

New Year's Eve Menu



Happy Holidays from Peck!

Once again this year, our New Year's Eve menu has been designed, selected, and prepared by our chefs and gastronomic experts with the care and passion that have distinguished Peck's delicacies for more than 140 years.

A wide selection of exquisite products and tasty dishes to bring Peck's excellence to your table, ready to be shared on New Year's Eve with all your loved ones.

The New Year's Eve Menu can be purchased in our stores (Via Spadari and Via Salvini) on December 30 and 31 or ordered by email at delivery@peck.it starting December 20.

New Year's Eve Menu



Code	PECK'S PATES	Price
7711	Peck tuna paté	8,3/hg
3155	Peck paté	8,3/hg
3161	Paterini with goose liver and truffles	13,9/hg
3159	Game paté	15,4/hg
CANAPÉS AND GASTRONOMIC PANETTONE		
3263	Assorted gourmet canapés	5 pc
3264	Gourmet caviar canapés	10 pc
4689	Gourmet fish panettone (by reservation)	253 pc
3300	Gourmet panettone 60-piece (by reservation)	140 pc
3302	Gourmet panettone 120-piece (by reservation)	260 pc
SAVORY PIES		
6677	Savory pie with sautéed artichokes	4,8/hg
VEAL WITH TUNA SAUCE AND RUSSIAN SALAD		
3290	Veal with tuna sauce	5,4/hg
3117	Russian salad	4/hg
3116	Celery root salad	3,9/hg
STARTERS		
7030	Potato croquettes	2,95/hg
2010	Mondeghili (Milan meatballs)	4,8/hg
4691	Ascolana olives	5,5/hg
2104	Rice ball with mozzarella cheese	3,8 pc
3274	Rice ball with meat sauce	3,8 pc



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Code	FIRST COURSES	Price
7712	Golden lasagna with porcini mushrooms	6,5/hg
2080	Lasagna Bolognese	3,7/hg
892	Crepes with smoked salmon	5,4/hg
2085	Crepes with artichokes and marjoram	4,6/hg
8293	Salmon ravioli with crème fraîche sauce, chives and citrus zest	7,5/hg
5447	Sautéed rice with scallops and filange vegetables	8,9/hg
2135	Seafood pilaf rice	4,9/hg
894	Cannelloni with ricotta and spinach	3,8/hg
FRESH PASTA		
6501	Fresh egg yolk tagliolini	1,65/hg
6500	Fresh egg yolk fettuccine	1,65/hg
6499	Fresh egg yolk tagliatelle	1,65/hg
6498	Fresh egg yolk pappardelle	1,65/hg

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Code	FRESH STUFFED PASTA (to be cooked)	Price
3424	Ravioli with white truffle	11,5/hg
4276	Peck meat tortellini	5,25/hg
4277	Peck meat ravioli	4,25/hg
7031	Culatello ravioli	6,3/hg
3442	Ricotta and spinach ravioli	4,75/hg
3461	Pumpkin ravioli	4,2/hg
943	Artichoke ravioli	7,4/hg
2520	Borage ravioli	4,75/hg
3423	Parmigiano Reggiano ravioli	4,75/hg
3445	Aosta Valley ravioli	4,2/hg
2569	Cheese and pepper ravioli	4,2/hg
6312	Wild salmon ravioli	7,4/hg
3412	Salt cod ravioli	7,9/hg

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Code	SHELLFISH, OCTOPUS AND SEAFOOD	Price
2451	King crab with zucchini crudités, oil, and lemon	63,5/hg
5706	Royal lobster garnished in jelly	38/hg
5709	Royal lobster garnished au naturel	45/hg
3022	Lobster salad	33/hg
7675	Baby lobsters in cocktail sauce	36/hg
7676	Steamed baby lobsters	58/hg
3091	Plain shrimp	18/hg
3094	Shrimp in cocktail sauce	15,5/hg
3223	Lobster and sole pie with Russian salad	17,5/hg
3240	Salmon, tuna, and crab semifreddo	12,9/hg
7022	Vol-au-vent with lobster, shrimp and salmon	20 pc
3015	Mantis shrimp with oil and lemon	17,5/hg
3020	Scallops au gratin	15 pc
3045	Mussels with oil and lemon	5,25 pc
3173	Octopus with oil and lemon	17,9/hg
3172	Plain octopus	21/hg
3124	Plain seafood salad	14,5/hg
3120	Seafood salad	11,8/hg
6517	Catalan-style lobster (by reservation)	60/hg

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Code	OUR FISH DISHES	Price
6951	Orkney farmed smoked salmon	25/hg
2289	Cantabrian Sea anchovy fillets in extra virgin olive oil	26,5/hg
3076	Sole fillets with oil and lemon	26,4/hg
3077	Sole fillets au naturel	30/hg
3250	Sturgeon with oil and lemon	20,8/hg
3239	Plain sturgeon	25,5/hg
3212	Sliced dill-marinated salmon	18/hg
3200	Sliced wild red king smoked salmon	49/hg
3215	Salmon garnished in jelly	9,5/hg
3025	Capitone	16,5/hg
FISH MAIN COURSES		
7005	Creamed salt cod	9,5/hg
898	Honey-glazed black cod fillet, cowpea beans and red onion	18,5/hg
6527	Stewed baby octopus on a white polenta tart	8,5/hg
8252	Slice of yellowtail with artichokes on a bed of cannellini bean cream, scented with citrus fruits	13/hg
2443	Mediterranean fish soup	12/hg
6468	Turbot fillets in potato crust on spinach tart	13/hg
SAUCES		
2489	Mayonnaise sauce	1,8/hg
2487	Cocktail sauce	2,4/hg
2496	Oil and lemon sauce	5,4/hg
2506	Tuna sauce	3,7/hg

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Code	MEAT MAIN COURSES	Price
7004	Lamb with prunes on a bed of potatoes	8/hg
7052	Veal fillet Rossini style on potato rosti	13/hg
2460	Duck à l'orange	6/hg
2749	Cooked zampone	4,8/hg
2510	Cooked cotechino	4,8/hg
6869	Cotechino in pastry crust	7/hg
2867	Veal fillet medallions with porcini mushrooms	9,9/hg
7715	Veal cheek in port wine	9/hg
2526	Adult beef fillet in pastry crust	10,5/hg
MEAT MAIN COURSES TO COOK		
30	Priest's hat	2,6/hg
47	Traditional cotechino	2,8/hg
46	Fresh cotechino	2,45/hg
285	Raw zampone	2,9/hg
MEAT IN JELLY AND SNAILS		
3130	Burgundy snails	4,5 pc
3118	Nervetti salad	3,9/hg
3220	Savoyard oil and vinegar	4,9/hg
3105	Assorted jellies	7,4/hg
3135	Marbrè in jelly	10,5/hg

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Code	SIDE DISHES	Price
3167	Radicchio and Parmesan tart with herbs and pine nuts	6/hg
938	Spinach and pumpkin flan	4,7/hg
7036	Sautéed porcini mushrooms	9,9/hg
7082	Steamed artichokes	7/hg
7491	Sautéed broccolo fiolaro	3,5/hg
2815	Vegetable caponata	3,5/hg
8303	Sautéed escarole	4/hg
6320	Roasted new potatoes	3,5/hg
7027	Mashed potatoes	2,35/hg
5448	Potato, mushroom and roast gravy boulangère	4,4/hg
2880	Eggplant parmigiana	3,9/hg
2874	Stewed lentils	3,5/hg

