



## PASTA NIGHT

### FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Candy Roaster Squash, Labeneh, Spiced Maple  
Butterscotch, Pepitas

Little Gem Lettuce, Roasted Jimmy Nardello, Candied  
Pistachio, Corn Vin

Wild Hive Navy Bean, Quinoa, Black Emmer Berries, Zaatar

### WINE PAIRING

STURM | PINOT GRIGIO | IT | 2023

### SECOND

Spelt Spaghetti, Lamb Bacon, Shishito, Egg Yolk

Saffron Campanelle, Peekytoe Crab, Garleek Pomodoro

Black Emmer Casarecce, Kyoto Carrot, Sungold Tomato,  
Spiced Carrot Butter

### WINE PAIRING

SAN BIAGIO LISINI | SANGIOVESE |  
IT | 2022

### THIRD

Banana Pudding, Nilla Wafers

### 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