

# ACERO

## ACERO TASTING

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

### **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*

#### **Melon Salad**

*Local Watermelon, Cantaloupe, Crenshaw Melon, Fresh Basil, Mint, Ricotta Salata*

#### **Gnocco Fritto**

*Prosciutto Di Parma, Olive Oil, Sea Salt*

#### **Burrata ADD \$ 5**

*Grilled Country Bread, Charred Tomato Sauce, Pine nut and Herb Gremolata*

### **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**

***Pan Seared Corvina, Whipped Potatoes, Green Beans, Roasted Corn, and Pepper Relish.***  
**ADD \$5**

### **WINE OF THE MONTH**

<b><i>RED: BROVIA 2020 Ciabot del Fi, Barbera D'Alba, Piedmonte</i></b>	<b><i>\$72</i></b>
<b><i>ROSE: TIBERIO 2022 Cerasuolo D' Abruzzo, Rose, Abruzzo</i></b>	<b><i>\$50</i></b>

## **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*

### **Branzino**

*White Bean Puree, Arugula, Shaved Fennel, Toasted Pine Nuts, Lemon Vinaigrette*

## **DOLCE (dessert) Ala Carte 12**

### **Warm Dark Chocolate Torte**

*Shaved Dark Chocolate, Vanilla Gelato, Nutella Ganache*

### **Acero Cheesecake**

*Cherry Compote, Toasted Almonds*

### **Acero Goat Cheese Panna Cotta**

*Goat Cheese, Orange Supreme, Pistacchio Brittle*

### **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.**