



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Garbanzo Salad, Cucumber, Tahini Vinaigrette

Thistle Pass Radishes, Ramp Ranch

Grilled Asparagus, Finger Lakes Gold, Crispy Quinoa, Arugula

WINE PAIRING

PINOT GRIGIO | THREE PEARS | 2022 |
LODI, CA

SECOND

CHOICE OF

Black Garlic Spaghetti alla Chitarra, Peekytoe Crab, Ramps

Spelt Pappardelle, Lamb Ragu, Fava Bean

Spring Onion Casarecce, English Peas, Spinach

WINE PAIRING

BROVIA | DOLCETTO D'ALBA VIGNAVILLEJ |
2021 | PIEDMONT, IT

THIRD

Lemon Panna Cotta, Lavender Gelee, Honeycomb

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