

# 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*

## **PRIMI PIATTI** (pasta) Ala Carte \$30

### **Tagliolini Ai Funghi**

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

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

*Fresh Farm Egg Yolk, Leek, Black garlic Burro Fuso*

### **Polenta Alla Bolognese**

*House Made Ragù, Parsley, Parmigiano Reggiano*

### **Linguine \* ADD \$3**

*Mussels, White Wine, melted Leek, garlic, Parmigiano Reggiano*

### **Spaghetti Alla Chitarra**

*Tomato, Guanciale, Pecorino, Red Onion, Chili Flakes*

## **SPECIAL OF THE DAY**

**ENTRÉE: Pacific Bass, Roasted fingerling Potatoes, Grilled Asparagus  
Artichoke heart, Romesco Sauce. \$5**

### **WINE OF THE MONTH**

**RED: Curatolo Arini 2019 Nero d'Avola, Sicily \$50**  
**RED: Francesco Brigatti 2022, Colline Novaresi, Nebbiolo, Piedmont \$ 70**

## **SECONDI PIATTI (entrée) Ala Carte \$40**

### **Lamb Chops \*ADD \$20**

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

### **Chicken Milanese**

*Yukon Gold Potato, Broccolini, Melted Leeks, Lemon Caper Beurre Blanc*

### **Ribeye Steak \* ADD \$10**

*Whipped Potato, Sautéed Spinach, Caramelized Onion, Bordelaise*

### **Sea Scallops \*ADD \$5**

*Parsnip Puree, Roasted Brussel Sprout, Bacon, Pine nuts Gremolata*

### **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**

*Cherry Compote, Toasted Almonds*

### **Acero Panna Cotta**

*Yogurt Panna Cotta, Citrus, Biscotti Crumble*

### **Crema Bruciata**

*Vanilla, Grand Marnier Crème Brulée*

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.