

# Kids Menu

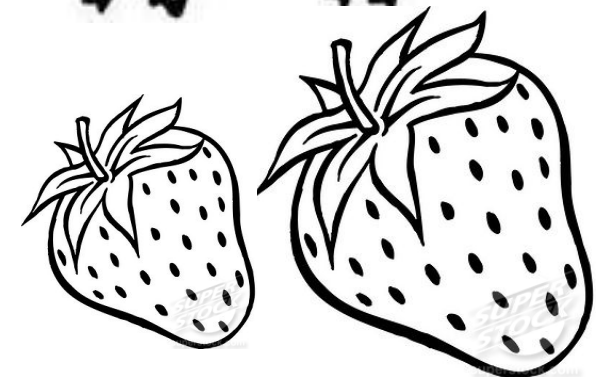
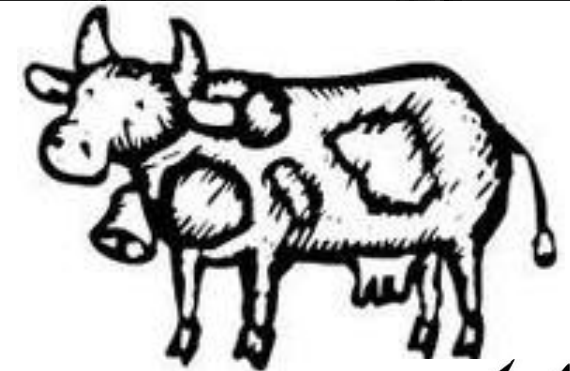
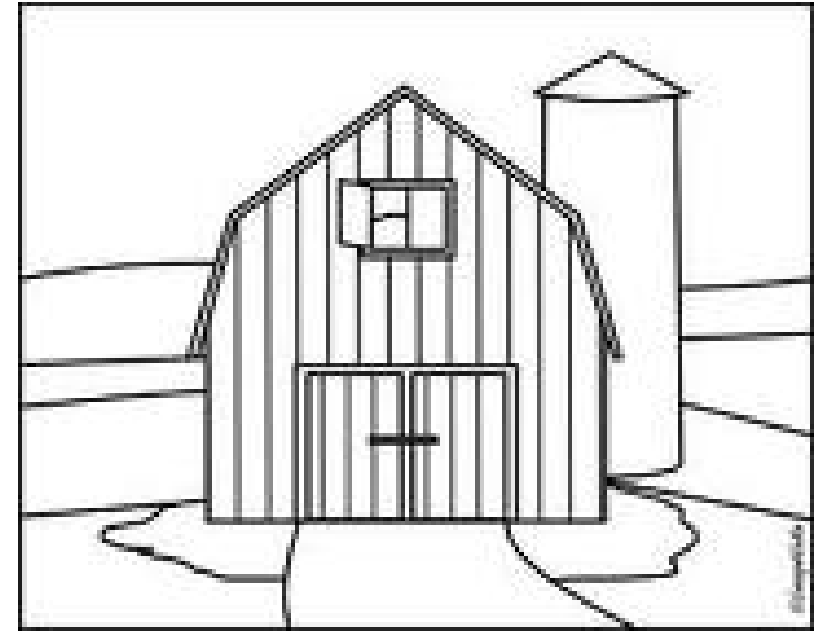
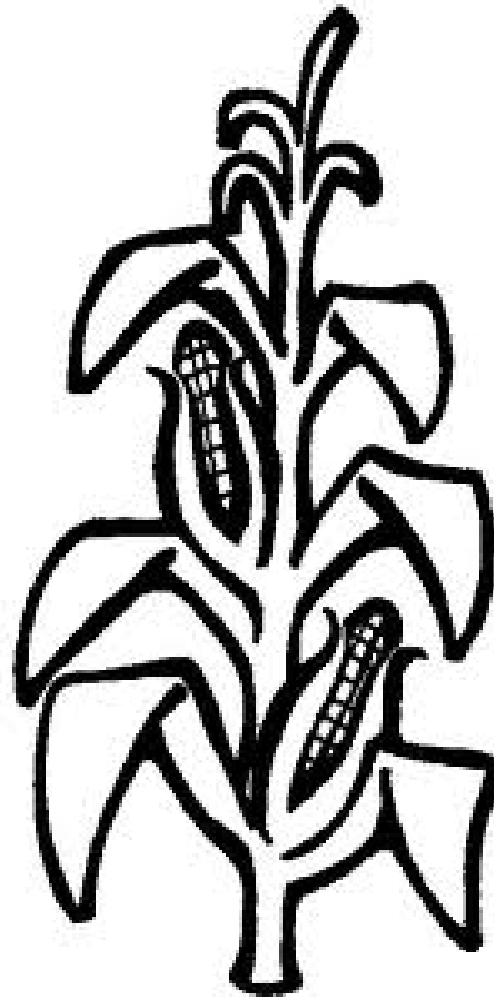
Salad with Wisconsin Parm 4

Cheese Pizza 9

Cheeseburger with french fries 9

Spaghetti with tomato sauce 9

# Welcome to Chef Tony's Farm!



## Word Jumble

etarh            \_ \_ \_ \_ \_  
asitr            \_ \_ \_ \_ \_  
pgnitnia        \_ \_ \_ \_ \_  
cloro            \_ \_ \_ \_ \_  
frshe            \_ \_ \_ \_ \_  
acvnsa          \_ \_ \_ \_ \_

## we are proud to support the following local 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.