



# WE TOOK THE LOCAL RESTAURANT CHALLENGE!

[www.eatlocalmilwaukee.org](http://www.eatlocalmilwaukee.org)

**We pledge to take the Eat Local Milwaukee Restaurant Challenge. As part of this challenge, we commit to sourcing as much food locally as possible.**

**Mia Famiglia Ristorante**  
**10049 West Forest Home Ave**  
**Hales Corners**  
**414-425-0507**  
**[www.miafamigliarestaurant.com](http://www.miafamigliarestaurant.com)**

## **Please tell us what sourcing locally means to your restaurant.**

*How does it impact the way you do business? In addition to detailing foods/products you source locally, you might consider telling us about products you source that are raised sustainably.*

Sourcing locally has been part of our dining offering since we opened 11 years ago. It is important for Mia Famiglia to offer our guests the freshest produce, meats and fish available on a daily / seasonal basis. Sourcing locally and using fresh product has kept Mia Famiglia apart from other restaurants that do not take the time and effort and cost, it takes to offer fresh product.

Mia Famiglia has its own 1/4 acre veggie & herb garden, we grate our hard cheese, we make fresh mozzarella, and Ricotta Cheese, we make our own breads, desserts, as well as fillet our fresh fish and butcher our fresh meats. This truly has made us a unique dining experience.

## **Please give specific examples of products that your restaurant consistently buys from a local source.** *Be sure to indicate the source of the product.*

High Cross Farms (elk)  
Lake View Farm (buffalo)  
Tomato Mountain Organic (tomatoes)  
Al Come Cream Mfg Co (butter)  
Country Pride Meats  
Bel Gioioso (cheese)  
Don Teffer Organic Farm (veggies & Herbs)  
Dominion Farm (Chickens)