



# PICCOLO PECK

VIA SPADARI, 9 20123 MILANO  
T +39 02 80 23 161

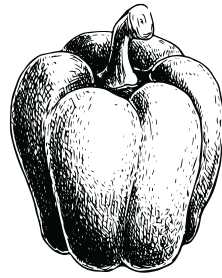
WWW.PECK.IT

## CAFÈ

Espresso	3
Cappuccino	4.5
Double espresso	4.5
Montecarlo	4
Teas and infusions	Teas list
Water 0.25	1.5
Water 0.75	4
Soft drinks	4
Extracted juices	8
Juices	7

## DESSERTS

Brioche e croissants*	3
Cake of the day*	7
Panettone with mascarpone cream	6
Sbrisolina*	5
Crostatina*	5
Ice-creams and sorbets	9

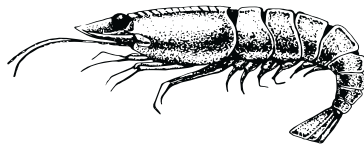


## SMALL EATS

Parmigiano Reggiano 36 months	3
Spicy Bella olives	3
Salamino <i>mignon</i>	3
Marinated asparagus	4
Marinated radicchio from Treviso	3
Marinated peppers with rosemary	3

## TARTINE

Russian salad	5
Quail eggs	5
Prawn in cocktail sauce*	6
Veal in tuna sauce	6
Peck Paté*	6
Smoked salmon	8
Cantabrian anchovies	8
Salmon caviar	6



### PICCOLO PECK IS OPEN

**MONDAY 3 PM – 8 PM**  
**TUESDAY TO SATURDAY 9 AM – 8 PM**  
**SUNDAY 10 AM – 5 PM**

The service ends 30 minutes before closing time.

## COLD ROASTS

Carpaccio with crudité	14
Roastbeef with steamed vegetables	18
Veal roast and Caesar salad	16
Galantina veal roast with mesclun salad	14

## SEAFOOD

Sole with oil and lemon	16
Catalana sturgeon carpaccio	20
Marinated smoked salmon	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
Coppa from Zibello	12
Culatello from Zibello	18
Smoked goose breast	12
Parma ham, Bresaola, Culatello, Cooked ham	16
Coppa, Salami, Mortadella, Pancetta	14
Taleggio	6
Gorgonzola	6
Parmigiano Reggiano 36 months	6
Tasting of cheeses	14
Selection of Peck's cold cuts and cheeses	18

### 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.

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.

## CAVIAR OF WHITE STURGEON

(*Acipenser Transmontanus*)

10 grams 42

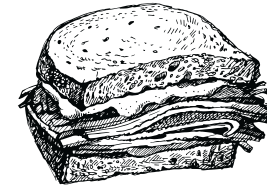
**served with buckwheat blinis and sour cream**

30 grams 100

**Served with sturgeon, quail eggs or tartar**

## CLUB SANDWICH

Classic	14
Veal in tuna sauce	14
Salmon	18



## SALADS

Our Caesar salad	12
Caprese with mixed tomatoes and buffalo mozzarella	14
Greek Calabrian Taggiasca	12
Mixed season leaves and crunchy seeds	10
Fennel, oranges, pine nuts and anchovies	10
Tuna and eggs	12
Whole grain rice salad with vegetables	12

## FRUIT

Fruit salad	9
Wild berries	12

## WINES BY THE GLASS

### Excellent Champagne

Alexandre Bonnet, Blanc de Noirs, Brut	13
Paul Bara, Brut, Grand Cru, Réserve	12.5
Bruno Paillard, Première Cuvée	12
Philipponat, Royale Reserve Brut	12

### Peck's selection

Franciacorta Brut	10
Prosecco di Valdobbiadene	6
Chardonnay	6
Pinot Grigio	6
Chianti Classico Riserva	6
Amarone della Valpolicella	10

## BIG LITTLE WINES BY THE BOTTLE 37,5 CL

### White

Curtefranca bianco 2015 Ca' del Bosco	18
Chardonnay Ciampagnis 2015 Vie di Romans	22
Franciacorta Brut Cuvée Prestige Ca' del Bosco	25
Rossj – Bass Chardonnay 2015 Gaja	44
Cervaro della Sala 2014 Antinori	39
Gaia & Rey 2011 Gaja	86

### Red

Curtefranca rosso 2012 Ca' del Bosco	18
Chianti Classico Riserva 2011 Antinori	27
Barolo 2012 Parusso	32
Tignanello 2012 Antinori	60
Barbaresco 2013 Gaja	93
Sassicaia 2012 Incisa della Rocchetta	94
Ornellaia 2013 Tenuta Ornellaia	98

## LIQUORS, SPIRITS AND COCKTAILS

Limoncello with Sorrento lemons	6
Grappa selection	6
Gin&Vodka salad Martini	15
Negronio	15
St. Germain cocktail	15
Barbacoa bloody Mary	15