



## PECK AT PALAZZO ITALIA

**Peck**, the historical food brand of Milan gets to Palazzo Italia as a natural recognition of an icon that built its long history on food.

Its **restaurant** on the fourth and fifth floor at **Palazzo Italia**, into the Italy Pavilion, is open for breakfast, lunch, aperitif and dinner.

Roofed with a spectacular transparent “sail”, which shows the architectural structure, the restaurant – on the fourth floor – is directed by the former Michelin-starred Chef Matteo Vigotti, who **reinterprets the most appreciated Italian recipes** in his menu, to praise the raw materials strictly selected by Peck.

The **wine list** includes a wide range of Italian labels and represents a wine overview of the Italian regions. The **terrace on the fifth floor**, the highest point in the exhibition site, offers a unique view on Lake Arena and Albero della Vita, the Tree of Life.

The restaurant Peck a Palazzo Italia is already a **coveted location** for exclusive events and the place where institutional dinners of the delegations of Expo take place.

A **selection of Peck products** is available in the official store of the Italy Pavilion **on the ground floor**, as a summary of the wide offer of food products you can find in the shop in via Spadari 9.

Peck conveys more than 130 years of experience as a **selector and manufacturer of top-quality products** into the **gastronomic celebration of the biodiversity of Italy** in its best representative products: from bluefin tuna caught in the Mediterranean Sea to the Parmigiano selected among the best cheese-houses in the parmesan mountains, from Ligurian Taggiasca olives to baby artichokes from Paestum.. until the “**products of the Duomo**”: artisan cured meats and fresh cheeses produced into Peck’s laboratories in via Spadari 9.



## PECK AND THE ITALY PAVILION, BOUND BY A COMMON OBJECTIVE DEVELOPING THE EXCELLENCE OF MADE IN ITALY

Milan's gastronomy institution, founded in 1883, turns into Art of Reception also at "**Peck a Palazzo Italia**" restaurant as calling card of the Italian food&wine industry, not only in terms of fine food, but also high-level catering service, through which customers may experience and appreciate the Italian values the Italy Pavilion intends to represent.

Distinctive feature of all Peck's restaurants is the exclusive use of the raw materials sold in the deli-shop a few steps away from the Duomo. The reason behind such a choice lies in the knowledge that the quality of a dish depends on the quality of each ingredient.

At Peck a Palazzo Italia, directed by the former Michelin-starred chef Matteo Vigotti, visitors of the Italy Pavilion may live a unique gastronomic experience in an elegant, refined atmosphere, savouring dishes inspired to Peck's recipes and getting lost in the choice of wine.

In the DNA of Peck there have always been both the commitment to self-produce some of its most representative delicacies and the will to work with small-scale Italian excellence producers. Such an approach has helped many small high-quality food businesses to grow and to reach new markets and consumers, international as well, thanks to the visibility provided by Peck.

This is a righteous example of **industry integration**, which allows Peck to offer the best to its customers, and to grant its partners the chance to grow and to assert themselves. All for the benefit of the Italian system.

Peck's vocation for quality is accompanied more and more by the **respect for environment and sustainability forms**, for instance through action aimed at saving energy, achieving zero-emission efficiency and minimizing food waste.

Since 2013 Peck has embarked on a global path of technological requalification of its production lines, which consists in using ground water as heat source, aimed at energy saving and reducing environment impact.

In line with the Nursery concept, the **training and promotion of youth** is part of the company's tradition: transferring passion and customer service culture to young people is one of our main goals.

The strengthened partnership agreements with Academies and Training Institutes, useful for preparing the staff for the various professions required when organizing a restaurant, have been further reinforced on the occasion of Expo Milano 2015. In particular, to tackle the predictable tourist flow increase in the city, we have recently launched a series of training courses with the Istituto Professionale Servizi per l'Enogastronomia and the Ospitalità Alberghiera Carlo Porta, to provide young people with a high-level competence and in line with our standards.