



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Charred Garlic Scape Dip, Carta Di Musica

Pole Beans, Cantaloupe, Herb Buttermilk, Hyssop

Harlem Valley Homestead Tomatoes, Chaseholm Farmers Cheese, Basil

WINE PAIRING

ALBARINO | VAL DE MEIGAS | SPAIN | 2024

SECOND

Black Emmer Mafaldine, Suckling Pig Ragu, Parmesan

Spelt Radiatore, Early Corn, Grey Morels, Moliterno Pecorino

Squid Ink Campanelle, Shrimp, Peekytoe Crab, Garleek, Lobster Jus

WINE PAIRING

IL BARBIGLIONE | USIGLIAN DEL VESCOVO | ITALY |
2016

THIRD

Cherry Clafoutis, Vanilla Crema

WINE PAIRING

AMARO NONINO

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