



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Badger Flame Beets, Beet Caramel, Labneh, Hazelnut

Spinach, Radish, Clothbound Cheddar, Burnt Lemon Vinaigrette

Celery Root Slaw, Cilantro, Colatura

WINE PAIRING

PINOT GRIS | VIGNETI DEL SOLE | 2025
| IT

SECOND

CHOICE OF

Rye Campanelle, Lamb Ragu, Mint Gremolata, Ricotta Salata

Black Emmer Spaghetti, Tomato, Anchovy, Caper, Olives

Einkorn Malfalde, Kale Pesto, Peas, Pea Shoots, Parmesan

WINE PAIRING

CABERNET SAUVIGNON | GROUNDED WINE CO | 2020 |
WA

DESSERT

Olive Oil Cake, Rhubarb, Ricotta

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