



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Cardamon-Orange Carrot Dip, Carta di Musica

Fried Brussel Sprouts, Cranberry, Black Garlic Balsamic
Viniagrette

Young Lettuce, Grape, Radish, Stella Vallis, Moscatel Vin

WINE PAIRING

GAVI | LA GIUSTINIANA | TERRE
ANTICHE | 2024 | IT

SECOND

CHOICE OF

Black Emmer Spaghetti, Beef & Pork Meatballs, Pomodoro,
Parmesan, Basil

Smoked Scallop Agnolotti, Pickled Grenada, Turnip, Chestnut
Puree

Garganelli, Koginut Squash, Brown Butter, Fried Sage

WINE PAIRING

NEBBIOLO | GIANFRANCO ALESSANDRIA | 2024 | IT

THIRD

Olive Oil Cake, Toasted Almonds, Orange Gel

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 foodbourne illness

Please inform your server of any allergies or dietary restrictions.
We are more than happy to accommodate your needs.

@troutbeck.ny