

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

Steamed Rope Mussels *(GF)

Leek and tomato stew, kennebec fries 16

The House Meatballs

2 House-ground meatballs, whipped ricotta and 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 pancetta, pickled red onions, dulce gorgonzola, balsamic reduction 13

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]

Mushroom Truffle Risotto (GF)(V)

Shitake and Crimini mushrooms, black truffles 14

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

Spaghetti Puttanesca

Cherry tomatoes, Kalamata olives, capers, anchovies, white wine sauce 19
add jumbo scallop 12

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.

[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

Chianti Braised Short Rib (GF)

Slow-braised short-rib, mashed potatoes, crispy shoestring onions 36

Filet Mignon Tuscan Style *(GF)

Herb garlic butter, rosemary fingerling potatoes 45
add 7oz lobster tail 18

Pork Chop Italiano *(GF)

Bell peppers, onions, white wine sauce, mashed potatoes, calabrese peppers for extra heat 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 and a 3% sur charge on credit cards. Thank you for your understanding.

DRINK

ASCIONE

BISTRO

[COCKTAILS SPIRITI]

COCKTAILS FOR THE SEASON

The Hotty Toddy

Bourbon, hone-lemon elixir,
lemon wedge 12

Jonny's Cinnamule

Vodka, apple cider, lime juice, ginger
beer, cinnamon simple syrup, apple
slice, cinnamon stick 12

Pumpkin Espresso Martini

Vanilla Vodka, pumpkin puree,
Kahlua, espresso 12

Raspberry Sour

Bourbon, honey-lemon elixir, egg
white, raspberry 12

White Linen

Gin, cucumber, elderflower, lemon
juice, simple syrup 12

Lychee Martini

Yuzu vodka, soho lychee Liquor,
simple syrup, lemon juice 12

Amaro Black Manhattan

Boubon, amaro ramazzotti, angostura bitters,
demerara, cherry garnish 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

Strawberry Dream

Housemade fresh strawberry puree,
ketel one citroen, prosecco, fresh mint
and strawberry garnish 12

Il Villaggio Margarita

Don Julio tequila,
orange liqueur, tresh lime juice 12

Negroni Cardinale

Tanqueray gin, sweet vermouht,
campari, slice of oOrange 12

Forbidden Fruit

Hendricks gGin, elderflower liquor, lime
juice, simple syrup, grapefruit juice,
lime wedge, grapefruit wheel 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. Italy10|38
Les Allies, NV Brut Rosé, France45
Piper-Heidsieck NV Cuvée Brut, Champagne, France 120
Devant, Brut Cuvee, Champagne, France95
Devant, Brut Rosé Cuvee, Champagne, France95
Tenuta San Vito 7794 Minor Planet, Brut Rose, Toscana, Italy45

White

Il Conti, Pinot Grigio, Veneto, Italy 20229|36
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 202245
Dry Creek, Sauvignon Blanc, California 202211|36
La Vis Dipinti, Sauvignon Blanc, Trentino, Italy 202332
Koha, Sauvignon Blanc, Marlborough, New Zealand 202336
Remo Farina, Soave Classico, Veneto, Italy 202235
Carneros Highway, Chardonnay, Carneros 2023 12|46
Cantina Andriano, Chardonnay, Alto Adige, Italy 202249
Mt Eden "Domaine", Chardonnay, Santa Cruz, California 201965
Trambusti, Vermentino Toscana, Firenze, Italy 202239
Heinz Eifel Shine, Riesling, Rheinhessen, Germany 2023 10|35

Rosé

Vallana Colline Novaresi Nebbiolo Rosato, Maggiora, Italy 202139
Les Allies, NV Brut Rosé, France45
Rocco Piroto, Ilfego Ciro Rosato, Calabria, Italy 20219|37

Red

Introvert Reserve, Pinot Noir, California 2020 12|45
Head High, Pinot Noir, Sonoma Coast, California 202145
Lemelson, Thea's Selection Pinot Noir, Willamette Valley 202169
Belle Glos, Pinot Noir, Santa Babara, California 202279
Girolamo Russo, Nerello Mascalese, Sicily, Italy 202265
Trambusti Gonfalone, Chianti, Toscana, Italy 202110|38
Donna Laura "Ali", Sangiovese, Tuscan Blend, Italy 2022 13|46
La Fiera, Montepulciano d'Abruzzo, Abruzzo, Italy 2022 30
Ridolfi, Brunello di Montalcino DOCG, Italy 2018 89
Villa Poggio Salvi, Brunello di Montalcino, Italy 2018 98
Donatella Cinelli Colombini, Brunello di Montalcino, Italy 2019 175
Vietti "Tre Vigne" Barbera, Asti, Italy 202013|48
Franco Molino, Barolo, Piedmont, Italy 2017 22|75
Enrico Serafino Monclivio, Barolo, Piedmont, Italy 201795
Centosere Cannonau Pala, Sardinia, Italy 2019 48
Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 202239
Remo Farina, Amarone della Valpolicella Classico, Italy 2020 98
Cantina Fratelli Pardi Sacrantino, Montefalco, Italy 2018 99
Glunz, Zinfandel, Paso Robles, California 2020 40
Tolaini Valdisanti, Red Blend, Tuscany, Italy 2019 75
Inami Carmenère Piu, Veneto Rosso, Italy 202113|47
Chappellet, Red Blend, Napa Valley, California 2022 100
La Giaretta, Cabernet Franc, Colli Berici, Italy 2022 60
Highway 12, Cabernet Sauvignon, Sonoma Valley 2021 13|50
Clos de Napa, Cabernet Sauvignon, Napa Valley 2020 19|70
Cantina Fratelli Pardi, Montefalco Rosso Riserva, Italy 202065
Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2021 72
Quilt, Cabernet Sauvignon, Napa Valley, California 202279
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2019 199

[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