

# 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 22

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

Arugula, parmigiano, olive oil 17

#### **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 17

#### **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 12

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

Romaine, chef's caesar dressing, shaved parmesan, garlic crostini, 12  
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 Guanciali \$5

### [ HOUSE NOODLES PASTA DELLA CASA ]

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

#### **Gnoccheria**

Chef loves gnocchi and offers them in various preparations. 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 23

#### **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. 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

#### **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 47  
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

##### Blue Suede

Malibu Rum, Pineapple Juice, Coconut Water, Blue Curacao, Lime Juice, Chambord, Lime garnish 14

##### Passion Mule

Western Son Vodka, Passion Fruit Puree, Ginger Beer, Lime Juice, Lime Garnish 14

##### Esse Espresso Martini

Vodka, coffee liqueur, Esse espresso, coffee beans 14

##### Raspberry Sour

Bourbon, honey-lemon elixir, egg white, raspberry 14

##### White Linen

Gin, cucumber, elderflower, lemon juice, simple syrup 14

##### Lychee Martini

Yuzu vodka, soho lychee Liquor, simple syrup, lemon juice 14

##### Amaro Black Manhattan

Bourbon, amaro ramazzotti, angostura bitters, demerara, cherry garnish 14

##### Mark's Sidecar

Cognac, maraschino liqueur, lemon, bitters 14

##### Jalapeño Mezcal Paloma

Jalapeño syrup, mezcal, grape fruit, soda, lime 14

##### The Park Old Fashioned

Sazerac rye, sloe gin, toasted orange, luxardo cherry 14

##### Strawberry Dream

Housemade fresh strawberry puree, ketel one citroen, prosecco, fresh mint and strawberry garnish 14

##### Il Villaggio Margarita

Infused tequila, orange liqueur, fresh lime juice 14

##### Negroni Cardinale

Tanqueray gin, sweet vermouth, campari, slice of Orange 14

##### Forbidden Fruit

Hendricks gin, elderflower liquor, lime juice, simple syrup, grapefruit juice, lime wedge, grapefruit wheel 14

### [ 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  
Devant, Brut Cuvee, Champagne, France .....95  
Devant, Brut Rosé Cuvee, Champagne, France .....95  
Tenuta San Vito 7794 Minor Planet, Brut Rose, Toscana, Italy .....45

#### White

Il Conti, Pinot Grigio, Veneto, Italy 2022 .....10|36  
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 2022 .....45  
Dry Creek, Sauvignon Blanc, California 2022 ..... 12|36  
La Vis Dipinti, Sauvignon Blanc, Trentino, Italy 2023 .....32  
Koha, Sauvignon Blanc, Marlborough, New Zealand 2023 .....36  
Remo Farina, Soave Classico, Veneto, Italy 2022 .....35  
Carneros Highway, Chardonnay, Carneros 2023 ..... 13|46  
Cantina Andriano, Chardonnay, Alto Adige, Italy 2022 .....49  
Mt Eden "Domaine", Chardonnay, Santa Cruz, California 2019 .....65  
Trambusti, Vermentino Toscana, Firenze, Italy 2022 .....39  
Heinz Eifel Shine, Riesling, Rheinhessen, Germany 2023 .....11|35

#### Rosé

Vallana Colline Novaresi Nebbiolo Rosato, Maggiora, Italy 2021 .....39  
Les Allies, NV Brut Rosé, France .....45  
Rocco Pirito, Ilfego Ciro Rosato, Calabria, Italy 2021 ..... 11|37

#### Red

Introvert Reserve, Pinot Noir, California 2020 ..... 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 2022 .....65  
Trambusti Gonfalone, Chianti, Toscana, Italy 2021 .....10|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 2020 .....13|48  
Franco Molino, Barolo, Piedmont, Italy 2017 ..... 22|75  
Enrico Serafino Monclivio, Barolo, Piedmont, Italy 2017 .....95  
Centosere Cannonau Pala, Sardinia, Italy 2019 ..... 48  
Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 2022 .....39  
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 2021 .....13|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 2020 .....65  
Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2021 ..... 72  
Quilt, Cabernet Sauvignon, Napa Valley, California 2022 .....79  
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2019 ..... 199

### [ BEER BIRRA ]

Peroni 6 | Stella Artois 6

Menabrea Lager 9

Menabrea Amber 9

Miller Lite 6 | Anti-Hero 6

### [ BEVERAGES BEVERAGGI ]

Stoli Ginger Beer 5

Acqua Panna 76 | San Pellegrino 7

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