

LUNCHE

ASCIONE

BISTRO

[APPETIZERS ANTIPASTI]

Tartare & Carpaccio* (GF)
Assorted garnishes 16

Grilled Octopus (GF)
Onion jam, pico 12

Fried Soft Pecorino "in Carrozza"
Amish chicken liver paté,
vin santo 12

San Daniele Prosciutto and Burrata (GF)
Truffle butter MP

Steamed Rope Mussels (GF)
Leek and tomato stew,
kennebec fries 12

[SALADS INSALATE]

Arugula & Radicchio Trevisano (GF)(V)
Endive, black truffle vinaigrette 9

Heirloom Tomato (GF)(V)
Balsamic, extra virgin olive oil 9
add burrata 6 add prosciutto 6

Insalata di Bietole (GF)(V)
Candy stripe beets,
ricotta salata, honey, apple cider
vinegar dressing 9

[SIDES CONTORNI]

Creamed Spinach (GF)(V)
Baby english spinach,
double cream, nutmeg 8

Italian Fries (GF)(V)
Kennebec potatoes, reggiano,
truffle oil, Italian parsley 8

Grilled Jumbo Asparagus (GF)(V)
Olive oil and Chef's seasoning 9

Brussel Sprouts (GF)(V)
White balsamic vinaigrette 8

Fagiolini "Almondine" (GF)(V)
String beans with
slivers of marcona almond 8

[HOUSE NOODLES PASTA DELLA CASA]

Please ask for availability of our hand-made gluten-free pasta

Gnoccheria

The chef loves gnocchi and he'll offer them
in various preparations and different ingredients.
Please ask your server for today's selection 15

Tagliolini (V)

Hand-made egg pasta, black truffles, cream 15
(white accordingly to availability) MP

Pennoni

Spicy sausage, basil-infused tomato sauce 12

Pappardelle al Sugo di Cinghiale

Pappardelle in a wild boar and wild mushroom ragout 17

Paccheri ala Amatriciana

Red onion, basil-infused tomato sauce,
guanciale pecorino cheese 14

Linguine

Seafood & shellfish, garlic, fresh herbs 23

BISTRO LUNCH SPECIALS SPECIALI PRANZO AL BISTROT

New York Strip Steak (GF)
8oz New York Strip, garlic butter, italian fries 18

Mediterranean Salad
with **chicken, salmon, meatball** or **steak** (GF)
Arugula, cherry tomatoes, kalamata olives,
red onions, cucumbers 15

[ENTREES ENTRATE]

Pesce del Giorno (GF)
Fish of the day, grilled, sautéed, baked MP

Tonno (GF)
Ahi Tuna, baby lettuce, mozzarella
and heirloom tomato, extra virgin olive oil 27

Salmone (GF)
Wester Ross salmon, meyer lemon butter,
fried black kale 22

Polletto (GF)
Amish chicken breast, lardons,
oyster mushrooms, red wine sauce 19

We would be more than happy to please our Vegan and Vegetarian friends. Please just ask your server. (GF) Gluten Free (V) Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LUNCHI

ASCIONE

BISTRO

[SPRITZ VENEZIANO]

Spritz Italicus

Italicus, Prosecco, Sparkling Mineral
Water, Orange Slice 10

Spritz Aperol

Aperol, Prosecco, Sparkling Mineral
Water, Orange Slice 10

Spritz Apertivo

Peychaud's Apertivo, Prosecco, Sparkling
Mineral Water, Orange Slice 10

[BEER BIRRA]

Peroni 6 | Stella Artois 6

Menabrea Lager 6

Menabrea Amber 6

Miller Lite 6 | Anti-Hero 6

[BEVERAGES BEVERAGGI]

Stoli Ginger Beer 5

Acqua Panna 6 | San Pellegrino 6

San Pellegrino Aranciata 4

San Pellegrino Limonata 4

Coke Diet Coke Sprite 3.50

[COCKTAILS SPIRITI]

