



PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Castlefranco Radicchio, Embered Squash, Mollie's Delicious Apples,
Pepitas

Shishito Peppers, Habanada Aioli

Late Summer Squash, Labneh, Urfa, Toasted Seeds

WINE PAIRING

STURM | PINOT GRIGIO | IT | 2023

SECOND

Black Emmer Malfade, Pork Bolognese, Black Garlic, Jimmy Nardello,

Spelt Casarecce, Smoked Steelhead Trout, Trout Roe, Basil

Corn Ricotta Tortellini, Chantrelle, Garleek

WINE PAIRING

SAN BIAGIO LISINI | SANGIOVESE | IT | 2022

THIRD

Sourdough Bread Pudding, Creme Auglaise

WINE PAIRING

AMARO NONINO

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