



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Winter Chicories, Great Hill Blue, Asian Pear, Rose Vinaigrette

Koginut Squash Dip, Aji Dulce, Zaatar, Carta Di Musica

Winter Citrus, Radish, Fennel

WINE PAIRING

PINOT GRIS | J VINEYARDS | 2022 |
HEALDSBURG, CA

SECOND

CHOICE OF

Ricotta Agnolotti, Local Mushrooms, Broccoli Di Cicco, Moliterno

Black Emmer Tagliatelle, Milk Braised Pork Ragu, Parmesan

Aji Dulce Gemelli, Peekytoe Crab, Negi Scallion, Aleppo Chili

WINE PAIRING

CONVENTO | LANGHE | 2021 | LA MORRA,
ITALY

THIRD

Tiramisu

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