

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, creamy truffle sauce 12
- San Daniele Prosciutto & Burrata** (GF)
Shaved prosciutto, melon, vinaigrette, balsamic glaze, arugula, garlic 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 panchetta, 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 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, 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

[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

The Hotty Toddy
Bourbon, honey, fresh squeezed lemon, lemon wedge 14

Johnny's Cinnamule
Ascione Vodka, apple cider, lime juice, ginger beer, cinnamon, apple slice, cinnamon stick 14

La Fiora Martini
Basil-infused Ascione Vodka, muddled basil, lemon juice, elderflower splash 14

Mela Manhattan
Bourbon, apple cider, sweet vermouth, cinnamon simple syrup, orange bitters, apple slice 14

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

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

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

Strawberry Dream
Housemade fresh strawberry puree, Ascione Vodka, prosecco, fresh mint, 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 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

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

[WINE VINO]

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
Montasolo, Pinot Grigio, DOC, Veneto, Italy 202410|36
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 2022.....45
Husch, Sauvignon Blanc, California 202412|36
Koha, Sauvignon Blanc, Marlborough, New Zealand 202336
Remo Farina, Soave Classico, Veneto, Italy 2023.....35
Midnight Cellars, Chardonnay, Paso Robles, California 202313|46
Cantina Andriano, Chardonnay, Alto Adige, Italy 202349
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 202265
Trambusti Gonfalone, Chianti, Toscana, Italy 202310|38
Trambusti, Sentimento Super Tuscan, Toscana, Italy 202213|46
Filari Galasso, Montepulciano D'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
Vite Colte "La Luna E I Falò" Barbera D'Asti, Italy 202213|48
Riofava, Barolo, Piedmont, Italy 201822|75
Enrico Serafino Monclivio, Barolo, Piedmont, Italy 2019.....95
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
Inami Carmenère Piu, Veneto Rosso, Italy 2022.....13|47
Chappellet, Red Blend, Napa Valley, California 2023.....100
La Giareta, Cabernet Franc, Colli Berici, Italy 2022.....60
Reverent, Cabernet Sauvignon, Paso Robles 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 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, vodka, whiskey, peach schnapps, Cointreau, Sprite, mixed fruit
Glass 12 | Pitcher 40