

# LUNCHE

## ASCIONE

BISTRO

### [ APPETIZERS ANTIPASTI ]

#### **Fillet Carpaccio**

Arugula, parmigiano, olive oil 14

#### **The House Meatballs**

2 House-ground meatballs, fresh mozzarella, garlic crostini 11

#### **Octopus** (GF)

Onion jam, pico 21

#### **Arancini di Ascione**

Mushroom and truffle in creamy truffle sauce 10

#### **San Daniele Prosciutto & Burrata** (GF)

Shaved prosciutto, vanilla bean, melon vinaigrette, balsamic glaze, arugula, crostini MP

#### **Steamed Rope Mussels** (GF)

Leek and tomato stew, kennebec fries 15

### [ SALADS INSALATE ]

#### **Mediterranean Salad** (GF)

Arugula, cherry tomatoes, kalamata olives, red onions, cucumbers 10  
*add chicken, salmon, meatball or steak 17*

#### **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 cidervinegar dressing 9

### [ SIDES CONTORNI ]

#### **Tuscan Beans** (GF)(V)

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

#### **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, parmesan, chef's seasoning 9

#### **Brussel Sprouts** (GF)(V)

White balsamic vinaigrette, parmesan 8

### [ HOUSE NOODLES PASTA DELLA CASA ]

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

#### **Gnoccheria**

Chef loves gnocchi in various preparations and different ingredients. Ask your server for today's selection 18

#### **Tagliolini** (V)

Hand-made egg pasta, black truffles, cream 18  
*(white accordingly to availability) MP*

#### **Pennoni**

Spicy sausage, basil-infused tomato sauce 15

#### **Pappardelle al Sugo di Cinghiale**

Pappardelle in a wild boar and wild mushroom ragout 21

#### **Bucatini Primavera** (V)

Seasonal vegetables 17

#### **Linguine Carbonara**

Prosciutto, topped with egg sunny side up 16

#### **Ravioli of the Day**

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

#### **Linguine ai Frutti di Mare**

Shrimp, mussels, clams, garlic, fresh herbs, white wine tomato sauce 25

### NEIGHBORHOOD FAVORITES PREFERITI DEL QUARTIERE

#### **Ascione Smash Burger**

2 4oz patties, chipotle aioli, griddled onions, pickles, crisp Nueske bacon, american cheese, italian fries 15

#### **Eggplant Parmigiana** (V)

Seasoned Parmigiano bread crumbs, Linguini, chef's marinara sauce 18

#### **Steak Frites**

8oz New York Strip, garlic butter, italian fries 21

### [ ENTREES ENTRATE ]

#### **Pesce del Giorno** (GF)

Fish of the day, grilled, sautéed, baked MP

#### **Salmone** (GF)

Wester Ross salmon, meyer lemon butter, fried black kal, Idaho mashed potatoes 25

#### **Chicken Milanese**

Bread crumbs, baby arugula, cherry tomatoes, onions, truffle lemon sauce 19

We would be more than happy to please our Vegan and Vegetarian friends. Please just ask your server. Please tell your server if you have any food allergies or dietary restrictions  
(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 12

##### **Spritz Aperol**

Aperol, Prosecco, Sparkling Mineral Water, Orange Slice 12

##### **Spritz Limoncello**

House-made Limoncello, Fresh Lemon, Prosecco 12

#### [ BEER BIRRA ]

**Peroni** 6 | **Stella Artois** 6

**Menabrea Lager** 8 | **Menabrea 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

#### [ COCKTAILS SPIRITI ]

##### **SUMMER COCKTAILS**

##### **Forbidden Fruit**

Hendricks Gin, Elderflower Liqueur, Lime Juice, Simple Syrup, Grapefruit Juice, Lime Wedge and Grapefruit Wheel 12

##### **Blue Suede**

Malibu, Rum, Pineapple Juice, Coconut Water, Lime Juice, Simple Syrup, Chambord, Lime Garnish 12

##### **Passion Mule**

Western Son Vodka, Passion Fruit Puree, Ginger Beer, Lime Juice, Mint and Lime Garnish 12

