

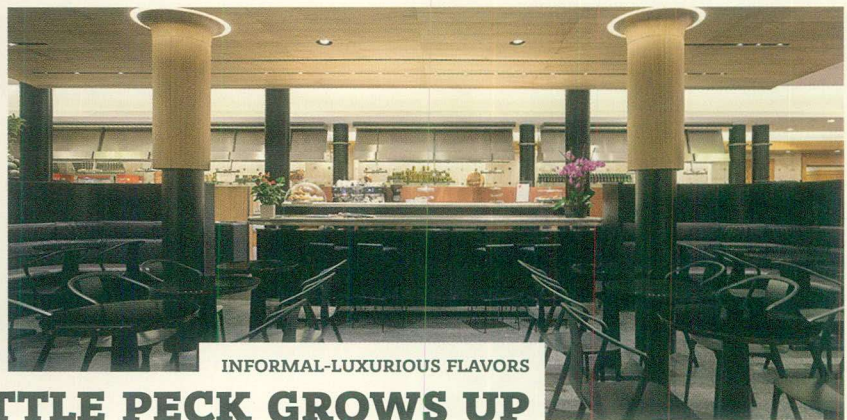
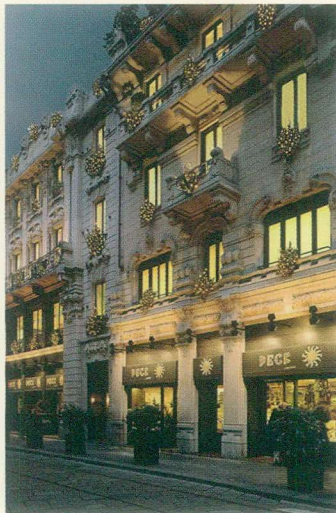


PRECIOUS FLAVORS

TRUFFLES, ALSO IN COCKTAILS

Recent opening for the Truffle Restaurant & Cocktail Bar of Savini Tartufi – the Tuscan family of truffle suppliers, that exports to over 40 countries – inside the NH Milan Palazzo Moscova hotel. The Truffle Restaurant & Cocktail Bar has two spaces – a lounge area and a restaurant – for a total of 125 square meters, where the decor suggests a Tuscan forest, the place of origin of the precious tubers which Savini still treats in the traditional way. At the center of the dining room, a table in Carrara marble, features wooden blocks from which real cypress trees emerge. In the à la carte menu chef Emil Cerioli proposes cuisine in which the raw materials are enhanced by combinations with fresh seasonal truffles. In Tuscany Savini operates in a zone where truffles are found all year: from fine black truffles to winter scorzone, bianchetto truffles to summer scorzone, all the way to the white truffle par excellence, the Tuber Magnatum Pico.

savinitartufi.it, nh-hotels.it



INFORMAL-LUXURIOUS FLAVORS

LITTLE PECK GROWS UP

In the fall, in Milan, Piccolo Pecco opened its doors as a gastronomic cafe inside the 'big' Pecco store on Via Spadari. Designed by Alessandro Scandurra, Piccolo Pecco goes back to the roots of the historic 'bottega' in Milan – founded in 1883 – for a contemporary and informal take on the atmosphere of a Viennese cafe from the 1930s: the neoclassical columns, the steel counter, the dark wooden chairs are harmoniously inserted in the existing space. The gourmand offerings are served up at any time of day, using traditional products from the kitchens of Via Spadari (including the insalata russa, vitello tonnato, gamberi in salsa rosa, paté, pan brioche, as well as tastings of cured meats and cheeses, vegetables and roasts), accompanied by a fine selection of wines (a list of over 3000 of the best labels). Another must is breakfast, for which each month a special single-origin coffee from the stores remarkable selection is served – besides the house coffee, 100% Arabica. The tea list includes some of the finest varieties from faraway lands. If this experiment is a success, the Piccolo Pecco format can be replicated in other cities. *Olivia Cremascoli*

pecco.it

