



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Wild Hive Navy Beans, Cucumber, Tomato Confit

Panisse, Calabrian Chili Aioli

Chicory Salad, Bottarga, Almonds, Sherry Vinigarette

WINE PAIRING

SAUVIGNON BLANC | FAMILLE DUBARD | 2023
| FRANCE

SECOND

CHOICE OF

Ricotta Cavatelli, Suckling Pig Ragu, Parmesan

Saffron Bucatini, Peekytoe Crab, Green Garlic, Lemon, Silk Chili

Ramp Torchetti, Peas, Fava, Wendell

WINE PAIRING

IL BARBIGLIONE | ROSSO | 2016 | PALAIA, IT

THIRD

Rice Pudding, Strawberries, Candied Pine Nuts

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