



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Fried Polenta, Castelvetro Tapenade

Thistle Pass & Home Farm Greens, Fennel, Citrus

Chickpea, Radish, Cucumber, Ramp Pesto

WINE PAIRING

PINOT GRIGIO | THREE PEARS | 2022 |
LODI, CA

SECOND

CHOICE OF

Sweet Potato Lasagna, Herb Ricotta, Arugula, Brown Butter

Saffron Radiatore, Skate Cheek, Spinach, Aromatic Vegetable
Broth

Spelt Bucatini, Lamb Bacon, English Pea, Fava Bean, Green Garlic,
Parmesan

WINE PAIRING

IL BARBIGLIONE | ROSSO | 2016 | PALAIA, IT

THIRD

Hazelnut & Cherry Tart

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