



La Terra

June 5, 2022

Giulietta Dinner Series - Pt. 2

\$115/pp + tax & gratuity

Part two of our Giulietta dinner series is inspired by the offerings of spring. Featuring foraged and locally sourced provisions from neighboring farms, we hope to highlight local meats, produce, and libations.

Antipasto

Cheese, Salumi, House Made Jams, Honey, Crostini
with **Bacio Alla Fragola**

Lucky Sign Gin, Strawberry, Basil, Limoncello, Frizzante

Insalata

Roasted Root Vegetable Medley, EVO, Herbs
with **Radicato**

Boyd & Blair Vodka, Carrot, White Balsamic Reduction, Beet, Red Ribbon Bitter Lemon Seltzer

Pasta

Ricotta Gnocchi, Asparagus, Mushrooms
with **Primavito**

Maggie's Farm White Rum, Falernum, Mint, Pea, Lime, Seltzer

Secondi

Pork Chop, Charred Ramps, Polenta
with **Ponce De Bacca**

Wigle Whiskey, Blackberry & Blueberry, Thyme, Lemon, Jamaica's Finest Ginger Beer

Dolci

Rhubarb Crisp with Vanilla Ice Cream
with **Cyn-cin**

Maggie's Farm Spiced Rum, Cynar, Cinnamon, Pineapple, Tonic

[PURCHASE TICKETS HERE](#)