



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Fava Bean Dip, Carta Di Musica

Asparagus, Stracciatella, Wild Onion, Herb Salad

Chicory, Green Goddess, Pomegranate, Clothbound Cheddar

WINE PAIRING

PETIT CHABLIS | DOMAINE VINCENT DAMPT |
2023 | BURGUNDY, FR

SECOND

CHOICE OF

Bucatini Carbonara, Lamb Bacon, Scallion, Parmesan

Saffron Radiatore, Squid, Mussels, Clams, Lemon, Aleppo

Spinach Casarecce, Peas, Fava, Green Garlic, Pecorino

WINE PAIRING

MONTEPULCIANO D'ABRUZZO | COLLEFRESIO |
2020 | MORUS, IT

THIRD

Cardamom Orange Panna Cotta, Hibiscus Gelee

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