

# ASCIONE

BISTRO • BAR

DINNER

## STARTERS

- Amalfi Insalata di Mare** <sup>\*(GF)</sup>  
Calamari, octopus, sepia shrimp,  
Sicilian lemon, black olives, evoo 22
- The House Meatballs**  
2 House ground steak, veal, pork,  
meatballs, whipped ricotta, garlic crostini 15
- Fried Calamari**  
Lemon, tomato basil calabrian pepper sauce 16
- Filet Carpaccio\***  
Arugula, parmigiano, olive oil 17
- Arancini di Ascione**  
Mushroom and truffle in creamy truffle sauce 14
- San Daniele Prosciutto & Burrata**  
Shaved prosciutto, melon, vinaigrette,  
balsamic glaze, arugula, garlic crostini MP
- Steamed Rope Mussels \***  
Leek and tomato stew, crostini 18
- Bruschette con Paté**  
Amish chicken liver paté, fried pecorino 17

## 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 side Caesar 8*
- 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, onions,  
Kalamata olives, 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*
- 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

## HAND-MADE 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 19
- Pappardelle al Sugo di Cinghiale**  
Pappardelle in a wild boar and wild mushroom ragout 25
- Spaghetti Puttanesca**  
Cherry tomatoes, Kalamata olives, capers,  
anchovies, tomato white wine sauce 20  
*add jumbo scallop 9*
- Linguine ai Frutti di Mare \***  
Shrimp, mussels, clams, calamari, garlic,  
fresh herbs, white wine tomato sauce 27
- 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 gluten-free pasta*

## ENTREES

- Lake Michigan Whitefish** <sup>\*(GF)</sup>  
Wild Canadian whitefish, Sicilian caponata,  
mashed potato, lemon beurre blanc 27
- Branzino** <sup>\*(GF)</sup>  
Sautéed spinach, Italian pico de gallo, beurre blanc 39
- Salmone** <sup>\*(GF)</sup>  
Wester Ross Scottish salmon, meyer lemon butter, topped  
with fried black kale, Idaho whipped potatoes 32
- Lobster Risotto** <sup>\*(GF)</sup>  
Main lobster tail, arborio rice 42
- Polletto** <sup>\*(GF)</sup>  
Amish chicken breast, lardons, oyster mushrooms,  
Idaho mashed potatoes, red wine sauce 24
- Pork Chop Italiano** <sup>\*(GF)</sup>  
Bell peppers, onions, white wine sauce, mashed potatoes,  
calabrese peppers for extra heat 27
- 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 44
- Anitra** <sup>\*(GF)</sup>  
Duck breast on wild mushroom risotto, blood orange sauce 35
- Ascione Smash Burger** <sup>\*(GF)</sup>  
2-4oz patties, chipotle aioli, griddled onions, pickles,  
crisp Nueske bacon, aged american cheese, italian fries 18

## 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 46
- 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 MP



## 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.....	12 40
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

Gavi di Gavi, DOCG, Piedmont, Italy.....	14 49
Roero Arneis, DOCG, Piedmont, Italy .....	12 42
Husch, Sauvignon Blanc, California 2024 .....	12 36
Koha, Sauvignon Blanc, Marlborough, New Zealand 2023 .....	36
Remo Farina, Soave Classico, Veneto, Italy 2023.....	35
Midnight Cellars, Chardonnay, Paso Robles, California 2023.....	13 46
Cantina Andriano, Chardonnay, Alto Adige, Italy 2023 .....	49
Mt Eden "Domaine", Chardonnay, Santa Cruz, California 2021 .....	65
Trambusti, Vermentino Toscana, Firenze, Italy 2023 .....	39
Heinz Eifel Shine, Riesling, Rheinhessen, Germany 2023 .....	35
Cantina Andriano, Pinot Grigio, Alto Adige, Italy 2022.....	45
Montasolo, Pinot Grigio, DOC, Veneto, Italy 2024 .....	10 36

### Rosé

Vallana Colline Novaresi Nebbiolo Rosato, Maggiora, Italy 2021.....	39
Les Allies, NV Brut Rosé, France .....	45
Le Pianure, Rosato, Venezia Giulia, Italy 2024 .....	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 2022 .....	65
Trambusti Gonfalone, Chianti, Toscana, Italy 2023 .....	10 38
Trambusti, Sentimento Super Tuscan, Toscana, Italy 2022.....	13 46
Filari Galasso, Montepulciano D'Abruzzo, Italy 2022 .....	30
Ridolfi, Brunello di Montalcino DOCG, Italy 2019.....	89
Villa Poggio Salvi, Brunello di Montalcino, Italy 2018 .....	98
Donatella Cinelli Colombini, Brunello di Montalcino, Italy 2019 .....	175
Vite Colte "La Luna E I Falò" Barbera D'Asti, Italy 2022 .....	13 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 2021 .....	40
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 2021 .....	13 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 2020.....	199

## 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