



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Spinach, Blueberry, Radish, Pinenut, Moliterno

Miso Eggplant Dip, Carta di Musica

Melon, Prosciutto, Stracciatella, Saba, Basil

WINE PAIRING

ROSE | LA CHAPELLE DU SEUIL | 2025 |
FR

SECOND

CHOICE OF

Spelt Malfade, Lamb Ragu, Meyer Lemon, Parmesan, Basil

Squid Ink Campanelle, Calamari, Shishito, Saffron Pomodoro

Radiatore, Summer Squash, Jimmy Nardello

WINE PAIRING

SANGIOVESE | LISINI | 2024 | IT

DESSERT

Peach Almond Tart

WINE PAIRING

AMARO MONTENEGRO

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