

ACERO

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

(Wine Pairing \$50)

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7 Course Chef Tasting Menu, Chef Choice \$100 per person.

(Wine Pairing \$90)

Available Everyday (Friday and Saturday after 7pm)

Antipasti (starter) Ala Carte \$15

Soup of the Day

Insalata Mista

Lettuce, Red Onion, Apple, Cranberries, Pecans, Blue Cheese

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

Butternut Squash, Radicchio, Arugula, Speck, Grilled Country Bread, Smoked Honey Vinaigrette

PRIMI PIATTI (pasta) Ala Carte \$30

Tagliolini Ai Funghi

Wild Mushrooms, Shallot, Brown Butter, Parmigiano Reggiano

Egg Raviolo* - Add \$5

Fresh Farm Egg Yolk, Cauliflower, Burro Fuso, Bacon

Tagliatelle Alla Bolognese

House Made Ragu, Parsley, Parmigiano Reggiano

Saffron Sea Food Risotto* Add \$3

Calamari, Gulf Shrimp, Mussels, White Wine, Chili Flake, Garlic

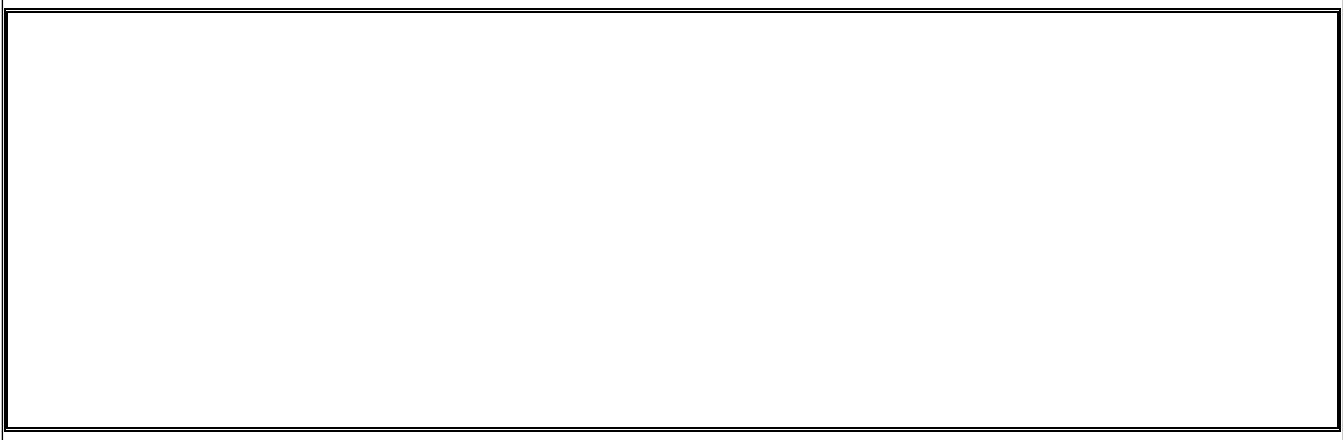
Spaghetti Chitarra Amatriciana

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

Pici Cacio e Pepe

Sage, Brown Butter, Pecorino, Black Pepper, Bread Crumb

Special Of the Day



SECONDI PIATTI (entrée) Ala Carte \$40

Pork Chop (Seaboard Farms) *Add \$10

Braised Napa Cabbage, Tuscan Kale, Red Bell Pepper, Yukon Gold, Madeira Mustard Sugo

Duck Confit

Sweet Potato purée, Braised Cabbage, Brussels Sprout, Port Duck Sugo

Beef Tenderloin * (Rain Crow Ranch)- *Add \$10

Whipped Potato, Sautéed Spinach, Caramelized Onion, Bordelaise Sauce

Sea Scallops - *Add \$5

Herb Polenta Cake, Roasted Cauliflower, Broccoli Rapini, Fried Capers, Lemon Beurre Blanc

Rockbridge Trout

Roasted Yukon gold Potato, Baby Arugula, Roasted Mushroom, Lemon Brown Butter sauce

DOLCE (dessert) Ala Carte 12

Warm Dark Chocolate Torte

Vanilla Bean Gelato, Raspberry Coulis

Acero Cheesecake

Pumpkin Cheesecake, Local Toasted Pecans, Maple Syrup

Caramel Panna Cotta

Bourbon Caramel Sauce, Pretzel Crumb

Cannoli

Sweet Cream Ricotta Cheese, Crumble Pistachio & Crème Anglaise

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.