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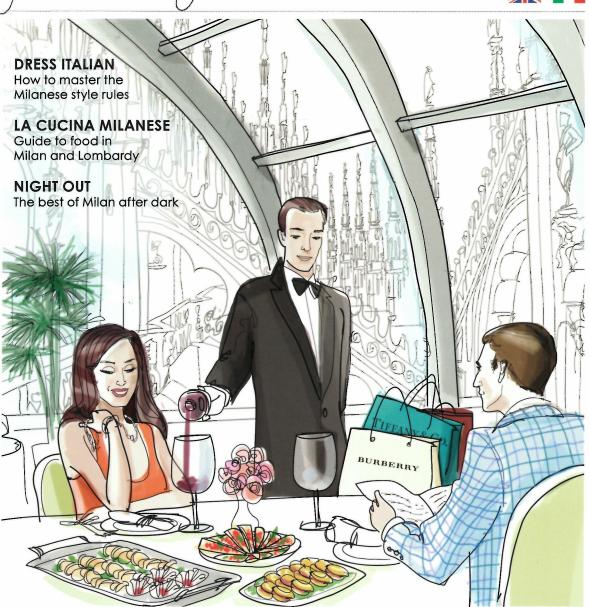
MILAN EXPO & DESIGN 2015

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your exclusive, guide to Milan







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PFCK



There are excellent coffee bars on every street of Milan, serving everything one needs to start the day. One of the most famous of these is Peck, a renowned enogastronomia in Via Spadari established in 1886. Since its inception Peck has been frequented by the astute Milanese. They've perfected the art of taking coffee, and happily educate any traveller in the rules. See right for the top three commandments of caffè italiano

Ci sono dei bar eccellenti in tutta Milano, che offrono tutto ciò che serve per inizare la giornata nel migliore dei modi. Oggi uno dei più famosi di questi bar si trova proprio nel centro di Milano: Peck, rinomata enogastronomia fondata nel 1886 e fin da subito frequentata dai milanesi buongustai. Sono dei maestri del caffé e una vera educazione per i turisti. Leggi tre delle regole chiave del caffé nel riquadro qui a destra.





THERE'S MORE TO COFFEE THAN CAPPUCCINO:

The Milanese are busy people and the surcharge imposed upon sitters means that they always drink their coffees standing at the bar

A cappuccino is part of your breakfast meal, or a mid-morning snack and shouldn't be spoken of thereafter

It's best not to complain to your barista about the lack of American coffee houses in Italy, these names are dirty words and go against the concept of simplicity being the gastronomic choice over here. Coffee is about the care. attention and knowledge of the maker, so you don't play around with it by adding ice cream and vanilla syrup

Top, Peck delicatessen in Via Spadari, with a fine coffee bar on the first floor; above, photo courtesy of Caffé Vergnano