

ACERO

ACERO TASTING

*4 Course Tasting Menu Starting at \$58 per person.
(Wine Pairing \$50 & Premium \$75)*

GRAND CHEF TASTING

*7 Course Tasting Menu Chef Choice \$120 per person.
(Wine pairing \$90 & Premium \$120)*

Antipasti (starter) Ala Carte \$15

Soup of the Day

Insalata Mista

Greens, Red Onion, Apple, Blue Cheese Crumble, Cranberries, Pecans, Blue Cheese Dressing

Anchovy Panzanella Salad ADD \$ 3

White Tuscan Anchovies, Local Heirloom Tomatoes, Fresh Basil, Croutons

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herb Vinaigrette

Yellowfin Tuna Crudo*

Parsley, Shallots, Crème Fraiche, Crostini

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

Burrata Salad ADD \$ 5

Grilled Local Peaches, Pickled Onions, Spiced Walnuts, 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, Roasted Cauliflower Three Cheese, Truffle Burro Fuso

Tagliatelle Bolognese

House Made Ragù, Parmigiano Reggiano, Parsley

Linguine Alla Vongole ADD \$3

Clams, Melted Leeks, White Wine, Chili flake, Italian Parsley

Spaghetti Alla Chitarra

Guanciale, Tomato, Red Onion Pecorino, Chili Flakes

SPECIAL OF THE DAY

Walleye, Yukon Gold Potatoes, Braised Baby Bok Choy, Caramelized Onion, Romesco.
ADD \$3

WINE OF THE MONTH

RED: BARONE MONTALTO 2020 Cabernet Sauvignon, Nero D'Avola, Sicily **\$55**

WHITE: BROVIA 2022 Roero Arneis, Piedmont **\$62**

SECONDI PIATTI (entrée) Ala Carte \$40

Lamb Chops *ADD \$10

Grilled Artichokes, Blistered Cherry Tomatoes, Sugar Snap Peas, Port Wine Reduction

Chicken Milanese

Broccolini, Melted Leeks, Yukon Potato, Caper Beurre Blanc

Ribeye * ADD \$10

Whipped Potato, Grilled Asparagus, Braised Carrots, Salsa Verde

Salmon

Summer Ratatouille Roasted Fingerlings Potatoes, Arugula Pesto

Rockbridge Trout

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

DOLCE (dessert) Ala Carte 12

Warm Dark Chocolate Torte

Shaved Dark Chocolate, Vanilla Gelato, Nutella Ganache

Apero Cheesecake

Cherry Compote, Toasted Almonds

Apero Blueberry Panna Cotta

Blueberry Compote, Saffron Creme Anglais, Lemon Zest, Mint

Affogato al Caffè

Vanilla Gelato, Espresso Shot

Lemon Semifreddo

Basil Coulis

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.