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Code	CHEESE CAKES	Price
506	Brie cheese cake with truffles	19/hg
524	Brie cheese cake with hazelnuts	5,5/hg
832	Sweet cheese cake	4/hg
633	Cheese cake with white truffles	16/hg
4833	Square cheese cake with walnuts	4/hg
PARMESAN		
6949	Organic Vacca Bianca Parmigiano Reggiano aged 30 months	6,7/hg
7960	Organic Vacca Bianca Parmigiano Reggiano aged 60 months	9,5/hg
718	Parmigiano Reggiano DOP aged at least 12 months	2,9/hg
716	Parmigiano Reggiano DOP aged at least 24 months	3,3/hg
CHEESE AND DAIRY PRODUCTS		
7500	Beaufort AOP Chalet D'Alpage	9,5/hg
8182	Bettelmatt d'alpeggio 2025	7/hg
6739	Brie De Rothschild	5,7/hg
7462	Comte AOP aged at least 46 months	9,8/hg
7395	Goat's milk Gouda aged 16 months	7/hg
918	Mont D'Or AOP mini made with raw milk 500g	23 pc
1964	Blues	4,6/hg
658	Mild Gorgonzola DOP	2,1/hg
660	Gruyer AOP	7,5/hg
2319	Cave-aged pecorino cheese with truffles	4,95/hg
685	Peck mascarpone cheese	3/hg
560	Aged Sardinian pecorino cheese DOP "Medoro"	4,65/hg
746	Aged bergamino cheese	2,7/hg

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Code	SPICY SAUCES AND MUSTARDS FOR CHEESE	Price
4288	Sweet and spicy sauce with candied figs 120g	5,5 pc
4287	Sweet and spicy sauce with candied clementines 120g	5,5 pc
4286	Sweet and spicy sauce with candied pears 120g	5,5 pc
3962	Spicy fruit sauces, melon, peach, strawberry 144g	9,5 pc
3961	Spicy fruit, chestnut, plum, and pear sauces 144g	9,5 pc
4285	Candied fruit mostarda 500g	14 pc
3960	Red cherry mostarda 500g	14 pc
3917	Fig mostarda 500g	14 pc
3559	Pear mostarda 500g	14 pc

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Code	OUR CAVIAR	Price
4015	Asetra Caviar 500g	1800 pc
4023	Beluga Caviar 500g	7000 pc
3052	Beluga Caviar 250g	3300 pc
4019	Caviale Peck 500g	1280 pc
4022	Peck Caviar 50g	145 pc
4021	Peck Caviar 100g	290 pc
3054	Peck Caviar 250g	690 pc
4018	Asetra Caviar 50g	170 pc
4017	Asetra Caviar 100g	340 pc
3053	Asetra Caviar 250g	850 pc
4014	Beluga Caviar 50g	650 pc
4013	Beluga Caviar 100g	1320 pc
TRUFFLES AND GOOSE LIVER		
3162	Mini torcione goose liver	45/hg
1282	White truffle Tuber Magnatum Pico from Italy	upon request
3062	Fresh goose liver 2 x 40g	48 pc
3068	Goose liver with truffles	59/hg
3842	Goose liver in a jar 180g	82 pc
3845	Duck liver with truffles 145g	90 pc
3847	Goose liver in a jar 180g	69 pc
3846	Goose liver with truffles 210g	130 pc
3843	Whole goose liver 200g	88 pc

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Code	CURED MEATS	Price
41	Sliced Coppa Peck	5,2/hg
4749	Sliced large veal galantine	7,0/hg
7270	Sliced 22-month aged Parma ham DPO	6,7/hg
6660	Sliced 30-month aged Parma ham DPO Sant'Ilario	7,9/hg
3190	Goose salami 300g (half) / 600g (whole)	11,6/hg
205	Peck whole Felino salami IGP	4,3/hg
22	Peck Mignon Salami	3,8/hg
10	Sliced bresaola hip tip	6,5/hg
7646	Sliced Culatello di Zimbello PDO aged at least 12 months	15,9/hg
7646	Sliced Culatello di Zimbello PDO aged at least 18 months	15,9/hg
116	Iberian acorn-fed ham	39/hg
241	Sliced Milanese salami	4,5/hg
143	Seasoned lard	2,5/hg
206	Whole Peck Salami	3,6/hg
220	Salametto Peck	3,8/hg
PICKLED VEGETABLES IN OIL AND VINEGAR		
7650	Whole Roasted Piquillo Peppers	5,9/hg
3371	Artichokes in extra virgin olive oil	15/hg
3385	"Bella di Cerignola" green olives	3,6/hg
3389	"Bella di Cerignola" black olives	3,2/hg
3384	Hammered olives	3,6/hg
7590	Mediterranean-style seasoned olives	3/hg
3380	Porcini mushrooms in extra virgin olive oil	20,8/hg
3381	Sliced porcini mushrooms in a salad	12,2/hg
8230	Peck Vegetable Garden	4,65/hg

