

FOOD

ASCIONE

BISTRO

[APPETIZERS ANTIPASTI]

Tuna Tartare* (GF)

Ahi tuna, avocado, ginger-orange gelatine, olive oil, house-made chips 19

Grilled Octopus (GF)

Onion jam, pico 14

Fillet Carpaccio

Arugula, parmigiano, olive oil 13

Fried Soft Pecorino "in Carrozza"

Amish chicken liver paté, vin santo 12

San Daniele Prosciutto & Burrata (GF)

Shaved prosciutto, apple butter, pomegranate vinaigrette, garlic crostini MP

Steamed Rope Mussels (GF)

Leek and tomato stew, kennebec fries 13

The House Meatballs

2 House-made veal/pork/steak meatballs, fresh mozzarella, garlic crostini 11

[SALADS INSALATE]

Arugula & Radicchio Trevisano (GF)(V)

Endive, black truffle vinaigrette 9

The Wedge (GF)(V)

Baby iceberg lettuce, crispy panchetta, pickled red onions, dulce gorgonzola, sweet balsamic reduction 12

Insalata di Bietole (GF)(V)

Candy stripe beets, ricotta salata, honey, toasted almonds, apple cider vinegar dressing 9

Grilled Romaine Salad

Shaved Parmesan cheese, garlic crostini, bistro dressing 10

[CHEF'S SPECIAL SOUP ZUPPA SPECIALE CHEF]

Chef's soup of the day 8

[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

Idaho Prime Mashed Potatoes (GF)(V) 8

add truffle 5

Grilled Jumbo Asparagus (GF)(V) 9

Olive oil and Chef's seasoning

Brussel Sprouts (GF)(V)

White balsamic vinaigrette 8

Charred Broccolini (GF)(V)

Toasted garlic, chili flakes, olive oil 9

Tuscan Beans (GF)(V)

Cannellini beans, reggiano, marinara 8
add San Daniele prosciutto \$5

[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 17

Tagliolini (V)

Hand-made egg pasta, black truffles, cream 17
(white accordingly to availability) MP

Pennoni

Spicy sausage, basil-infused tomato sauce 14

Pappardelle al Sugo di Cinghiale

Pappardelle in a wild boar and wild mushroom ragout 19

Paccheri all' Amatriciana

Red onion, basil-infused tomato sauce, guanciale pecorino cheese 16

Linguine ai Frutti di Mare

Seafood & shellfish, garlic, fresh herbs 25

Ravioli of the Day

Chef's various fresh Ravioli preparations. Please ask your server for today's selection MP

[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 32

Salmone (GF)

Wester Ross salmon, meyer lemon butter, fried black kale 28

Lobster Risotto (GF)

Main lobster tail, arborio rice MP

[FOR THE TABLE PER IL TAVOLO]

"Fiorentina" Steak (GF)

45 day, dry-aged T-Bone Steak, oven roasted potatoes, tuscan beans MP

Veal Shank Ossobuco Style (GF)

Slow-braised veal, palette of seasonal vegetables 35

Filetto (GF)

Guanciale-wrapped beef filet, bay leaves, mushroom and parmigiano salad 39

Kurobuta Pork Chop (GF)

Stuffed with prosciutto and mozzarella, wild mushroom ragout, mashed potatoes 26

Anitra (GF)

Duck breast on wild mushroom risotto and blood orange sauce 31

Polletto (GF)

Amish chicken breast, lardons, oyster mushrooms, red wine sauce 22

DRINK

ASCIONE

BISTRO

[COCKTAILS SPIRITI]

COCKTAILS FOR THE SEASON

The Hotty Toddy

Sazerac Rye, Demerara, Fresh Squeezed Lemon, Lemon Wedge 12

Johnny's Cinnamonule

Western Son Vodka, Apple Cider, Lime Juice, Ginger Beer, Cinnamon, Caramelized Apple Slice and Cinnamon Stick 12

Pumpkin Spiced Martini

Vanilla Vodka, Bailey's Irish Cream, Bailey's Pumpkin Cream, Pumpkin Puree, Whipped Cream, Nutmeg Sprinkles 12

Sgroppino al Limone

Western Son Vodka, Italian Sparkling, Lemon Sorbet 12

Strawberry Dream

Housemade Fresh Strawberry Puree, Ketel One Citroen, Prosecco, Fresh Mint and Strawberry Garnish 12

