

## appetizers

Today's soup 7

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

American Prosciutti Plate: tasting of prosciutti,  
pork "butter", apple mostarda 11

Terzo Piano Antipasto: spicy sopressata, mocetta,  
wild boar mortadella, finocchiona salami, aged cow's  
milk cheese, pickled vegetables and olives 16

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

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

## "eat your admission" menu 18

choose 1 appetizer and 1 entree OR  
1 entree and 1 dessert from the menu below

Today's soup

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

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Hand crafted spaghetti with ricotta cream, melted  
leeks, lemon, black pepper

Steamed PEI mussels with pancetta, Cline pinot gris,  
fennel seed, chili

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Chocolate and coffee semi-freddo with banana salted  
caramel, toasted oats

Ice cream or sorbet of the day with vanilla struesel

## salads

Terzo Piano chopped salad with grilled chicken,  
salami, Brussels sprouts, cow's milk cheese,  
herb vinaigrette 17

Due piccole: flatbread with house made duck  
sausage, goat's milk cheese, tomato-chili sauce,  
served with baby kale and pistachio salad 17

## sandwiches

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

Beef burger with aged cow's milk cheese, garlic  
aioli, pickled zucchini, rosemary fries 18

## entrees

Potato gnocchi with lamb sugo, kalamata olives,  
fresh sheep's milk cheese, breadcrumbs 17

Grilled steak with yukon potatoes, roasted pear,  
chestnut, beef sauce 24

Roasted trout with brown rice, kumquat, wilted  
spinach, toasted garlic, black walnut pesto 23

## sides

Hand cut French fries with house ketchup  
large 8    small 4

Beer battered onion rings with lemon 5

1.16.2012

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:

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.

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

Maple Leaf Farm, Indiana - ducks

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 - whole wheat, honey, flour, cornmeal

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