



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Yukon Gold, Smoked Paprika, Garlic Aioli, Parmesan

Koginut Squash, Snapdragon Apple, Miso Butterscotch, Pepitas

Young Lettuces, Fennel, Citrus

WINE PAIRING

GAVI | LA GIUSTINIANA | TERRE
ANTICHE | 2024 | IT

SECOND

CHOICE OF

Farfalle, Mushrooms, Herb Cream, Moliterno

Spelt Rigatoni, Garleek Sausage, Broccoli di Ciccio, Pomodoro,

Parmesan, Basil

Campanelle, Confit Bluefin Tuna, Bagna Cauda

WINE PAIRING

NEBBIOLO | GIANFRANCO ALESSANDRIA | 2024 | IT

THIRD

Vanilla Panna Cotta, Orange, Shortbread

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