Sgroppino al Limone

Tito's Vodka, Italian Sparkling,
Lemon Sorbet 12

Noce Nera

Black Walnut Nocino, Sazerac Rye,
Black Walnut Bitters 12

Negroni Cardinale

Hendricks Gin, Carpano Extra Dry Vermouth,
Peychaud's Apertivo 12

The Conswaila

Elderflower Liqueur, Tanqueray Gin,
Lemon, Simple Syrup, Egg White, 12

The Park Old Fashioned

Sazerac Rye, Sloe Gin, Toasted Orange,
Luxardo Cherry 12

Jalapeño Mezcal Paloma

Jalapeño Syrup, Mezcal,
Grape Fruit, Soda, Lime 12

[WINE VINO]

Sparkling

Gran Passione, Prosecco, Italy NV.....10|38
Piper-Heidsieck Cuvee Brut, Champagne, France.....75
J.P. Chenet, Sparkling Rose, France.....32

White

Il Conti, Pinot Grigio, Veneto, Italy 2018.....9|36
Dipinti, Sauvignon Blanc, Trentino, Italy 2018.....32
Highway 12, Sauvignon Blanc, Sonoma, California 2017.....36
La Fiera, Soave, Veneto, Italy 2018.....35
Dipinti, Chardonnay, Vigneti Delle Dolomiti, Italy 2015.....49
Dry Creek, Sauvignon Blanc, California 2018.....11|36
Carneros Highway, Chardonnay, Carneros 2017.....12|46
Mt Eden "Domaine", Chardonnay, Santa Cruz, California 2015.....65
Pala, Vermentino, Sardinia, Italy 2018.....39
Michele Satta "Giulia Bianco", White Blend, Tuscany 2017.....58
Romerhof, Riesling, Mosel Germany 2016.....10|35

Rose

La Fiera, Veneto, Italy 2018.....9|33
Les Violettes, Cotes du Rhone, France 2018.....34
J.P. Chenet, Brut Rose, France.....32

Red

Cambria, Pinot Noir, Santa Maria Valley, California 2015.....12|45
Head High, Pinot Noir, Sonoma Coast, California 2014.....45
Lemelson Thea's Selection, Pinot Noir, Willamette Valley 2017.....69
Donna Laura "Ali", Sangiovese, Chianti, Italy 2016.....10|38
La Fiera, Montepulciano d'Abruzzo, Abruzzo, Italy 2017.....30
Pala, Cannonau, Sardinia, Italy 2017.....11|46
Michele Satta "Bolgheri Rosso", Tuscany, Italy 2017.....58
Amicone Cantine Di Ora Rosso, Veneto, Italy 2016.....12|46
G.D. Vajra "Albe", Nebbiolo, Barolo, Italy.....80
Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 2016.....39
Remo Farina, Amarone della Valpolicella Classico, Italy 2015.....98
Renwood, Zinfandel, California 2015.....40
Corte alla Flora, Rosso di Montepulciano, Italy 2017.....13|42
Quilt, Cabernet Sauvignon, Napa Valley, California 2017.....79
Stonestreet, Cabernet Sauvignon, Alexander Valley, California.....49
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2015.....130
Vietti "Tre Vigne" Barbera, Asti, Italy 2017.....39
Highway 12, Cabernet Sauvignon, Sonoma Valley 2016.....12|46
Highwayman Rsv, Cabernet Sauvignon, Sonoma Valley 2015.....72
Storybook "Four Reds", Red Blend, Napa Valley 2014.....98
Chappellet, Mountain Cuvee, Napa Valley, California 2017.....100
Villa Poggio Salvi, Brunello di Montalcino, Italy 2014.....79
Castelvecchio, Cabernet Franc Carso, Giulia, Italy 2015.....60

SPECIAL ASCIONE FIRRIATO SELECTIONS

Harmonium Nero D'Avola Firriato, Sicily, Italy 2013.....25|95
Ribeca, Perricone Firriato, Sicily, Italy 2014.....90