



DINNER

STARTERS

- Amalfi Insalata di Mare** ^{*(GF)}
Calamari, 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 MP
- 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** ^{(GF)(V)}
Candy stripe beets, ricotta salata, honey, toasted
almonds, apple cider vinegar dressing 12
- The Wedge** ^(GF)
Iceberg lettuce, crispy panchetta, pickled red
onions, dulce gorgonzola, balsamic reduction 13
- The Tomato** ^(GF)
Heirloom, microgreens, basil, evoo 13
add burrata 6 add prosciutto 6

ACCOMPANIMENTS

- Mushroom Truffle Risotto** ^{(GF)(V)}
Shitake and Crimini mushrooms, black truffles 14
- Italian Fries** ^{(GF)(V)}
Kennebec potatoes, reggiano, chipotle aioli,
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 glaze, parmesan 8
- Charred Broccolini** ^{(GF)(V)}
Toasted garlic, Calabrian chili flakes, olive oil 9
- Tuscan Beans** ^{(GF)(V)}
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** ^(V)
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 9
- Linguine ai Frutti di Mare ***
Shrimp, mussels, clams, calamari, 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** ^{*(GF)}
Wild Canadian whitefish, Sicilian caponata,
mashed potato, lemon beurre blanc 24
- Branzino** ^{*(GF)}
Sauteed spinach, fingerling potatoes, beurre blanc 36
- Salmon** ^{*(GF)}
Wester Ross Scottish salmon, meyer lemon butter,
fried black kale, Idaho whipped potatoes 28
- Lobster Risotto *** ^(GF)
Main lobster tail, arborio rice 39
- Polletto** ^{*(GF)}
Amish chicken breast, lardons, oyster mushrooms,
Idaho mashed potatoes, red wine sauce 22
- Pork Chop Italiano** ^{*(GF)}
Bell peppers, onions, white wine sauce, mashed potatoes,
calabrese peppers for extra heat 25
- 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
- Anitra** ^{*(GF)}
Duck breast on wild mushroom risotto, blood orange sauce 33
- Ascione Smash Burger** ^{*(GF)}
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** ^{*(GF)}
8 oz USDA Prime 45
- New York Strip Sirloin** ^{*(GF)}
14 oz USDA Prime 42
- Ribeye** ^{*(GF)}
16 oz USDA Prime 49
- Bistecca alla Fiorentina** ^{*(GF)}
45 day, 22 oz dry-aged USDA Prime T-Bone MP
- 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

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

Blue Suede
Malibu rum, pineapple Juice, coconut water, Blue Curacao, lime juice, Chambord, pineapple garnish 14
- Lychee Martini**
Citrus vodka, soho lychee liquor, simple syrup, lemon juice, lychee garnish 14

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

White Linen
Gin, cucumber, elderflower, lemon juice, simple syrup 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
Bulleit Bourbon, sloe gin, toasted orange, luxardo cherry 14

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

Il Villaggio Margarita
Tequila blanco, orange liqueur, fresh 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, France45
Piper-Heidsieck NV Cuvée Brut, Champagne, France120
Devant, Brut Cuvee, Champagne, France95
Devant, Brut Rosé Cuvee, Champagne, France95
Tenuta San Vito 7794 Minor Planet, Brut Rose, Toscana, Italy.....45
- White**
Cantina Del Garda, Pinot Grigio, Garda, Italy 2023.....10|36
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 2022.....45
Dry Creek, Sauvignon Blanc, California 2023.....12|36
La Vis Dipinti, Sauvignon Blanc, Trentino, Italy 202432
Koha, Sauvignon Blanc, Marlborough, New Zealand 202336
Remo Farina, Soave Classico, Veneto, Italy 2023.....35
Carneros Highway, Chardonnay, Carneros 202313|46
Cantina Andriano, Chardonnay, Alto Adige, Italy 2023.....49
Mt Eden “Domaine”, Chardonnay, Santa Cruz, California 202165
Trambusti, Vermentino Toscana, Firenze, Italy 202339
Heinz Eifel Shine, Riesling, Rheinhessen, Germany 202311|35
- Rosé**
Vallana Colline Novaresi Nebbiolo Rosato, Maggiora, Italy 2021.....39
Les Allies, NV Brut Rosé, France45
Le Pianure, Rosato, Venezia Giulia, Italy 202411|37
- Red**
Introvert Reserve, Pinot Noir, California 202312|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 2022.....65
Trambusti Gonfalone, Chianti, Toscana, Italy 202310|38
Donna Laura “Ali”, Sangiovese, Tuscan Blend, Italy 2023.....13|46
Campotino, Montepulciano d'Abruzzo, Abruzzo, Italy 202230
Ridolfi, Brunello di Montalcino DOCG, Italy 2019.....89
Villa Poggio Salvi, Brunello di Montalcino, Italy 201898
Donatella Cinelli Colombini, Brunello di Montalcino, Italy 2019175
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 202248
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 202140
Tolaini Valdisanti, Red Blend, Tuscany, Italy 202175
Inami Carmenère Piu, Veneto Rosso, Italy 2022.....13|47
Chappellet, Red Blend, Napa Valley, California 2023100
La Giaretta, Cabernet Franc, Colli Berici, Italy 2022.....60
Highway 12, Cabernet Sauvignon, Sonoma Valley 202113|50
Clos de Napa, Cabernet Sauvignon, Napa Valley 2023.....19|70
Cantina Fratelli Pardi, Montefalco Rosso Riserva, Italy 2021.....65
Highwayman Reserve, Cabernet Sauvignon, Sonoma Valley 2023.....72
Quilt, Cabernet Sauvignon, Napa Valley, California 2022.....79
Silver Oak, Cabernet Sauvignon, Alexander Valley, California 2020199
- BEER**

Peroni 6

Stella Artois 6

Menabrea Lager 9

Menabrea Amber 9

Miller Lite 6

Anti-Hero 6
- BEVERAGES**

Stoli Ginger Beer 5

Acqua Panna 7

San Pellegrino 7

San Pellegrino Aranciata 4

San Pellegrino Limonata 4

Coke **Diet Coke** **Sprite** 3.50

ALEX’S SANGRIA

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