



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Pork and Pistachio Terrine, Pickles, Mustard, Toast

Local Beet Dip, Orange, Carta di Musica

Spinach, Ricotta Salata, Muscat Grapes, Moliterno Vinaigrette

WINE PAIRING

SAUVIGNON BLANC | COEUR DU MONT |
2024 | FR

SECOND

CHOICE OF

Spelt Rigatoni, Short Rib Ragu, Basil, Parmesan

Einkorn Malfade, White Clam Sauce, Longfin Squid, Littleneck Clams, Breadcrumbs

Campanelle, Asparagus, Spring Onion, Cured Egg Yolk,

WINE PAIRING

COTES DU RHONE | LES GARRIGUES | 2023 | FR

DESSERT

Vanilla Cake, Lemon Curd, Raspberry Preserves

WINE PAIRING

AMARO NONINO | AMARO | ITALY

FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,

Thistle Pass, Sharon Mountain Greens, Chaseholm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of foodborne illness

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny