

thursday dinner

appetizers

Dinner soup 8

Duck confit and black walnut fritters with mushroom, parsnip 9

Selection of American Artisanal cheeses:
1 for 6 2 for 10 3 for 15

Three bean salad with pomegranate, arugula, orange, fresh sheep's milk cheese 9

Steamed PEI mussels with pancetta, pinot gris, chili, fennel seed, grilled bread 10

American Prosciutti Plate: tasting of prosciutti, pork "butter", candied pistachios 11

Flatbread with roasted spaghetti squash, garlic oil, burrata cheese 16

Flatbread "Margherita" with whole milk mozzarella, tomato, basil 13

Terzo Piano Antipasto: spicy sopressata, mocetta, wild boar mortadella, finocchiona salami, aged cow's milk cheese, pickled vegetables and olives 15

thursday additions

Our seasonal specialties will be explained by your server

pasta and entrees

Spaghetti with ricotta cream, melted and crispy leeks, black pepper, lemon 16

Butter poached cobia with fresh brown rice, fennel, dill, saffron brodo 23

Potato gnocchi with pork neck sugo, shaved parmesan cheese, breadcrumbs 17

Grilled steak with yukon potatoes, roasted pear, chestnut, beef sauce 27

Chickpea and veggie burger with zucchini and chilis, served open faced with romesco, tender greens, parmesan, lemon 17

Beef "patty melt" with house made sauerkraut, beer cheese, bacon, pumpernickel, onion rings 17

1.5.2012

18% Gratuity added for all parties of 6 or more

With respect to Chicago Health Code and the policies of The Art Institute, we regret that boxed food can not be carried into the museum nor held at Terzo Piano or museum coat checks. We apologize for any inconvenience.

In the interest of public health, Terzo Piano chooses to remind its guests of the increased risk of food borne illness associated with eating raw or undercooked animal foods such as eggs, meat, poultry and seafood.

we are proud to support the following farms:

Dietzler Farm, Wisconsin - beef

Anson Mills, South Carolina - farro, polenta

La Quercia, Iowa - prosciutto, coppa, pancetta

Joe Russo, Chicago - sopressata

Creminelli, Utah - salumi

Becker Lane, Iowa - pork

Calabro, Connecticut - mozzarella, ricotta cheeses

Roelli, Wisconsin - cheshire cheese

Saxon Creamery, Wisconsin - Evalon and Pleasant Ridge Reserve cheeses

Miller's Amish, Indiana - chicken

Chef's Garden, Ohio - spinach, salad greens, micro-greens

Living Waters Farm, Illinois - salad greens

Pinn-Oak Ridge Farm, Wisconsin - lamb

Capriole, Indiana - goat's milk cheeses

Heritage Prairie Farm, Illinois - wheat berries, honey, seasonal produce

Prairie Fruits Farm, Illinois - goat's and sheep's milk cheeses

Nichols Farm, Illinois - produce

Seedling Farm, Michigan - produce, apple cider, dried fruit

McWethy Farm, Michigan - year-round tomatoes

Majestic Nursery, Illinois - salad greens

Dreymiller and Kray, Illinois - bacon

Terzo Piano is proud to support the farms and purveyors seen here. We are committed to serving only farm-raised meats and poultry, local and organically grown produce whenever possible. Everything produced in our kitchen is done from scratch, no short-cuts taken. Our goal is to bring you, our guests, the most flavorful, highest quality meal possible on a daily basis. We hope that you can taste it in every bite.