

ACERO



General Manager Adam Karl Gnau ~ Chef de Cuisine Andy Hirstein

salumi & formaggi

Sourced from Salumeria Biellese and Murray's – NY, NY

SELECTION OF CURED MEAT AND ITALIAN CHEESE 2 oz, 4 oz, 6 oz 8/16/24

soup & salads 1

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| ACERO'S SOUP <i>seasonal</i> | 8 |
| INSALATA MISTA <i>romaine, blue cheese, cranberry, apple, red onion, local pecans</i> | 8 |
| MIXED GREEN SALAD <i>toasted pistachio, parmigiano, herb vinaigrette</i> | 8 |
| OLIVE OIL POACHED TUNA <i>grilled vegetables, arugula, olives, citrus, vinaigrette</i> | 10 |
| ROASTED BEET SALAD <i>marcona almond, shallot, sprouts, balsamic vinegar, feta</i> | 8 |

antipasti 1 - 2

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|---|----|
| WHITE ANCHOVY BRUSCHETTA <i>cannellini beans, salsa verde, tomato, parmigiano</i> | 10 |
| CRUDO* <i>raw seafood (chef's choice), shallot, pea shoots, bottarga, olive oil, sea salt</i> | 10 |
| CECI CROSTINI <i>herb, lemon zest, roasted garlic, charred tomato</i> | 10 |
| CREPELLE <i>roasted mushroom, Tuscan kale, melted onion, charred tomato, fonduta</i> | 10 |
| GNOCCO FRITTO <i>Prosciutto di Parma, olive oil, sea salt</i> | 9 |

pasta tipiche Italia 2 - 3

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| TONNARELI NERO 18 <i>mussels, gulf shrimp, calamari, white wine, tomato, chili flake (*add \$5)</i> | TORCHIO 16 <i>fresh basil pesto, cherry tomatoes, pine nuts, crisp guanciale, piave vecchio</i> |
| SPAGHETTI ALLA CHITARRA 16 <i>Amatriciana~ (guanciale, tomato, chili flakes, red onion, garlic)</i> | EGG RAVIOLO* 15 <i>three cheese, black garlic, white wine (*add \$5)</i> |
| TAGLIOLINI 18 <i>wild mushrooms, shallot, brown butter, Parmigiano (*add \$5)</i> | TAGLIATELLE 16 <i>ragu of the day</i> |

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME ITEMS MAY HAVE COME IN CONTACT WITH NUTS AND PEANUTS.

twitter/instagram: acerostl
facebook.com/acerorestaurant

pietanze (entrees) 3

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|---|----|
| SNAPPER <i>smashed peas, tomato, asparagus, caramelized onion, nettle-spring onion aioli</i> | 33 |
| CHICKEN MILANESE <i>herbed potato, wilted spinach, sundried tomato, caper, lemon</i> | 30 |
| SEA SCALLOPS* <i>roasted parsnip, endive, pancetta, soubise, port wine reduction (*add \$3)</i> | 35 |
| CREEKSTONE STEAK <i>yukon potatoes, salsify, fennel, charred lemon, pistachio butter (*add \$8)</i> | 38 |
| LAMB RACK* <i>Moroccan couscous, baby carrot, spring radish, arugula pesto (*add \$3)</i> | 35 |

dolci 4

by pastry chef Katie Fitzgerald

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|--|----|
| HOUSE MADE CANNOLI <i>seasonal filling</i> | 8 |
| HONEY CHEESECAKE <i>chamomile-shortbread crust, candied lemon puree, blueberry compote</i> | 8 |
| WARM CHOCOLATE TORTE <i>marsala and mascarpone crema, espresso gelato</i> | 8 |
| MAPLE CINNAMON ZEPPOLE <i>apple puree, spiced mezcalsyrup, toasted pecan</i> | 8 |
| CARAMEL PANNA COTTA <i>toasted meringue, bourbon caramel crema, salted chocolate</i> | 8 |
| FORMAGGI PLATE <i>Adam's selection of regional Italian cheeses (*add 7\$)</i> | 12 |

Create Your Own Four-Course Tasting
Choose One From Each Category

\$40 per person

~ask your server about our private dining room for events~

wine flight

| | |
|---------------------------------------|----|
| BELLOSGUARDO VERNACCIA 2015 | |
| ALDEGHERI VALPOLICELLA 2016 | |
| CASADEI GSM "Sogno Mediterraneo" 2014 | |
| | 20 |
| SAN LORENZO VERDICCHIO "Le Oche" 2015 | |
| VINCHIO VAGLIO SERRA BARBERA 2016 | |
| GIACOMO FENOCCHIO NEBBIOLO 2015 | |
| | 30 |

contorni

| | |
|------------------------------------|---|
| BRUSSELS SPROUTS | 8 |
| <i>bacon, pecorino Romano</i> | |
| ROASTED MUSHROOMS | 8 |
| <i>aged balsamic, melted leeks</i> | |

seasonal grand tasting menu 7 courses starting at \$75

Allow Chefs Adam and Andy to select the freshest local produce and proteins to create ACERO's ultimate dining experience.

~ENJOY YOUR COMPANY PLEASE REFRAIN FROM CELL PHONE USE~

~~~SEPARATE CHECKS ARE AT SERVERS DISCRETION~~~

**Corkage policy:** \$25.00 for each 750ml. Two bottle limit. If any wine is on our list add \$25.00 to corkage.

**Split orders \$5/dish**

20% suggested gratuity for parties of 5 or more