



## PASTA NIGHT

### FIRST

Rosemary Focaccia, Crema alla Cipolla

Summer Squash Salad, Lemon Vinaigrette, Purslane

Heirloom Tomatoes, Whipped Ricotta, Basil

Citrus Marinated Olives

Wild Hive Navy Bean Dip, Carta Di Musica, Zaatar

### WINE PAIRING

CHENIN BLANC | CHATEAU SOUCHERIE | ANJOU, FR | 2023

### SECOND

### CHOICE OF

Saffron Spaghetti Chittara, Garlic Scape, Sungold Tomato, Peekytoe Crab

Carrot Cavatelli, Smoked Lamb Ragu, McGrath Goliath

Black Emmer Triangoli, Ricotta, Corn, Neji Scallion, Moliterno

### WINE PAIRING

CABERNET SAUVIGNON | GROUNDED BY JOSH PHELPS | CA | 2021

### THIRD

Olive Oil Cake, Gooseberries, Vanilla Cream

### WINE PAIRING

GENEPEY LE CHAMOIS | LIQUEUR

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