



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Cauliflower, Miso, Cashew, Tahini, Charred Scallion

Cucumber, Labneh, Chili Crisp

Prosciutto, Cantaloupe, Arugula, Marcona Almonds, Fig Vincotto

WINE PAIRING

GAVI | LA GIUSTINIANA | TERRE
ANTICHE | 2024 | IT

SECOND

CHOICE OF

Spelt Rigatoni, Lamb Ragu, Piquillo Peppers, Feta

Black Emmer Spaghetti, Fried Skate Cheeks, Lemon, Capers,
Butter

Campanelle, Corn, Cream, Garlic Scape, Cherry Tomato

WINE PAIRING

NEBBIOLO | GIANFRANCO ALESSANDRIA |
2024 | IT

DESSERT

Olive Oil Cake, Chantilly, Blueberries

WINE PAIRING

AMARO MONTENEGRO

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

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny