



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Carrots, Caraway, Saffron, Orange, Carrot Top Pesto

Heirloom Tomato, Stone Fruit, Saba, Basil

Gem Lettuce, Cucumber, Meyer Lemon, Crunchy Seeds

WINE PAIRING

SAUVIGNON BLANC | DOMAINE DE LA
ROCHETTE | 2024 | FR

SECOND

Spelt Rigatoni, Shortrib Ragu, Parmesan, Basil

Black Emmer Spaghetti, Black Garlic Cream, Bonito, Trout Roe,
Scallion

Black Emmer Casarecce, Summer Squash, Jimmy Nardello,
Parmesan, Basil

WINE PAIRING

ROSE | LA SUFFERENE | 2025 | FR

DESSERT

Peach Panna Cotta, Shortbread, White Chocolate

WINE PAIRING

PINOT NOIR | BLOODROOT | 2023 |
COSTAL CALIFORNIA

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 foodbourne illness

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

@troutbeck.ny