



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Brussel Sprouts, Cranberry, Balsamic Vinaigrette

Brandade, Carta di Musica

Young Lettuce, Asian Pear, Turnip, Lemon Kogi

WINE PAIRING

GARGANEGA | SOAVE CLASSICO | GINI |
2024 | IT

SECOND

CHOICE OF

Spelt Anelli, Pomodoro, Meatballs, Parmesan

Ricotta Cavatelli, Mushroom, Moliterno

Smoked Scallop Agnolotti, Pickled Habanada Mustard Greens,
Breakfast Radish

WINE PAIRING

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

THIRD

Key Lime Pie

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