branzino* (Mediterranean Sea Bass)

Roasted Potatoes, Charred Local Corn, Sauteed Baby Spinach, Broccoli Pesto, Romesco Sauce

DOLCE (dessert) Ala Carte 12

Warm Dark Chocolate Torte

Vanilla Bean Gelato, Pistachio Crème Anglaise

Acero Cheesecake

Lavender cheesecake Lemon Syrup

Goat Cheese Panna Cotta

Macerated Berries, Mint

Cannoli

Sweet Cream Ricotta Cheese, Amarena Cherry and Chocolate

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

*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.

Happy Anniversary Mr. and Mrs.

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