



PASTA NIGHT

FIRST (FAMILY STYLE)

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Koginut Squash, Pomegranate, Maple, Gala Apple, Radish

Broccoli Rabe Frito, Heirloom Tomato Aioli,
Pomegranate Molasses

Labneh, Summer Squash, Carta di Musica

WINE PAIRING

ROSE | MILEA VINEYARDS | 2025 | NY

SECOND (CHOICE OF)

Spelt Torchiello, Roast Pork, Broccoli Rabe, Parmesan,
Peperoncino Relish

Campanelle, Shrimp, Jimmy Nardello, Lemongrass, Garleek

Black Emmer Raditore, Corn, Shishito, Cherry Tomato, Scallion

WINE PAIRING

PINOT NOIR | BLOODROOT | 2023 |
COSTAL CALIFORNIA

DESSERT

Vanilla Cheesecake, Graham Cracker Crust, Butterscotch

WINE PAIRING

SIX GRAPES | RESERVE PORTO |
GRAHAM'S

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

Please inform your server of any allergies or dietary restrictions.

We are more than happy to accommodate your needs.

@troutbeck.ny