##### **Sgroppino al Limone**

Western Son Vodka, Italian Sparkling, Lemon Sorbet 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

##### **Paper Plane**

Bulleit Bourbon, Aperol, Amaro Nonino, Lemon Juice 12

#### [ WINE VINO ]

##### **Sparkling**

Bariano, Prosecco, DOC. Italy.....10|38

J.P. Chenet, NV Sparkling Rosé, France.....32

Les Allies, NV Brut Rosé, France .....45

Piper-Heidsieck NV Cuvée Brut, Champagne, France .....75

Bernard Remy NV Carte Blanche Brut, Champagne, France.....80

##### **White**

Il Conti, Pinot Grigio, Veneto, Italy 2020.....9|36

Cantina Andriano, Pinot Grigio, Alto Adige, Italy 2020 .....45

Dry Creek, Sauvignon Blanc, California 2019.....11|36

La Vis Dipinti, Sauvignon Blanc, Trentino, Italy 2019 .....32

Koha, Sauvignon Blanc, Marlborough, New Zealand 2021.....36

Remo Farina, Soave Classico, Veneto, Italy 2020 .....35

Carneros Highway, Chardonnay, Carneros 2020.....12|46

Bastianich Vini Orsone, Chardonnay, Trentino, Italy 2017 .....49

Mt Eden "Domaine", Chardonnay, Santa Cruz, California 2018 .....65

Pala, Vermentino, Sardinia, Italy 2020.....39

Romerhof, Riesling Kabinett, Mosel Germany 2020 .....10|35

##### **Rosé**

Anna Spinato, Rosato, Delle Venezie, Italy 2018.....9|33

J.P. Chenet, NV Brut Rosé, France.....32

Trovati, Pinot Grigio Rose, Vigneti delle Dolomiti, Italy 2018.....37

##### **Red**

Nielson, Pinot Noir, Santa Barbara, California 2018.....12|45

Head High, Pinot Noir, Sonoma Coast, California 2019.....45

Lemelson, Thea's Selection Pinot Noir, Willamette Valley 2018.....69

Belle Glos, Pinot Noir, Santa Babara, California 2020 .....79

Carparzo, Sangiovese, Toscana, Italy 2019.....10|38

Donna Laura "Ali", Sangiovese, Tuscan Blend, Italy 2020.....43

La Fiera, Montepulciano d'Abruzzo, Abruzzo, Italy 2020.....30

Michele Satta "Bolgheri Rosso", Tuscany, Italy 2019.....58

Amicone Cantine Di Ora Rosso, Veneto, Italy 2017.....12|46

Villa Poggio Salvi, Brunello di Montalcino, Italy 2016.....79

Ridolfi, Brunello di Montalcino DOCG, Italy 2016.....89

Donatella Cinelli Colombini, Brunello di Montalcino, Italy 2017.....175

Vietti "Tre Vigne" Barbera, Asti, Italy 2020.....13|48

Riofava Nebbiolo, Barolo, Piedmont, Italy 2017.....79

Enrico Serafino Monclivio, Barolo, Piedmont, Italy 2016.....95

Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 2019.....39

Remo Farina, Amarone della Valpolicella Classico, Italy 2017.....98

Renwood, Zinfandel, California 2018 .....40

Tolaini Valdisanti, Red Blend, Tuscany, Italy 2018.....75

Tenuta di Sticciano 'Attimo' Rosso. Red Blend, Toscana, Italy 2015.....14|45

Inami Carmenère Piu, Veneto Rosso, Italy 2018 .....13|47

Chappellet, Red Blend, Napa Valley, California 2019 .....100

Castelvecchio, Cabernet Franc DOC Carso, Italy 2018.....60

Carmel Road, Cabernet Sauvignon, Monterey, California 2018.....11|40

Highway 12, Cabernet Sauvignon, Sonoma Valley 2019.....14|50

Amavi Cellars, Cabernet Sauvignon, Walla Walla, Washington 2018.....69

Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2019.....72

Quilt, Cabernet Sauvignon, Napa Valley, California 2019.....79

Buena Vista, Cabernet Sauvignon, Napa Valley, California 2018 .....89

Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2017.....130