



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Miso Navy Bean Dip, Carta Di Musica

Winter Chicory Salad, Citrus, Clothbound Cheddar

Delicata Squash, Labneh, Brown Butter, Sage

WINE PAIRING

GINI | SOAVE CLASSICO | 2022 | VENETO,
ITALY

SECOND

CHOICE OF

Black Emmer Tagliatelle, Braised Rabbit, Tomato, Parm

Spaghetti, Peeky Toe Crab, Lemon, Aleppo

Herbed Ricotta Agnolotti, Local Wild Mushrooms, Moliterno

WINE PAIRING

CABERNET SAUVIGNON | INCONNU | 2021 |
NAPA, CA

THIRD

Chocolate Pot De Creme, Coffee 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