

PECK



A MILANO DAL 1883

**THE TEMPLE
OF GASTRONOMY**

**GASTRONOMY . FOOD COUNTER
BUTCHERY . FRESH PASTA
GROCERY . PASTRY
WINE CELLAR**

Via Spadari, 9 20123 Milan
P +39 02 8023161
customer.service@peck.it

Monday 3 pm - 8 pm
Tuesday - Saturday 9 am - 8 pm
Sunday 10 am - 5 pm

PECK

**CITYLIFE
SHOPPING DISTRICT**

**RESTAURANT . COCKTAIL BAR
GASTRONOMY . WINE CELLAR**

Piazza Tre Torri 20145 Milan
P +39 02 36642660
peck.citylife@peck.it

Monday - Saturday 10 AM - 11 PM
Sunday 10 AM - 9 PM

al **PECK** 

LUNCH IN MILAN

Via Spadari, 9 20123 Milan
P +39 02 8023161
customer.service@peck.it

Tuesday - Sunday 12 pm - 3.30 pm



GASTRONOMIC COFFEE

Via Spadari, 9 20123 Milan
P +39 02 8023161
customer.service@peck.it

Monday 3 pm - 8 pm
Tuesday - Saturday 9 am - 8 pm
Sunday 10 am - 5 pm

BEVANDE

Water 25 cl 1,75

Water 75 cl 3,5

Coffee 3,5

Ginseng 4

Teas 5

Service 3

Other information on products that may cause intolerances are available on request.

*Some products may have been deep frozen at the origin or congealed through a rapid deep freezing procedure in accordance with the legislation.

The fishery products served raw and the gastronomic preparations based with raw fish are subjected to a preventive health remediation treatment according to Reg CE 853/2004.

al **PECK** 

Lunch in Milan

TUESDAY TO SUNDAY, 12 PM - 3.30 PM

Our connection with the city of Milan starts in 1883. It was then that our founder arrived to this city, willing to establish here his shop and laboratory of fine food. Since then, more than 130 year have gone by. 130 years of passion for what we do, which is selecting, producing and cooking the best ingredients with the recipes from our tradition. Al Peck is our restaurant dedicated to the lunch, which in Italy is considered a daily, yet important ceremony. It might be a business lunch o a family feast, a light lunch or a gourmet journey. In any case, our wish is to make your noon break joyful and relaxing. Thank you for trusting us.

Behind the curtains

Our production laboratories are just 2 floors below this restaurant. 2.000 square meters (more than 20.000 square feet) just 300 meters from the Duomo di Milano. That's where we produce cheese, cold cuts and much more. Twice a week we open the doors of the laboratory to the public, to show where and how our products are born.

The lab tour take place on Thursday and Saturday from 11.30 am until 12.30 pm
for groups of max 8 people.

For information and booking: customer.service@peck.it and +39 02 80231650

PECK.IT



Premium seasoned meat

Describe it as “bresaola” is not enough. Our meats, originary from cows of Fleckvieh race, are spiced and seasoned in our laboratories through a handcrafted process that takes around 100 days. The features that make our “bresaola” unique are solid texture of the meat, its marbling that gives a richer taste, and its perfect and uniform ageing.

Cold veal in tuna sauce

We use vacuum cooking with low temperature to make our cold veal soft and able to maintain the highest savour and nourishment. For the tuna sauce that enriches this traditional recipe we use only big slices of tuna in olive oil. Selecting the best tuna, we want to give the sauce a silky consistency.

Mozzarella and burrata

They are handmade in our laboratories. Three times a week we receive the milk from a farm near Lodi and we process it to obtain ‘pasta filata’ cheeses like mozzarella, burrata, ricotta, scamorza and mascarpone.

STARTERS

Veal patè Peck with raspberry butter on croutons	15
Mondeghili meatballs with chicory	18
Aubergine parmigiana	18
Parma ham and melon	19
Peck bresaola with russian salad	22
Roastbeef with vinegary crushed potatoes	22
Peck starter *	24
Peck cold veal in tuna sauce	24
Classic bavarian beef tartar	24
Seafood salad in oil and lemon *	25
“Culatello” ham with grilled bread	26
Octopus salad with potatoes *	26
“Ham” jamon iberico de Bellota	26

SALADS

Caesar salad	17
Datterino tomatoes and Peck burrata	18
Tofu, soncino salad and mango *	18
Three tomatoes and Tropea’s onions	18
Prawn salad, avocado and lime *	22

FIRST COURSES

“Tagliolini” pasta with pesto Peck *	15
“Pappardelle” fresh pasta with cacio, pepper and pears	16
Ricotta cheese stuffed ravioli with butter and sage	16
Lasagne Peck *	17
Milanese risotto with saffron	18
Spaghetti with tomatoe sauce, basil and creamed goat’s cheese	20
“Tagliolini” pasta with butter, lime and caviar	34

FISH MAIN COURSES

Seabream with mint and bulgur’s caponata	23
Fish soup *	28
Slice of amberjack with herbed sour cream *	30
Red tuna tartare *	36
Braised monkfish “ossobuco” with creamed peas *	36

MEAT MAIN COURSES

Chicken with soya sauce, ginger, toasted hazelnut and aubergine puree	20
Pork in loin cutlet with raw asparagus and cherry tomatoes	22
Curried chicken with pilaf rice and cashews	24
“Tagliata” sliced bavarian beef steak with Milanese mayonnaise, capers and pickels	28
Bavarian beef fillet steak with smoked mashed potatoes	32
“Milanese” breaded veal cutlet	35
Traditional “ossobuco” with mashed potatoes / “Milanese” Risotto	25/38
Grilled bavarian beef rib (min 2 people)	45

SIDE DISHES

Baked potatoes	8
Mashed potatoes	8
Steamed or grilled vegetables	10
Caponata	12

DESSERTS

Absolute chocolate *	10
Strawberry and pistachio mousse *	10
Milano cake *	10
Hazelnut and Tangerine *	10
Miracle tart	10
Fresh fruit salad	9

Pesto

Our pesto is only produced with basil from Liguria, Pecorino romano DOP, Parmigiano Reggiano DOP, salt, pepper and italian extra-virgin olive oil. It is one of our best selling products in the shop.

Milanese recipes

In Milan since 1883, it would be interesting to count how many mondeghili, Milanese risotto, ossobuco and Milanese cutlet that have been prepared in our kitchens. To testify our strong connection to the city, they have always been the favourite dishes of our customers.

Bavarian beef rib

It is one of our flagship dish. The sirloins stays in the cellar for an average of 4 weeks. The marbled meat becomes even more flavorful as well as tender. It is then browned in the pan, cooked in the oven and simply served with Maldon salt, it doesn’t need anything else. If not a good red wine to pair with.