



STARTERS

- Amalfi Insalata di Mare** <sup>\*(GF)</sup>  
Calamari, mussels, octopus, sepia shrimp,  
Sicilian lemon, black olives, evoo 21
- The House Meatballs**  
2 House ground steak meatballs,  
whipped ricotta, garlic crostini 12
- Fried Calamari**  
Lemon, tomato basil sauce 16
- Fillet Carpaccio\***  
Arugula, parmigiano, olive oil 17
- Arancini di Ascione**  
Mushroom and truffle in creamy truffle sauce 12
- San Daniele Prosciutto & Burrata**  
Shaved prosciutto, apple butter, pomegranate  
vinaigrette, balsamic glaze, arugula, crostini MP
- Steamed Rope Mussels \***  
Leek and tomato stew, crostini 17
- Bruschette con Paté**  
Amish chicken liver paté, fried pecorino 15

SOUPS AND SALADS

- Soup of the Day**  
Chef's daily presentation 6
- The Eggplant**  
Fresh mozzarella, beef steak tomatoes,  
balsamic reductions 18
- The Caesar**  
Romaine, shaved parmesan, garlic crostini 12  
*add grilled chicken 6 add white anchovies 3*
- The Beet** <sup>(GF)(V)</sup>  
Candy stripe beets, ricotta salata, honey, toasted  
almonds, apple cider vinegar dressing 12
- The Wedge** <sup>(GF)</sup>  
Iceberg lettuce, crispy panchetta, pickled red  
onions, dulce gorgonzola, balsamic reduction 13
- The Tomato** <sup>(GF)</sup>  
Heirloom, microgreens, basil, evoo 13  
*add burrata 6 add prosciutto 6*

ACCOMPANIMENTS

- Mushroom Truffle Risotto** <sup>(GF)(V)</sup>  
Shitake and Crimini mushrooms, black truffles 14
- Italian Fries** <sup>(GF)(V)</sup>  
Kennebec potatoes, reggiano, chipotle aioli,  
truffle oil, Italian parsley 8
- Idaho Prime Mashed Potatoes** <sup>(GF)(V)</sup> 8  
*add truffle 5*
- Oven Roasted Fingerling Potatoes** <sup>(GF)(V)</sup>  
Extra virgin olive oil, rosemary 9
- Grilled Jumbo Asparagus** <sup>(GF)(V)</sup> 9  
Olive oil, parmesan cream, chef's seasoning
- Brussel Sprouts** <sup>(GF)(V)</sup>  
White balsamic glaze, parmesan 8
- Charred Broccolini** <sup>(GF)(V)</sup>  
Toasted garlic, Calabrian chili flakes, olive oil 9
- Tuscan Beans** <sup>(GF)(V)</sup>  
Cannellini beans, parmesan, marinara 8

PASTA

- Gnoccheria**  
Chef loves gnocchi and offers them in various preparations.  
Please ask your server for today's selection 18
- Tagliolini** <sup>(V)</sup>  
Hand-made egg pasta, black truffles, cream 18
- 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  
*Please ask for availability of our hand-made gluten-free pasta*

ENTREES

- Lake Michigan Whitefish** <sup>\*(GF)</sup>  
Wild Canadian whitefish, Sicilian caponata,  
mashed potato, lemon beurre blanc 24
- Branzino** <sup>\*(GF)</sup>  
Sauteed spinach, fingerling potatoes, beurre blanc 36
- Salmone** <sup>\*(GF)</sup>  
Wester Ross Scottish salmon, meyer lemon butter,  
fried black kale, Idaho whipped potatoes 28
- Lobster Risotto** <sup>\*(GF)</sup>  
Main lobster tail, arborio rice 39
- Amish Boneless Chicken Breast \***  
Your choice of traditional preparations - piccata,  
parmigiana, marsala & mushroom 22
- Lean Veal Scaloppine \***  
Your choice of traditional preparations - piccata,  
parmigiana, marsala & mushroom 28
- Chianti Braised Short Rib**  
Slow-braised, mashed potatoes, crispy shoestring onions 36
- Double Cut Colorado Lamb Chops**  
Sicilian caponata, red wine demi-glaze, rosemary potatoes 39
- Ascione Smash Burger \***  
2 4oz patties, chipotle aioli, griddled onions, pickles,  
crisp nueske bacon, aged american cheese, italian fries 16

TUSCAN STYLE STEAKS

*Topped with Italian herb butter, toasted rosemary, roasted garlic  
and served with mashed potatoes or Italian fries*

