



## PASTA NIGHT

### FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Butternut Squash Dip, Pepitas, Carta Di Musica

Rainbow Carrots, Whipped Tahini, Miso Butterscotch

Baby Romaine Caesar, Anchovy, Focaccia Croutons, Parmesan

### WINE PAIRING

SAUVIGNON BLANC | FAMILLE DUBARD |  
2024 | FR

### SECOND

#### CHOICE OF

Black Emmer Malfade, Lamb Ragu, Peas, Ricotta Salata

Shiitake & Ricotta Agnolotti, Mushroom Dashi, Moliterno

Spelt Campanelle, Sweet Petite Oysters, Sherry Cream,  
Breadcrumbs

### WINE PAIRING

COTES DU RHONE | LES GARRIGUES | 2023 | FR

### DESSERT

Black Forrest Cake, Chantilly, Cherries

### 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