



## PASTA NIGHT

### FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Charred Eggplant Dip, Tahini, Carta Di Musica, Zaatar

Heirloom Cucumbers, Labneh, Chermoula

Thistle Pass Blue Coco Beans, Stracciatella

### WINE PAIRING

STURM | PINOT GRIGIO | IT | 2023

### SECOND

Saffron Campanelle, Peekytoe Crab, Royal Red Shrimp, Garleek

Black Emmer Gemelli, Suckling Pig Ragu, Parmesan

Creste Di Galli, Corn, Shishito, Smoked Tomato

### WINE PAIRING

SAN BIAGIO LISINI | SANGIOVESE | IT | 2022

### THIRD

Chai Panna Cotta, Chocolate Hazelnut Streusel

### 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.

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