

ACERO

ACERO TASTING

*4 Course Tasting Menu Starting at \$58 Per Person
(Wine Pairing \$50)*

CHEF'S GRAND TASTING

*7 Course Chef Choice Tasting Menu Starting @ \$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

Crudo ADD \$3

Chef Selection of Raw Seafood, Pickled Shallots, Hackleback Roe, Chili Oil

Mixed Green Salad

Field Greens, Toasted Pistachio, Parmigiano Reggiano, Herb Vinaigrette

Beet Salad

Roasted Beets, Whipped Herb Goat Cheese, Marcona Almonds, Pea Shoots

Gnocco Fritto

Prosciutto Di Parma, Olive Oil, Sea Salt

Burrata Bruschetta ADD \$5

Grilled Country Bread, Charred Tomato, Pine Nut 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

Linguine Al Nero ADD \$3

Mussels, Calamari, Shrimp White Wine, Tomatoes, Chili flake, Italian Parsley

Spaghetti Alla Chitarra

Guanciale, Tomato, Red Onion Pecorino, Chili Flakes

SPECIAL OF DAY

Duck Confit, Roasted Brussel Sprouts, Local Bacon, Acorn Squash Puree. ADD\$5

WINE OF THE MONTH

RED: Luca Bosio, 2020 Barolo, Piemonte **\$72**

ROSE: TIBERIO 2022 Cerasuolo D' Abruzzo, Rose, Abruzzo **\$50**

SECONDI PIATTI (entrée) Ala Carte \$40

Lamb Chops *ADD \$10

Cannellini Beans, Baby Kale, Tomato, Balsamic Reduction

Chicken Milanese

Broccolini, Melted Leeks, Yukon Potato, Caper Beurre Blanc

Ribeye * ADD \$10

Whipped Potato, Sautéed Spinach, Crispy Shallots, Bordelaise

Rockbridge Trout

Roasted Butternut Squash, Caramelized Onion, Oyster Mushrooms, Sage Brown Butter

Swordfish

Spaghetti Squash, Arugula, Putanesca

DOLCE (dessert) Ala Carte 12

Warm Dark Chocolate Torte

Shaved Dark Chocolate, Vanilla Gelato, Nutella Ganache

Acero Pumpkin Cheesecake

Toasted Pecans, Wisconsin Maple Syrup

Acero Goat Cheese Panna Cotta

Goat Cheese, Orange Supreme, Pistacchio Brittle

Affogato al Caffè

Vanilla Gelato, Espresso Shot

Tiramisu

Shaved Chocolate, Chocolate Sauce

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.**