

LUNCHE

ASCIONE

BISTRO

[APPETIZERS ANTIPASTI]

Fillet Carpaccio *

Arugula, parmigiano, olive oil 14

The House Meatballs

2 House-ground meatballs, fresh mozzarella, garlic crostini 12

Octopus *(GF)

Onion jam, pico de gallo 21

Arancini di Ascione

Mushroom and truffle in creamy truffle sauce 12

San Daniele Prosciutto & Burrata (GF)

Shaved prosciutto, apple butter, pomegranate vinaigrette, balsamic glaze, arugula, crostini MP

Steamed Rope Mussels *(GF)

Leek and tomato stew, kennebec fries 16

[SALADS INSALATE]

Mediterranean Salad (GF)

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

Classic Caesar (GF)(V)

Romaine, chef's caesar dressing, shaved parmesan, garlic crostini 11
add grilled chicken 6 add white anchovies 3

The Wedge (GF)

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

[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

Fettuccine Alfredo (V)

Hand-made pasta with butter and heavy cream 16
add chicken 6 add shrimp 7 add salmon 7

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

Speciale Sausage and Peppers (GF)

House-made Spicy Italian sausage, yellow and red peppers, marinara sauce, roasted potatoes 15

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

Wild Canadian Whitefish *(GF)

Mashed potatoes, seasonal vegetables 22

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

We respectfully ask that you note there will be a 20% gratuity added for parties of 5 or more. Thank you for your understanding.

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]

COCKTAILS FOR THE SEASON

Orangetini

Bulleit Bourbon, Carpana Antica, Blood Orange Syrup, Orange Bitters, Demerara 12

The Bacchus

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

The Hotty Toddy

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

Johnny's Cinnamon

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

Lychee Martini

Yuzu Vodka, Soho Lychee Liqueur, Simple Syrup, Lemon Juice 12

Forbidden Fruit

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

Jalapeño Mezcal Paloma

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

Strawberry Dream

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

[WINE VINO]

Sparkling

Gran Passione, Prosecco, DOC. Italy10|38

Les Allies, NV Brut Rosé, France45

Piper-Heidsieck NV Cuvée Brut, Champagne, France120

Bernard Remy NV Carte Blanche Brut, Champagne, France80

Tenuta San Vito 7794 Minor Planet, Brut Rose, Toscana, Italy45

White

Il Conti, Pinot Grigio, Veneto, Italy 2021.....9|36

Cantina Andriano, Pinot Grigio, Alto Adige, Italy 202245

Dry Creek, Sauvignon Blanc, California 202211|36

La Vis Dipinti, Sauvignon Blanc, Trentino, Italy 202232

Koha, Sauvignon Blanc, Marlborough, New Zealand 2022.....36

Remo Farina, Soave Classico, Veneto, Italy 2022.....35

Carneros Highway, Chardonnay, Carneros 202212|46

Cantina Andriano, Chardonnay, Alto Adige, Italy 202249

Mt Eden "Domaine", Chardonnay, Santa Cruz, California 201965

Trambusti, Vermentino Toscana, Firenze, Italy 2021.....39

Heinz Eifel Shine, Riesling, Rheinhessen, Germany 2022.....10|35

Rosé

Vallana Colline Novaresi Nebbiolo Rosato, Maggiora, Italy 2021.....39

Les Allies, NV Brut Rosé, France45

Trovati, Pinot Grigio Rose, Vigneti delle Dolomiti, Italy 2018.....9|37

Red

Dante, Pinot Noir, Napa, California 2022.....12|45

Head High, Pinot Noir, Sonoma Coast, California 2021.....45

Lemelson, Thea's Selection Pinot Noir, Willamette Valley 2021.....69

Belle Glos, Pinot Noir, Santa Barbara, California 2022.....79

Girolamo Russo, Nerello Mascalese, Sicily, Italy 2020.....65

Trambusti Gonfalone, Chianti, Toscana, Italy 2021.....10|38

Donna Laura "Ali", Sangiovese, Tuscan Blend, Italy 2022.....13|43

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

Ridolfi, Brunello di Montalcino DOCG, Italy 201789

Villa Poggio Salvi, Brunello di Montalcino, Italy 2018.....98

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 2017.....95

Centosere Cannonau Pala, Sardinia, Italy 2021.....48

Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 202039

Remo Farina, Amarone della Valpolicella Classico, Italy 201898

Cantina Fratelli Pardi Sacrantino, Montefalco, Italy 201699

Glunz, Zinfandel, Paso Robles, California 201940

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

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

Chappellet, Red Blend, Napa Valley, California 2021100

Castelvecchio, Cabernet Franc DOC Carso, Italy 2020.....60

Highway 12, Cabernet Sauvignon, Sonoma Valley 202013|50

Cantina Fratelli Pardi, Montefalco Rosso Riserva, Italy 2019.....65

Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2021.....72

Quilt, Cabernet Sauvignon, Napa Valley, California 2021.....79

Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2018175