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Code	PANETTONE AND PANDORI	Price
3566	Traditional Panettone 1kg	42 pc
3568	Traditional Panettone 2kg	84 pc
3550	Traditional Panettone 4kg	180 pc
3551	Traditional Panettone 10kg	450 pc
8089	Panettone Sacher 1kg	48 pc
3939	Pear and Chocolate Panettone 1kg	44 pc
8088	Mandarin Panettone with Pistachio Cream 1.2kg	52 pc
3711	Venetian 1kg	42 pc
1579	Pandoro 1kg	40 pc
FRESH AND BAKED CAKES		
1811	Montebianco	5/hg
8187	Pear and gianduia streusel	5/hg
8310	Chocolate, mango and pineapple cake	5/hg
8190	Saffron-flavored rice cake	5/hg
8308	Panettone and mascarpone cheese log	5/hg
8309	Wild strawberry log	5/hg
CREAM		
8306	Chocolate cream	4,5/hg
1307	Chantilly ceam	5/hg
1311	Mascarpone cheese cream	5,8/hg
4636	Mascarpone cheese cream and grand marnier	5,8/hg

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Code	DRIED FRUIT	Price
4621	Salted Cashew Curry	5/hg
2208	Salted shelled almonds	5,8/hg
1014	Toasted shelled hazelnuts	5,5/hg
1083	Pecan walnuts toast	6/hg
1225	Shelled walnuts	4/hg
1025	Peanuts	1,63/hg
1246	Cilento DOP figs with almonds	4,8/hg
1066	Hazelnuts in shell	1,87/hg
1227	Toasted pistachios	3,8/hg
1050	Dried figs	5/hg
FRUIT AND VEGETABLES		
1247	Dehydrated oranges	3,2/hg
1232	Priest chestnuts, origin Italy, category 1	9 pc
1192	Shelled almonds	2,5/hg
7724	Dried apples with cinnamon	3/hg
1112	Dehydrated cranberries	2,3/hg
1034	Roasted Macadamia nuts	7/hg
4615	Natural dehydrated ginger	3,3/hg
5134	Dehydrated ginger with cinnamon	2,2/hg
1045	Diamante selection dates - origin Israel	3,8/hg
1236	Dehydrated grapes	1,8/hg
7630	Vegetable chips 220g	12 pc

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SPARKLING WINES

Price

Franciacorta Alma Assemblage Extra Brut Bellavista Magnum 1,5lt	98
Franciacorta Alma Assemblage 2 Extra Brut Bellavista	45
Franciacorta Millesimato Pas Operè Bellavista	65
Franciacorta Millesimato Pas Operè Bellavista Magnum 1,5lt	155
Franciacorta Millesimato Teatro alla Scala Brut Bellavista Magnum 1,5lt	110
Franciacorta Millesimato Teatro alla Scala Brut 2021 Bellavista	55
Franciacorta Berlucchi '61 Nature Berlucchi	36
Franciacorta Berlucchi '61 Nature Rosè Berlucchi	50
Franciacorta Riserva Palazzo Lana Extreme 2014 Berlucchi	110
Franciacorta Riserva Franco Ziliani 2008 Berlucchi	200
Franciacorta Cuvée Prestige Edizione Peck Ca' del Bosco	35
Franciacorta Vintage Collection Dosage Zero 2020 Ca' Del Bosco	56
Franciacorta Vintage Collection Extra Brut 2020 Ca' Del Bosco	56
Franciacorta Vintage Collection Saten 2020 Ca' Del Bosco	56
Franciacorta Riserva Annamaria Clementi 2016 Ca' Del Bosco	158
Franciacorta Riserva Annamaria Clementi Rosé 2016 Ca' Del Bosco	230
Trento Millesimato Perlé 2018*/19 Ferrari	44
Trento Millesimato Perlé Rosé 2018 Ferrari	58
Trento Riserva Lunelli Brut 2016 Ferrari	58
Trento Riserva Giulio Ferrari Brut 2015 Ferrari	170
Leonia Pomino Metodo Classico Brut Frescobaldi	25
140° Peck Metodo Classico Pas Dosè 2019 Peck	58
Prosecco Valdobbiadene Extra Dry 2024 Peck	20
Champagne Brut Cuvée Saint Pétersbourg Veuve Clicquot	49
Champagne Brut Cuvée Saint Pétersbourg Veuve Clicquot Magnum 1,5lt	140
Champagne Brut Grand Vintage 2016 Moët & Chandon	120



SPARKLING WINES

	Price
Champagne Dom Pérignon Brut 2015 coffret	285
Champagne Dom Pérignon P2 2006 coffret	620
Champagne Krug Grande Cuvée 173ème Édition coffret	285
Champagne Rosé Brut 29ème Édition Krug	520
Champagne Brut Vintage 2011 Krug	600
Champagne "R" Brut Ruinart	78
Champagne Blanc de Blanc Ruinart	105
Champagne Brut Rosé Ruinart	105
Champagne Dom Ruinart Brut Blanc de Blancs 2013 Ruinart	340
Champagne La Grande Dame 2018 coffret Veuve Clicquot	230
Champagne Cuvée Blanc de Blancs Laurent-Perrier	105
Champagne Cuvée Rosè Laurent-Perrier	95
Champagne Cuvée Rosè Laurent-Perrier Magnum 1,5lt	220
Champagne La Cuvée Laurent-Perrier	58
Champagne La Cuvée Laurent-Perrier Magnum 1,5lt	140
Champagne Collection Édition 245 Roederer	69
Champagne Collection Édition 244 Roederer Magnum 1,5lt	155
Champagne Brut 2016 Roederer	120
Champagne Cristal Brut 2016 Roederer	360
Champagne Brut Reserve Billecart Salmon	75
Champagne Brut Reserve Billecart Salmon Magnum 1,5lt	165
Champagne Brut Grand Vintage 1996 Moët & Chandon	425
Champagne Brut Grand Vintage 1999 Moët & Chandon	350
Champagne Brut Grand Vintage 2004 Moët & Chandon	265
Champagne Preface Bardiau	45
Champagne Grand Cru Cuvée 3A De Sousa	125

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WHITE WINES

Price

Gaja & Rey 2022*/23 Gaja	330
Rossj - Bass Chardonnay 2023*/24 Gaja	95
Roero Arneis Bricco Ciliegie 2024 Almondo	26
Vermentino Fosso di Corsano 2024 Terenzuola	22
Terlaner 2024 Terlano	25
Vintage Tunina 2022 Jermann	69
Castello Pomino Chardonnay Riserva Benefizio Frescobaldi	40
Ornellaia Bianco 2018 Ornellaia	330
Gorgona Bianco 2023 Frescobaldi	79
Cervaro della Sala 2023 Antinori	110
Trebbiano d'Abruzzo 2020 Valentini	120
Edda Bianco Salento San Marzano	20
Didacus Chardonnay 2022 Planeta	90
Baron de L 2020 Ladoucette	118
Bourgogne Blanc 2022 Leflaive	130
Chassagne Montrachet Le Vergers 1er Cru 2022 Fontaine Gagnard	165
Meursault Genevrieries 2020 Bouchard	200
Chablis 1er Montmains 2021 Adrien Besson	50
Pouilly Fuisse 2020 Heritage Thibert	55

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RED WINES

Price

Langhe Nebbiolo 2024 Vajra	22
Barolo Albe 2021 Vajra	40
Barolo Albe 2020 Vajra Magnm 1,5lt	110
Gattinara 2021 Nervi	85
Barbera d'Alba 2022 Giacomo Conterno	75
Barolo Arione 2018 Giacomo Conterno	280
Barolo Riserva Monfortino 2019 Giacomo Conterno	900
San Leonardo 2019 Gonzaga Guerrieri	120
Primofiore 2022 Quintarelli	65
Amarone Re Pazzo 2018 Terre di Leone	42
Brunello Castelgiocondo 2020 Frescobaldi	38
Lucente Frescobaldi	25
Lucente Frescobaldi Magnum 1,5lt	70
Chianti Rufina Nipozzano Vecchie Viti 2021 Frescobaldi	19
Il Bruciato 2023 Antinori	38
Guidalberto Toscana IGT 2023 Tenuta San Guido	60
Sassicaia 2017 Tenuta San Guido	400
Ornellaia 2018 Ornellaia	330
Massetino 2018 Tenuta Masseto	500
Masseto 2018 Tenuta Masseto	1550
Kurni 2022 Oasi degli Angeli	175
Kurni 2020 Oasi degli Angeli Magnum 1,5lt	332
Montepulciano Sant'Eusanio 2021 Valle Reale	40
Sessantanni Primitivo di Manduria San Marzano	35
Passorosso Etna Rosso 2022 Passopisciario	32

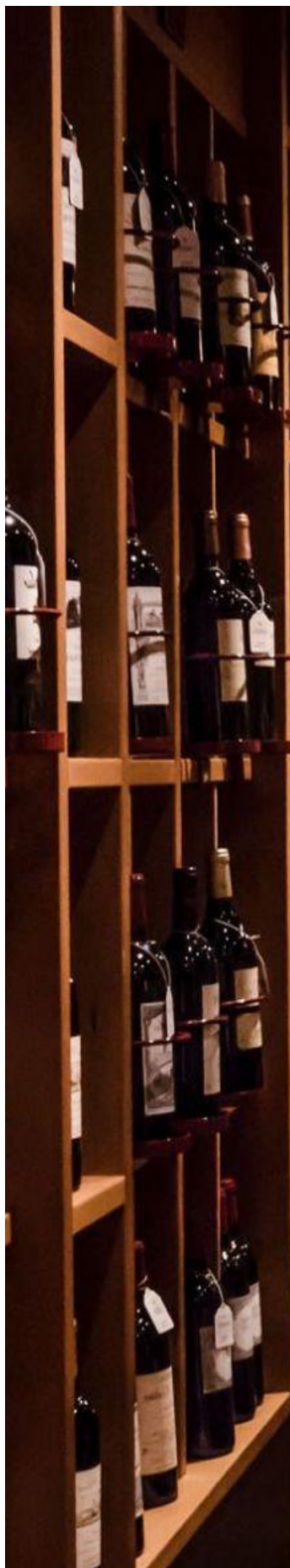


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RED WINES

Price

Bourgogne Pinot Noir 2022 Forey	50
Pommard Clos Blanc 2020 Grivault	120
Nuits St Georges Bousselots 2020 Julien	187
Corton Le Rognet 2021 Clerget	300
Saint Emilion 2020 Château La Mondotte	700
Saint Emilion 1998 Château Valandraud	250
Saint Julien 2023 Château Leoville Las Cases	380



DESSERT WINES

	Price
Canelli DOCG Moscato Peck	16
Barolo Chinato Cappellano	60
Muffato Della Sala 2022 Antinori 50cl	55
Recioto Valpolicella 2022 Bertani	34
Vinsanto Santa Cristina 2020 37,5cl	20
Ben Ryè Moscato Passito Pantelleria 2023 Donnafugata 37,5cl	42
Château D'yquem 2007	800
Château D'yquem 2006 37,5cl	395
Château Climens 2010	150

READY TO DRINK, LIQUORS AND SPIRITS

Negroni Peck 50cl	28
Gin Peck 50cl	35
Cosmopolitan Peck 50cl	28
Martini dry Peck 50cl	28
Grappa di Teroldego Peck 50cl	25
Grappa di Pinot Nero Peck 50cl	25
Grappa di Traminer Peck 50cl	25
Grappa di Müller-Thurgau Peck 50cl	25
Acquavite Riserva 40° UE monovitigni 5 anni Nonino Limited Edition 70cl	98
Amaro Quintessentia Nonino 70cl	33
Liquore di "Limoni di Sorrento IGP" Peck 70cl	25