Noce Nera

Black Walnut Nocino, Sazerac Rye, Black Walnut Bitters 12

Mark's Sidecar

Cognac, Maraschino liqueur, lemon, bitters 12

Jalapeño Mezcal Paloma

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

The Park Old Fashioned

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

The Bacchus

Macchu Pisco, Lemon Juice, Giffard Violette, Simple Syrup, Egg White, Blackberries 12

Paper Plane

Bulleit Bourbon, Aperol, Amaro Nonino, Lemon Juice 12

Free Bird

Zaya Gran Reserve Dark Rum, Campari, Lime Juice, Pineapple Juice, Demerara 12

Il Villaggio Margarita

Don Julio Tequila, Orange Liqueur, Fresh Lime Juice 12

[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

[WINE VINO]

Sparkling

Gran Passione, Prosecco, Italy NV.....10|38
Piper-Heidsieck Cuvee Brut, Champagne, France NV75
Thierry Fluteau Blanc de Noirs Brut, Champagne, France NV80
J.P. Chenet, Sparkling Rose, France.....32
Les Allies, Brut Rose, France NV.....45

White

Il Conti, Pinot Grigio, Veneto, Italy 20199|36
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 20198.....45
Dipinti, Sauvignon Blanc, Trentino, Italy 2019.....32
Koha, Sauvignon Blanc, Marlborough, New Zealand 202036
Remo Farina, Soave Classico, Veneto, Italy 201835
Bastianich Vini Orsone, Chardonnay, Trentino, Italy 2017.....49
Dry Creek, Sauvignon Blanc, California 201911|36
Carneros Highway, Chardonnay, Carneros 201912|46
Mt Eden "Domaine", Chardonnay, Santa Cruz, California 2017.....65
Pala, Vermentino, Sardinia, Italy 2019.....39
Plenio Castelli di Jesi Verdicchio Riserva, Classico, Osimo, Italy 2016....75
Romerhof, Riesling, Mosel Germany 201910|35

Rose

Trovati, Pinot Grigio Rose, Vigneti delle Dolomiti, Italy 2018.....9|33
Les Violettes, Cotes du Rhone, France 2018.....34
J.P. Chenet, Brut Rose, France.....32

Red

Nielson, Pinot Noir, Santa Barbara, California 2018.....12|45
Head High, Pinot Noir, Sonoma Coast, California 201845
Lemelson Thea's Selection, Pinot Noir, Willamette Valley 2017.....69
Donna Laura "Ali", Sangiovese, Tuscan Blend, Italy 201943
Carpazo, Sangiovese, Toscana, Italy 201910|38
La Fiera, Montepulciano d'Abruzzo, Abruzzo, Italy 201930
Pala, Cannonau, Sardinia, Italy 2019.....46
Michele Satta "Bolgheri Rosso", Tuscany, Italy 201958
Amicone Cantine Di Ora Rosso, Veneto, Italy 201712|46
Ca' Viola, Caviot, Barolo DOCG, Italy 2015.....125
G.D. Vajra "Albe", Nebbiolo, Barolo, Italy 201780
Riofava Nebbiolo, Barolo, Piedmont, Italy 2015.....24|79
Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 2018.....39
Remo Farina, Amarone della Valpolicella Classico, Italy 2017.....98
Renwood, Zinfandel, California 2017.....40
Chappellet, Red Blend, Napa Valley, California 2019.....100
Tolaini Valdisanti, Red Blend, Tuscany, Italy 2015.....75
Inami Carmenere Piu, Veneto Rosso, Italy 2018.....13|47
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2017.....130
Vietti "Tre Vigne" Barbera, Asti, Italy 2018.....13|48
Amavi Cellars, Cabernet Sauvignon, Walla Walla, Washington 201869
Carmel Road, Cabernet Sauvignon, Monterey, California 201811|40
Buena Vista, Cabernet Sauvignon, Napa Valley, California 2018.....89
Highway 12, Cabernet Sauvignon, Sonoma Valley 2018.....14|50
Highwayman Rsv, Cabernet Sauvignon, Sonoma Valley 2017.....72
Villa Poggio Salvi, Brunello di Montalcino, Italy 201579
Donatella Cinelli Colombini, Brunello di Montalcino, Italy 2014.....175
Castelvecchio, Cabernet Franc Carso, Giulia, Italy 2015.....60

[BEER BIRRA]

Peroni 6 | Stella Artois 6

Menabrea Bionda Lager 8

Menabrea Ambrata Amber 8

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

ALEX'S WINTER SANGRIA SANGRIA INVERNO DI ALEX

Daily wine selection, Sazerac, Cinnamon Stick, Cointreau, Cocchi Americano, Peaches, Strawberries, Oranges, Sparkling Mineral Water 12