

LUNCH

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, 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]

Mediterranean Salad (GF)

Arugula, cherry tomatoes, kalamata olives, red onions, cucumbers 10

add chicken, salmon, or meatball 17

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

Lobster Salad (GF)(V)

Romaine, tomatoes, cucumbers, kalamata olives, roasted peppers 25

The Eggplant

Fresh mozzarella, beef steak tomatoes, balsamic reduction 18

[SIDES CONTORNI]

Italian Fries (GF)(V)

Kennebec potatoes, reggiano, truffle oil, Italian parsley 8

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

Idaho Prime Mashed Potatoes (GF)(V) 8

add truffle 5

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

Fettuccine Alfredo (V)

Hand-made pasta with butter and heavy cream 17

add chicken 6 add shrimp 7 add salmon 7

Linguine Carbonara *

Prosciutto, topped with egg sunny side up 17

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 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

NEIGHBORHOOD FAVORITES

Ascione Smash Burger *

2 4oz patties, chipotle aioli, griddled onions, pickles, crisp nueske bacon, american cheese, italian fries 16

Speciale Sausage and Peppers (GF)

House-made Spicy Italian sausage, yellow and red peppers, marinara sauce, roasted potatoes 16

Eggplant Parmigiana (V)

Parmigiano bread crumbs, linguini, marinara sauce 19

Steak Frites *

8oz New York Strip, garlic butter, italian fries 24

[ENTREES ENTRATE]

Pesce del Giorno *(GF)

Fish of the day, grilled, sautéed, baked MP

Wild Canadian Whitefish *(GF)

Mashed potatoes, seasonal vegetables 22

Salmone *(GF)

Wester Ross salmon, meyer lemon butter, topped with fried black kale, Idaho mashed potatoes 25

Chicken Milanese

Bread crumbs, baby arugula, cherry tomatoes, onions, truffle lemon sauce 19

Wild Mushroom Truffle Risotto * (GF)

Shitake and Crimini mushrooms, arborio rice, black truffles 22

Pork Chop Italiano *(GF)

Bell peppers, onions, white wine sauce, mashed potatoes, calabrese peppers for extra heat 26

Chianti Braised Short Rib (GF)

Mashed potatoes, crispy shoestring onions 36

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.

LUNCH

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, France.....95
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 2023.....13|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 2023.....11|35
- Rosé**
Vallana Colline Novaresi Nebbiolo Rosato, Maggiora, Italy 2021.....39
Les Allies, NV Brut Rosé, France45
Le Pianure, Rosato, Venezia Giulia, Italy 2024.....11|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
Trambusti, Sentimento Super Tuscan, Toscana, Italy 2022.....13|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 2018.....22|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 Giaretta, 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