



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Pancetta Cotto, Strawberry, Avocado Crema, Arugula

Carrot, Saffron, Orange, Carrot Top, Carta di Musica

Baby Kale, Preserved Lemon Vinaigrette, Parmesan

WINE PAIRING

ROSE PETILLANT

LISE & BERTRAND JOUSSET | 2023 | FR

SECOND

CHOICE OF

Black Emmer Papperdelle, Lamb Ragu, Piquillo Peppers,
Parmesan

Piquillo Pepper Spaghetti, CrawFish Pomodoro, Shrimp,
Pangrattato

Spelt Campanelle, Charred Garlic Scape Pesto, Peas, Parmesan

WINE PAIRING

SAUVIGNON BLANC | COEUR DU MONT |
2022 | FR

DESSERT

Banana Pudding

WINE PAIRING

SAUTERNES | BARTON & GUESTIER |
BORDEAUX, FR

FEATURED FARMS

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

Thistle Pass, Sharon Mountain Greens, Chaseholm, Greig Farm

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