- Center Cut Filet Mignon** <sup>\*(GF)</sup>  
8 oz USDA Prime 45
- New York Strip Sirloin** <sup>\*(GF)</sup>  
14 oz USDA Prime 42
- Ribeye** <sup>\*(GF)</sup>  
16 oz USDA Prime 49
- Bistecca alla Fiorentina** <sup>\*(GF)</sup>  
45 day, 22 oz dry-aged USDA Prime T-Bone 89
- Enhancements**  
*7 oz Maine Lobster Tail 18 Oscar Style 18 Bone Marrow Butter 10  
Bearnaise 3 Au Poivre 3*

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*



COCKTAILS

HOUSE SPECIALS

**Blue Suede**  
Malibu rum, pineapple Juice,  
coconut water, Blue Curacao, lime  
juice, Chambord, pineapple garnish 14

**Passion Mule**  
Ascione Vodka, passion fruit  
puree, ginger beer, lime juice,  
lime garnish 14

**Esse Espresso Martini**  
Ascione Vodka, coffee liqueur, Esse  
espresso, coffee beans 14

**Raspberry Sour**  
Bourbon, honey-lemon elixir, egg  
white, raspberry garnish 14

**White Linen**  
Gin, cucumber, elderflower, lemon  
juice, simple syrup 14

**Lychee Martini**  
Citrus vodka, soho lychee liquor, simple  
syrup, lemon juice, lychee garnish 14

**Amaro Black Manhattan**  
Bourbon, amaro ramazzotti, angostura  
bitters, demerara, cherry garnish 14

**Mark’s Sidecar**  
Cognac, maraschino liqueur,  
lemon juice, bitters, orange garnish 14

**Jalapeño Mezcal Paloma**  
Jalapeño syrup, mezcal,  
grape fruit, soda, lime, jalapeno garnish 14

**The Park Old Fashioned**  
Bourbon, sloe gin, toasted orange,  
luxardo cherry 14

**Strawberry Dream**  
Housemade fresh strawberry puree,  
Ascione Vodka, prosecco, fresh mint  
and strawberry garnish 14

**Il Villaggio Margarita**  
Tequila blanco, orange liqueur, tresh  
lime juice 14

**Negroni Cardinale**  
Tanqueray gin, sweet vermouth,  
campari, orange garnish 14

**Forbidden Fruit**  
Gin, elderflower liquor, lime  
juice, simple syrup, grapefruit juice,  
grapefruit wheel garnish 14

SPRITZ

**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

**Spritz Hugo**  
St. Germain elderflower liqueur, mint,  
soda water, Prosecco 12

WINE

**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 2023 ..... 12|45  
Head High, Pinot Noir, Sonoma Coast, California 2022.....45  
Lemelson, Thea’s Selection Pinot Noir, Willamette Valley 2022.....69  
Belle Glos, Pinot Noir, Santa Babara, California 2023.....79  
Girolamo Russo, Nerello Mascalese, Sicily, Italy 2021 .....65  
Trambusti Gonfalone, Chianti, Toscana, Italy 2023 .....10|38  
Donna Laura “Ali”, Sangiovese, Tuscan Blend, Italy 2023.....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 2022.....13|48  
Franco Molino, Barolo, Piedmont, Italy 2019.....22|75  
Enrico Serafino Monclivio, Barolo, Piedmont, Italy 2019.....95  
Centosere Cannonau Pala, Sardinia, Italy 2022 ..... 48  
Remo Farina, Valpolicella Classico Superiore Ripasso, Italy 2021.....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 2020.....75  
Inami Carmenère Piu, Veneto Rosso, Italy 2022.....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 2021.....65  
Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2022..... 72  
Quilt, Cabernet Sauvignon, Napa Valley, California 2022..... 79  
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2019..... 199

| BEER             | BEVERAGES                  |
|------------------|----------------------------|
| Peroni 6         | Stoli Ginger Beer 5        |
| Stella Artois 6  | Acqua Panna 7              |
| Menabrea Lager 9 | San Pellegrino 7           |
| Menabrea Amber 9 | San Pellegrino Aranciata 4 |
| Miller Lite 6    | San Pellegrino Limonata 4  |
| Anti-Hero 6      | Coke Diet Coke Sprite 3.50 |

ALEX’S SANGRIA

Daily wine selection, vodka, whiskey, peach schnapps, Cointreau, Sprite, mixed fruit  
Glass 12 | Pitcher 40