

# 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 21

#### **Fillet Carpaccio** \*

Arugula, parmigiano, olive oil 14

#### **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

#### **The House Meatballs**

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

#### **Bruschette con Paté**

Amish chicken liver paté, fried pecorino 15

### [ SALADS INSALATE ]

#### **Arugula & Radicchio Trevisano** (GF)(V)

Black truffle vinaigrette 9

#### **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 10

#### **Classic Caesar** (GF)(V)

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

### [ 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, parmesan cream, chef's seasoning

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

White balsamic vinaigrette, parmesan 8

#### **Charred Broccolini** (GF)(V)

Toasted garlic, chili flakes, olive oil 9

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

Cannellini beans, parmesan, 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 18

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

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

#### **Pennoni**

Spicy sausage, basil-infused tomato sauce 16

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

Pappardelle in a wild boar and wild mushroom ragout 21

#### **Paccheri all' Amatriciana**

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

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

Shrimp, mussels, clams, garlic, fresh herbs, white wine tomato sauce 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, Idaho mashed potatoes 28

#### **Lobster Risotto** \* (GF)

Main lobster tail, arborio rice MP

### [ FOR THE TABLE PER IL TAVOLO ]

#### **"Fiorentina" Steak** \*(GF)

45 day, 22oz dry-aged T-Bone Steak, garlic butter, oven roasted potatoes, tuscan beans MP

#### **Veal Shank Ossobuco Style** (GF)

Slow-braised veal, palette of seasonal vegetables 36

#### **Filetto** \*(GF)

Guanciale-wrapped beef filet, bay leaves, mushroom and parmigiano salad 42

#### **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 33

#### **Polletto** \*(GF)

Amish chicken breast, lardons, oyster mushrooms, Idaho mashed potatoes, red wine sauce 22

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.

# DRINK

## ASCIONE

### BISTRO

#### [ 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 Cinnamule

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

###### 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

###### Strawberry Sleigh

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

###### Il Villaggio Margarita

Don Julio Tequila, Orange Liqueur, Fresh Lime Juice 12

###### Negroni Cardinale

Tanqueray Gin, Sweet Vermouth, Campari, Slice of Orange 12

#### [ 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

#### [ WINE VINO ]

##### Sparkling

Gran Passione, Prosecco, DOC. Italy .....	10 38
Les Allies, NV Brut Rosé, France .....	45
Piper-Heidsieck NV Cuvée Brut, Champagne, France .....	120
Bernard Remy NV Carte Blanche Brut, Champagne, France .....	80
Tenuta San Vito 7794 Minor Planet, Brut Rose, Toscana, Italy .....	45

##### White

Il Conti, Pinot Grigio, Veneto, Italy 2021.....	9 36
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 2022 .....	45
Dry Creek, Sauvignon Blanc, California 2022 .....	11 36
La Vis Dipinti, Sauvignon Blanc, Trentino, Italy 2022 .....	32
Koha, Sauvignon Blanc, Marlborough, New Zealand 2022 .....	36
Remo Farina, Soave Classico, Veneto, Italy 2022.....	35
Carneros Highway, Chardonnay, Carneros 2022 .....	12 46
Cantina Andriano, Chardonnay, Alto Adige, Italy 2022.....	49
Mt Eden "Domaine", Chardonnay, Santa Cruz, California 2019.....	65
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, France .....	45
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 Babara, 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 2017 .....	89
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 2020 .....	39
Remo Farina, Amarone della Valpolicella Classico, Italy 2018.....	98
Cantina Fratelli Pardi Sacrantino, Montefalco, Italy 2016 .....	99
Glunz, Zinfandel, Paso Robles, California 2019 .....	40
Tolaini Valdisanti, Red Blend, Tuscany, Italy 2018.....	75
Inami Carmenère Piu, Veneto Rosso, Italy 2018.....	13 47
Chappellet, Red Blend, Napa Valley, California 20121 .....	100
Castelvecchio, Cabernet Franc DOC Carso, Italy 2020.....	60
Highway 12, Cabernet Sauvignon, Sonoma Valley 2020 .....	13 50
Cantina Fratelli Pardi, Montefalco Rosso Riserva, Italy 2019.....	65
Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2021.....	72
Quilt, Cabernet Sauvignon, Napa Valley, California 20121.....	79
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2018 .....	175

#### [ 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 SANGRIA SANGRIA DI ALEX

Daily wine selection, Sazerac, Cointreau, Cocchi Americano, Peaches, Strawberries, Oranges, Sparkling. Mineral Water  
Glass 12 | Pitcher 40