

MILAN



CONCIERGE INFORMATION



MUSEO DEL NOVECENTO

A WINDOW OPEN TO ART

JANUARY 2015

● EVENTS ● SHOPPING ● WE RECOMMEND



PECK

QUALITY AND PASSION FOR THE TOP OF FOOD

More than a deli, there is a place where food and wine lovers can satisfy any desire. This could be the best nutshell way of describing Peck. The historic shop in Via Spadari 9, is a must for any gourmet that has a few hours of free time to live Milan.

Peck is in fact one of the most important benchmarks for haute cuisine in town. Even if it's enough to put your feet into for feeling the ecstatic pleasure to be invested by the scents and colors of the best of the Italian culinary tradition, the secret of such quality is perhaps the most hidden of Peck.

MORE THAN A CENTURY OF HISTORY

If the shop, very close to Duomo, succeeded in more than 130 years of history to get a leading role in the Milan scene, where competition certainly is not lacking, it is thanks to the work behind the scenes of those who work daily with passion and craftsmanship. From the staff who choose the best suppliers and selects the



PECK



Via Spadari, 9 - Milano



Stop **DUOMO**

OPENING HOURS

- Monday from 15:30 to 19:30
- From Tuesday to Saturday:
from 9:30 to 19:30



products of the highest quality from those available on the market, to the chefs that prepare with their own hands the food specialties that Peck produces directly in its laboratories.

Of a total of 4000 square meters on three floors in via Spadari, two thirds are in fact hidden from the customers eyes. It's here that over 100 people of the staff work, each specialized in their field, to guarantee that the production, aging and storage of the products will be the best as possible.

Just think of what happens with Bresaola, a Valtellina speciality, that Peck produces in its own shop in Milan. They start from fresh meat and cure all phases. From the selection of the piece of beef, strictly from the Peck butcher's shop, to its preparation. From salting until the aging, all steps are carried out in a special room, with controlled temperatures and humidity, to ensure better conservation.

MOZZARELLA MILAN STYLE

A craftsmanship that is also found in fresh cheeses such as mozzarella, mascarpone, burrata and ricotta. All, are produced in the laboratory under the shop, using traditional tech-

niques and milk from small farms in Lodi, which guarantee the quality of the materials.

In the Peck "back room", every process is organized to be done in the traditional way, but in the best possible conditions with regard to the sanitary aspects and everything that can affect the quality of the food.

In the kitchens, in the pastry shop, in the butcher and even in the aging and in the maturation cells of the meat, every aspect is studied in detail.

FROM TRUFFLES TO WINES

The same philosophy, which hides a huge passion for their work, is also adopted in the selection and relations with





suppliers. «Anyone who works with us knows that we are very demanding, but also that we respect and value the quality» says Leone Marzotto, vice president of Peck. «This is how, within their own production, our suppliers select the best for us».

No surprise, then, that in Peck's shop, you can find the top of the selection of any product. For example from the

Beluga caviar to the fine white truffle of Alba, until a series of niche products exclusively sold.

Extraordinary food that you can match to one of the thousands labels that Peck holds in its extraordinary wine house. It is a true paradise for wine and spirits lovers, who can find fine wines and rare products from around the world.

