



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Deep Roots Cucumbers, Tzatziki, Carta di Musica

Roasted Peach, Clothbound Cheddar, Arugula, N'duja Vinaigrette

Wild Hive Navy Beans, Corn, Piquillo Peppers, Halloumi

WINE PAIRING

ROSE PETILLANT | EXILE | 2023 | FR

SECOND

CHOICE OF

Black Emmer Papperdelle, Short Rib Ragu, Basil, Parmesan

Spelt Raditore, Summer Squash, Green Garlic, Parmesan

Black Emmer Spaghetti, Uni Butter, Scallion, Bonito Flakes,
Trout Roe

WINE PAIRING

CABERNET SAUVIGNON | COLLUSION |
2023 | WA

DESSERT

Shortbread, Peach, Chantilly

WINE PAIRING

BLANDY'S | MADERIA | 10 YEAR |
PORTUGAL

FEATURED FARMS

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

Thistle Pass, Sharon Mountain Greens, Chaseholm, Deep Roots

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