



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Harlem Valley Homestead Tomatoes, Gooseberry, Stracciatella,
Basil

Local Lettuces, Green Goddess Dressing, Radish, Pangrattato

Spiced Eggplant Dip, Carta Di Musica, Zaatar, Pickled Chilis

WINE PAIRING

PINOT BLANC | ROBERT SINSKEY
| 2019 | CALIFORNIA

SECOND

CHOICE OF

Spelt Spaghetti, Lamb Bacon, English Pea, Egg Yolk, Moliterno

Summer Squash Caramelle, Heirloom Tomato, Scallion

Squid Ink Campanelle, Long Fin Squid, Silk Chili, Lemon, Basil

WINE PAIRING

IL BARBIGLIONE | ROSSO | 2016 | PALAIA, IT

THIRD

Cherry Cheesecake Crumble

WINE PAIRING

MONTENEGRO | AMARO | ITALY

FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,

Chaseholm, Tivoli Mushrooms, Thistle Pass

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny