

PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Wild Hive Navy Bean Dip, Pickled Chilis, Carta Di Musica

Heirloom Cucumber, Melon, Hyssop, Serrano Ham

Harlem Valley Homestead Tomato Carpaccio, Trout Roe, Basil

WINE PAIRING

RIESLING | HERMANN J. WIEMER | FINGER LAKES, NY | 2023

SECOND

Ricotta Cavatelli, Grass Fed Beef Bolognese, Parmesan

Spelt Casarecce, Early Corn, Grey Morels, Moliterno Pecorino

Saffron Spaghetti, Peekytoe Crab, Smoked Tomato,
Silk Chili, Pangrattato

WINE PAIRING

IL BARBIGLIONE | USIGLIAN DEL VESCOVO | ITALY | 2016

Third

Vanilla Panna Cotta, Blueberry, Strawberry

WINE PAIRING

AMARO MONTENEGRO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

Please inform your server of any allergies or dietary restrictions. We are more than happy to accommodate your needs.

@troutbeck.ny