



PICCOLO

PECK

VIA SPADARI, 9 20123 MILANO
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WWW.PECK.IT

CAFÈ

| | |
|------------------------------|----------|
| Caffè espresso | 3 |
| Cappuccino / Double espresso | 4,5 |
| Montecarlo | 4 |
| Teas and infusions | Tea list |
| Water 0,25 / Water 0,75 | 1,5 / 4 |
| Soft drinks | 4 |
| Extracted juices | 8 |
| Juices | 7 |

DESSERTS

| | |
|-------------------------------------|-----|
| Brioche and croissants* | 3 |
| Cake of the day* | 7 |
| Single portion cake* | 10 |
| Macaron (single piece) | 3 |
| Mignon pastry (single piece) | 2,8 |
| Chocolate praline (single piece) | 1,5 |
| Panettone with mascarpone cream | 6 |
| Sbrisolina* | 5 |
| Crostatina* | 5 |
| Ice-creams and sorbets (3 flavours) | 9 |

SMALL EATS

| | |
|---|----|
| Parmigiano Reggiano 36 months | 3 |
| Spicy Bella olives | 3 |
| Salamino mignon | 3 |
| Marinated asparagus | 4 |
| Marinated radicchio from Treviso | 3 |
| Marinated peppers with rosemary | 3 |
| Grilled baby artichokes | 6 |
| Hot small eats* (6 pieces among mondegghili, olive all'ascolana, potato croquettes) | 9 |
| Vegetarian burger | 12 |
| Arancini | 6 |

CANAPÉ

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|----------------------------|---|
| Russian salad | 5 |
| Quail eggs | 5 |
| Prawn in cocktail sauce* | 6 |
| Veal in tuna sauce | 6 |
| Peck Paté | 6 |
| Salmon marinated with dill | 8 |
| Cantabrian anchovies | 8 |
| Salmon caviar | 6 |

COLD ROASTS

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|-----------------------------------|----|
| Carpaccio with crudité | 15 |
| Roastbeef with steamed vegetables | 18 |
| Veal in tuna sauce | 18 |

SEAFOOD

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|-----------------------------|----|
| Sole with oil and lemon | 21 |
| Catalana sturgeon carpaccio | 20 |
| Salmon marinated with dill | 22 |
| Seafood salad* | 18 |
| Octopus and potato salad* | 18 |
| Seafood pilaf rice* | 18 |

COLD CUTS AND CHEESE

| | |
|---|----|
| Bresaola of our own production | 12 |
| Parma ham 24 months | 12 |
| Mortadella | 9 |
| Culatello di Zibello | 18 |
| Smoked goose breast | 12 |
| Parma ham, Bresaola, Culatello, Cooked ham | 16 |
| Coppa, Salami, Mortadella, Pancetta | 14 |
| Milk bread with cold cuts | 5 |
| Taleggio | 6 |
| Gorgonzola | 6 |
| Parmigiano Reggiano 36 months | 6 |
| Tasting of cheeses | 14 |
| Selection of Peck's cold cuts and cheeses | 18 |

FIRST DISHES

| | |
|-----------------|----|
| Lasagne | 16 |
| Parmigiana | 17 |
| Pasta and beans | 17 |
| Rice soup | 15 |
| Ravioli | 16 |

SALADS

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|---|----|
| Our Caesar salad | 12 |
| Gianpiero's salad | 12 |
| Caprese with mixed tomatoes and buffalo mozzarella | 14 |
| Greek Calabrian Taggiasca | 12 |
| Nerves salad | 10 |
| Fennel, oranges, pine nuts and anchovies | 10 |
| Tuna and eggs | 12 |
| Whole grain rice salad with vegetables | 12 |

CAVIAR OF WHITE STURGEON (Acipenser Transmontanus)

10 grams 42

Served with buckwheat blinis
and sour cream

CLUB SANDWICH

| | |
|--------------------|----|
| Classic | 14 |
| Veal in tuna sauce | 14 |
| Salmon | 18 |
| Vegetarian | 13 |

SIDE DISHES

| | |
|--------------------|---|
| Steamed vegetables | 8 |
| Baked potatoes | 8 |
| Chicory | 8 |
| Mashed potato | 8 |
| Turnip greens | 8 |

FRUITS

| | |
|--------------|----|
| Ananas | 9 |
| Wild berries | 12 |

PICCOLO PECK IS OPEN

MONDAY 3 PM - 8 PM
TUESDAY - SATURDAY 9 AM - 8 PM
SUNDAY 10 AM - 5 PM

The service ends 30 minutes before closing time.

WINES BY THE GLASS

Peck's selection

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|---------------------------|----|
| Franciacorta Brut | 10 |
| Prosecco di Valdobbiadene | 7 |
| Chardonnay | 6 |
| Sauvignon | 8 |
| Pinot Grigio | 6 |
| Chianti Classico Riserva | 8 |
| Barbera d'Alba | 7 |
| Barolo | 10 |

BEERS

| | |
|---------------------------------|---|
| Menabrea | 6 |
| Poretti 6 luppoli | 7 |
| Poretti 9 luppoli | 7 |
| Cento volte forte (blanche) | 9 |
| Gassa d'amante (blonde ale) | 9 |
| La mancina (belgian strong ale) | 9 |

LIQUORS, SPIRITS AND COCKTAILS

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|---------------------------------|----|
| Limoncello with Sorrento lemons | 6 |
| Grappa selection | 6 |
| Gin&Vodka Martini | 15 |
| Negronino | 15 |
| St. Germain cocktail | 15 |
| Bloody Mary | 15 |

Bread, cover and service are included.

*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.

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

For special requests of products not included in the menu, a 10€ charge will be applied. The Chef reserves the right to serve only those products that lend themselves to an express service and in line with our brand.