



A MILANO DAL 1883

# PICCOLO PECK

VIA SPADARI'S  
NEW GASTRONOMIC CAFÉ

IN THE HEART OF THE HISTORIC SHOP,  
AN INFORMAL SPACE  
WHERE TO TASTE THE BEST  
OF PECK'S DELICIOUS GASTRONOMY.

**PECK**

VIA SPADARI 9 . MILANO





MILAN, OCTOBER 6<sup>TH</sup> 2016

On the ground floor of via Spadari, in the very heart of the historic shop, now stands **PICCOLO PECK, a gastronomic café** modelled after the most distinctive features of Peck's soul. Designed in shades of chocolate and honey by architect Alessandro Scandurra (who had already signed the Expo Gate), Piccolo Peck recalls the atmosphere of the small shop's origins with a contemporary twist. The Belleville chairs in dark wood, the neoclassic columns and the still counter are perfectly integrated into the already existing elements.

PICCOLO PECK is a place where Peck's best products are served in an **informal** convivial **atmosphere** highlighted by a fun *mise-en-place* consisting of colourful pottery. Here, people will taste the very best of **Peck's gastronomy**: *pan brioche canapés* re-interpreting great classics (such as the renowned Russian salad, veal in tuna sauce, shrimps in cocktail sauce and the unmissable paté), but also tastings of carefully selected **cold cuts and cheese, high-quality vegetables in olive oil, roasts as carpacci** and sea gastronomy. There are also dishes thought for people following a vegan or gluten-free diet.

The menu enhances the **artisan production of via Spadari's labs**, from *bresaola di punta d'anca* to cow's milk mozzarella, and is accompanied by a careful selection of wines, sparkling wines, spirits and cocktails. A soon-to-come piece of news: a **gourmet proposal of small luxuries** for more demanding palates, from *foie gras* to caviar and lobster.

But PICCOLO PECK is more than that. **Breakfast** is another of its must: every month, besides the 100% Arabica coffee of the house, a refined single-origin coffee is chosen among the shop's exotic collection and served. The tea selection includes the most precious teas from distant Oriental gardens. Brioches and croissants are rigorously handmade, using only prime flour. This is also the perfect place for the gluttonous ones, who love to linger over the most important meal of the day, treating themselves to a slice of cake or of panettone dressed in mascarpone sauce.

The **pre-dinner** aperitif is equally wonderful. Customers can choose the perfect accompaniment to a savoury canapé among the 3.000 wines of the wine cellar or the *signature* cocktails, such as the *Barbacoa Bloody Mary* or the *Gin&VodkaSaladMartini*.

PICCOLO PECK is shaped having **freedom** in mind, the freedom to savour delicacies in every moment of the day, to have a salty breakfast or even to pair panettone with a cocktail, if you wish so.



## PECK'S RESTAURANT

**AL PECK:** fine dining

**PICCOLO PECK:** gastronomic café

**PECK ITALIAN BAR:** Milanese comfort food and winery

## PRACTICAL INFO

**ADDRESS .** Piccolo Peck, via Spadari 9

**PHONE .** 02 802 3161

**EMAIL .** [piccolo.peck@peck.it](mailto:piccolo.peck@peck.it)

**WEBSITE .** [www.peck.it](http://www.peck.it)

## OPENING HOURS

**MONDAY .** 3 PM - 8 PM

**TUESDAY - SATURDAY .** 9 AM - 8 PM

**SUNDAY .** 10 AM - 5 PM

**LUNCH AVERAGE PRICE .** 20 euros (drinks not included)

