

ACERO

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

(Wine Pairing \$50)

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

(Wine Pairing \$90)

-Available Everyday (Friday & Saturday after 7pm)-

Antipasti (starter) **Ala Carte \$15**

Soup of the Day

Insalata Mista

Greens, 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 Daily Selection of Raw Seafood

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

Apulian Burrata ADD \$3

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

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 Ragù, Parsley, Parmigiano Reggiano

Saffron Seafood 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

PASTA: Orecchiette al Tartufo – *Fonduta Cheese, Truffle oil, Shaved Black Truffle from Tuscany. ADD \$15*

ENTRÉE. -*Red Wine Braised Short Ribs, Potato Parsnip Purée, Watermelon & Daikon Radish, Kohlrabi, Green Beans ADD \$8*

WINE OF THE MONTH

RED: *Curatolo Arini 2019 Nero d'Avola, Sicily \$50*

RED; *Etna Rosso, Pietradolce 2020, Sicily \$75*

SECONDI PIATTI (entrée) Ala Carte \$40

Lamb Chops (Marcho Farms) *ADD \$15

Tuscan Kale, Caramelized Fennel, Roasted Red Bell Pepper, Crushed Yukon, Balsamic Sugo

Duck Confit *

Sweet Potato Purée, Braised Cabbage, Brussels Sprouts, Port Wine

Beef Tenderloin * (Rain Crow Ranch) ADD \$10

Whipped Potato, Sautéed Spinach, Caramelized Onion, Bordelaise

Sea Scallops *ADD \$5

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

Rockbridge Trout *

Roasted Yukon Gold Potato, Arugula, Roasted Mushroom, Lemon Brown Butter

DOLCE (dessert) Ala Carte 12

Warm Dark Chocolate Torte

Vanilla Bean Gelato, Raspberry Coulis

Acero Cheesecake

Orange Cranberry Compote, Toasted Almonds

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.