



## PASTA NIGHT

### FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Crispy Polenta, Parmesan Fonduta, Sundried Tomato Confit

Heirloom Tomato, Cucumber, Cantaloupe, Charred Scallion, Black Shallots

Roasted Summer Squash & Yogurt Dip, Carta di Musica

### WINE PAIRING

GAVI | LA GIUSTINIANA | TERRE  
ANTICHE | 2024 | IT

### SECOND

### CHOICE OF

Black Emmer Malfade, Suckling Pig Ragù, Parmesan, Basil

Campanelle, Goose Island Oysters, Pernod Cream, Spinach,  
Focaccia Bread Crumbs

Spelt Casarecce, Summer Squash, Charred Garlic Scape,  
Parmesan

### WINE PAIRING

NEBBIOLO | GIANFRANCO ALESSANDRIA |  
2024 | IT

### DESSERT

Blueberry Panna Cotta, Lemon Curd, Short Bread

### WINE PAIRING

AMARO NONINO

### FEATURED FARMS

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

Thistle Pass, Sharon Mountain Greens, Chaseholm, Greig Farm

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny