



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Wild Hive Multigrain Arancini, Tomato Aioli, Parmesan

Carrot Koginut Squash Dip, Carta Di Musica, Zaatar

Caesar Salad, Anchovy, Focaccia Croutons, Parmesan

WINE PAIRING

GARGANEGA | SOAVE CLASSICO | GINI |
2024 | IT

SECOND

CHOICE OF

Spelt Rigatoni, Short Rib Ragù, Parmesan, Basil

Beet Spaghetti, Brown Butter, Hazelnut, Ricotta Salata, Tardivo

Saffron Campanelle, Frutti di Mare, White Wine, Bread Crumbs

WINE PAIRING

SANGIOVESE | TOSCANA | SAN BIAGO | LISINI | 2023 |
IT

THIRD

Almond Raspberry Tart, Chantilly

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