

DAY TRIPS / ITALY

GOING OFF BRIEF

Milan may be host to the design shows but there are aesthetically pleasing jaunts beyond the city to be had too. We've plotted three day trips to spots usually the preserve of design-minded Milanese – so ditch the schedule for a day and get out of town.

WRITER *Victoria Cagol* PHOTOGRAPHER *Victoria Cagol*

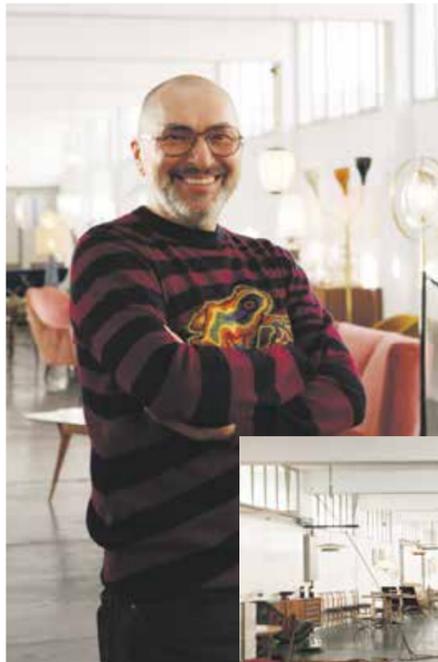
Heading to Milan Design Week this year? You're not alone. Crowds across the north Italian city are expected to swell to some 500,000 people – which is why you should consider a brief retreat from the event's relentless agenda. Without losing the focus on design (that's why you've come to Milan, after all), we invite you to ponder the possibilities of an arcadian escape.

Como and Chiasso, *Italy and Switzerland*

Known for the luxurious villas that are scattered along its shores, Como also offers quiet and sunny streets that are ideal for a day trip. Start by dropping in on Dep Store, a homely shop set in a small courtyard off Via Paolo Carcano, where it offers a wide variety of decor objects and furniture from international brands.

From Como it's just a short drive into Switzerland and the municipality of Chiasso, where Demetrio Zanetti runs 20th-century design gallery Demosmobilia. He focuses on Italian work from the 1950s to the 1980s and is a passionate about the future of bricks-and-mortar retailing. "We work a lot online but I could not do without the face to face interaction and chats with people," he says.

On the way back to Milan pop into Riva 1920, a family-run business now in its fourth generation. All of the furniture on sale here is made using solid wood drawn from sustainable sources; it is built to be passed down among family members for decades to come.



Turin, *Italy*

In recent years, architecture-rich Turin has become a vibrant centre for culture and design, thanks in part to investment in renovating old buildings. One example of this reconstructive wave that's worth a visit is the historic railway depot, now a hub for architecture studios, art galleries and businesses called Docks Torino Dora. Among its residents is Støv – Danish for dust – whose showroom offers restored furniture from the 1950s Denmark carefully selected by Mariavittoria Cervigni and Paolo Barbero. "It all started by chance, we invested in a few pieces and realised the high demand for quality Danish design," says Cervigni.

Hidden under a colonnade in the city centre, the Marco Cappello showroom displays a selection of 1970s and 1980s vintage Italian pieces. An architect by trade, Cappello now focuses on lighting and furniture. "The way that lamps were designed in the 1970s fascinates me," he says. "They are pieces that resemble works of art. It makes you stop and think to yourself, 'Why on earth would you build it that way?' But they are wonderful."

On a Saturday, grab a *bicerin* – a favourite coffee-and-chocolate drink in these parts – and have a browse among the stalls of the Balon flea market, one of the largest in Europe and the perfect spot for picking up a few antiques.



Bologna and Modena, *Italy*

Bologna is known as "La grassa" or "The fat", thanks to the city's rich (in every sense) culinary culture. But there are also plenty of design treats to enjoy here. Away from the more touristic path you'll find Delta-bo Project, set in a labyrinthine space and open only by appointment. The shop's speciality is lighting; its founder Davide Deserti has collaborated with Ferragamo, among a variety of international brands, to create bespoke lamps and a range of other bright solutions.

About an hour's drive from Bologna in nearby Modena, Capperidicasa is the place to find Nordic and Italian modernist pieces. The shop, which also boasts a fine selection of ceramics and a host of smaller objects, was opened in 2011 by former graphic designer Mirco Montorsi and fashion designer Franco Saccani. Today the boutique attracts an international clientele aiming to stock up on understated interior pieces built by top-notch craftsmen. Stop by in person to understand what all the fuss is about.





The Menu: Our editors chew over the latest food scoops every Friday at 19.00 London time. Why not tune in and join them for dinner?
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Clockwise from left: Exterior of the OGR redevelopment; dining at Snodo inside OGR; Mariavittoria Cervigna in the Stov showroom, Turin; vintage lights by Vistosi, Lumenform, Mazzega and Selenova at Marco Cappello in Turin; Capperdicasa founders Mirco Montorsi (on left) and Franco Saccani; big browsing at Demosmobilia; Demosmobilia founder Demetrio Zanetti; sofa by Paolo Buffa with mirrors by Veruska Gennari at Demosmobilia; lighting display at Capperdicasa in Modena; view of the Duomo di Como



Address book:

Stov
Blocco C, Via Valprato 68, Turin
stovfurniture.com

Marco Cappello
Via Palazzo di Città 21, Turin
marcocappello.com

Balon market
Via Borgo Dora, Turin

Dep Store
Via Paolo Carcano 4, Como
depdesignstore.com

Demosmobilia
Via Enrico Pestalozzi 11, Chiasso
demosmobilia.ch

Riva 1920
Via Milano 110, Cantù
riva1920.it

Delta-bo Project
Via Riva di Reno 79, Bologna
delta-bo.com

Capperdicasa
Via Geminiano Grimelli 14, Modena
capperdicasa.com



CATERING / ITALY

Pleased to meet you

A city institution since long before Milan got hooked on fashion and design, Peck has moved out from behind the deli counter to become caterer of choice to both those industries. If you're in town for Salone, chances are you'll be sampling its delights; the least we could do is introduce you to the team.

