



PECK ITALIAN BAR

THE BAR AND RESTAURANT THAT COMBINES PECK'S TRADITIONAL CARE WITH A CASUAL INFORMAL ATMOSPHERE

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Peck Italian Bar is a young and dynamic bar and restaurant, combining Peck's traditional care for quality with a casual atmosphere and a quick, efficient service. The location is bright and unconventional, the cooking traditional and careful of the raw materials used.

Renowned for the quality of coffee, breakfast and croissants (homemade into Peck pastry labs), Peck Italian Bar is also a landmark restaurant for business lunch of many professionals working in the area.

Open from 7.30 to 22.30 you can eat à la carte during the opening hour until the evening, when the lights go down and the atmosphere is right for a relaxing after-work aperitif or a tranquil dinner. The menu changes every day, there is a wide choice of desserts and fruits, and customers can choose among more than 40 labels of wines by the glass.

The space is elegantly divided between counter service and dining room, providing flexibility in times and ways of consumption. The double entryway, from Via Cesare Cantù 3 and Via Victor Hugo 4, allows booking even only a part of the whole space as location for private events, releasing it from the daily dynamics of the bar.

PECK

Peck was born in 1883, when Franz Peck, a *charcutier* from Prague opened a workshop on via Orefici 2, a few steps from the Duomo of Milano, dreaming to turn it into the best deli-shop in town. The city, by then considered the central European capital of fine food, answered enthusiastically, and Peck rapidly became a reference point for habitual customers, among which the Italian Royal Household and the city's best families.

Since then, the Milanese gastronomy successful story has continued up to present days, intertwining with con the story of the entrepreneur families, who time after time have guided Peck – enriching the know-how with new forms of experience. So, from late 1800s shop selling cured and smoked meats, Peck has progressively broadened its horizons, becoming what it is today: the shop where to find every kind of high-quality delicacy; a haven for those longing to re-discover the taste of tradition; the destination for those looking for new frontiers in the international cuisine.

The deli-shop and the production labs are distributed on more than 3.000 square meters, and include the butcher-counter, the grocery, the cheese-area, the ready-made hot and cold dishes, the deli-counter, the bakery, the wine cellar and the gourmet restaurant. More than 100 employees, experts in the art of food processing, work on a daily basis to provide customers only with the finest products.

The selection of the best producers and suppliers goes hand in hand with the will to self-produce the most representative items of its offer.

Peck exclusive services include the shop, two restaurants (Al Peck and Peck Italian Bar), a catering service, e-commerce, gift sets, and home delivery.

Today, Peck is present in Japan, Singapore, Taiwan and South Korea; the goal for future development is to bring the Italian quality in the world, opening deli-shops and restaurants in the major international capitals.



PECK A PALAZZO ITALIA – PADIGLIONE ITALIA – EXPO MILANO 2015

On the occasion of Expo Milano 2015, Peck is going to represent the Italian excellence in fine food and dining, following the victory of the tender for the concession of the restaurant of the Italian Pavilion.

“Excellence, Italian taste, respect for the tradition and innovation and sustainability are the pillars upon which our cuisine is based: the values through which we commit ourselves to represent Italy in the world.”

For further information:

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