WRITER Chiara Rimella PHOTOGRAPHER Andy Massaccesi

Next time you're at a Salone presentation, an after-fair party or a private dinner and the *vitello tonnato* you're offered is particularly silky, or the saffron risotto especially creamy, spare a thought for the company that probably provided it: Peck. This stalwart of Milanese gastronomy has a 136-year history but of late its old-school deli has become one of the design (and fashion) industry go-tos when it comes to catering. The team at Peck is keen to maintain clients' privacy and reluctant to share names – what it's proud to announce, however, is that there's so many of them that the shop's services are booked up for the duration of the Milan furniture fair.

"People choose us for our Milanese identity as well as our classic dishes, which we've managed to turn into finger food," says CEO Leone Marzotto.

Peck's prawn cocktails and beef tartares pop-up at all manner of events from gala dinners to intimate

in the 1970s Peck became a huge flagship in its current location on Via Spadari, a few hundred meters from the hulking gothic Duomo. The business passed through the hands of several families before landing with the Marzottos in 2011.

More than just a deli counter, the company has a vast on-site laboratory where chefs make their own produce including salame, bresaola, cheese, pesto and ragù. There's also an enormous wine cellar (one of the best-stocked in a country where there's stiff competition) is manned by sommeliers who are dab hands at wine pairings. Given that Peck also runs four of its own restaurants, there are plenty of waiters available to enlist as silver-service troops.

"We're famous not just for doing everything but for doing everything well," says Marzotto. This is the kind of place that, on Christmas Eve alone, turns over about €500,000; and sells some two tonnes of Russian salad and 12,000 panettoni over the

Of those 160 suppliers, the vast majority are Italian and of those many are in the surrounding region of Lombardy. The plump fruit and vegetables on the shelves – as well as pasta, eggs, oil and many more products – all come from the *bel paese*. But when it comes to particular specialties, the team is not wedded to the idea of sourcing everything domestically: goose liver paté is brought in from Strasbourg; salmon is from Scotland, Norway and Ireland; the beef hails from Germany. All suppliers, though, are expected to come up with recipes just for Peck that are then sold under their sunny, bright-yellow label.

Since becoming CEO, former lawyer Marzotto still makes a point of tasting all ingredients and recipes, but knows when it's time to defer to the in-house experts, too. "[Running this business] definitely wouldn't be possible without the help of my collaborators, and that's our fortune," he says. About 150 people work for Peck – from customer-service managers and check-out assistants to chefs, butchers, bakers – and about 30 of them have worked here for over 25 years. "It means knowledge is passed on but also that people like working here," concludes Marzotto. "And we're proud of that."

The story goes that Pope Francis stopped his popemobile to accept the risotto he was being offered from Peck during a parade

soirées. "We can do catering from A to Z," says Marzotto. The business has pedigree: as the official caterer of Palazzo Italia at Milan's Expo, Peck fed the likes of Angela Merkel, François Hollande and Matteo Renzi – and served food to two popes (the story goes that Pope Francis stopped his popemobile to accept the risotto he was being offered from Peck during a parade).

Founded in 1883 by Prague-born Franz Peck – who moved over to Italy, taking his team of workers with him – the eponymous shop began life as a charcuterie and meat specialist. Soon, Mr Peck found himself supplying his ham to the tables of Milan's aristocracy. Over the years, the delicatessen grew and so did the business model: from being a chain of small neighbourhood outlets,

holidays. For the Milanese, coming here to stock up before Sunday lunch is a ritual.

In an ambition to safeguard Peck's mythic status by adding to the brand, Marzotto has decided to open a new, smaller location in the north-Milan development CityLife, in part to tempt a younger clientele. "Milan has become polycentric," he says by way of explaining his choice of location. "We want to be a neighbourhood deli." While many such shops have over the years succumbed to the pressures of large supermarkets, Peck's savvy business strategy (and scale) may help guarantee the survival of the model. "People miss the values, the culture of a neighbourhood deli," he adds. "We're committed to small-scale producers and suppliers."

1. Francesca Stoppioni
Customer service manager
"She's a cornerstone of this place, with the politest manner."

2. Galileo Reposo
Head of pastry
"He's a perfectionist. Pastry is all about precision"

3. Paolo Schiavone
Head of butchery

4. Maria Caruso
Check-out assistant

5. Nicoletta Calvaruso
Catering manager
"She's an example of someone who grew within the company. She started as an enterprising, competent check-out assistant."

6. Valentina Vargiu
Sommelier

7. Michele Marcotriggiano
Restaurant manager

8. Antonella Ferrari
Gastronomy counter assistant
"She's an obvious example of the style of our service. You can see she enjoys doing what she does."

9. Leone Marzotto
CEO

10. Giuseppe Cipri
Head of wine cellar
"He wards the bottles like his babies."

11. Giampaolo Chite
Head of gastronomy
"He's the most versatile – he can serve at any counter and loves giving advice to foreign visitors."

12. Carmen Romanelli
Counter assistant
"She gives us hope in being able to continue our generational handover."

TRAVEL

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