



I VIENNOISERIE

Traditional italian dough, made with sourdough and Normandy butter, French way folded.

La Rossa Filled with raspberry cream.	€3,50	Plain Italian style brioche dough, French style roll.	€2,00
Coffee Braid Coffee variegated dough with pastry cream, chocolate chips and coffee syrup.	€3,70	La Paveneziana Soft fragrant dough flavoured with citrus and Madagascar vanilla filled with pastry cream.	€3,50
Cream Filled with Madagascar vanilla cream.	€3,00	Pain au chocolat Traditional french pastry with dark chocolate.	€2,70
Hazelnut Filled with toasted hazelnut cream.	€3,00	Roll Cinnamon and raisins.	€3,00
Centosessanta Filled with 160% apricot jam.	€2,50	Savoury Croissant Ham and Fontal cheese.	€5,50
Double Baked Double baked croissant filled with almond cream and fruit.	€4,80	Vegetarian Croissant Rocket, Fontal cheese and homemade mayo.	€5,50
Vegan  Soft fragrant dough flavoured with citrus and buckwheat on top.	€2,70	La Pizzetta Croissant dough with tomato sauce.	€2,30
Pistachio Vegan  Filled with pistachio 55% cream.	€3,50		

Special of the Month

Experiments, comebacks, seasonal or limited edition: ask the staff for the specials.

Beat the Heat!

Rotating selection of homemade granita.

Granita Served with whipped cream. + <i>Brioscia</i> € 2,20	€5,00
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II Panettone

Available all year round.

Slice of Panettone Our traditional Milanese Panettone prepared following the original recipe.	€5,50
Panettone Toast Toasted slice of Panettone, served with Madagascar vanilla cream.	€7,00

Table charge – €1,50 per person



ALL DAY FOOD

From 8am to 3.30pm.

Eggs and Bacon Bomb

€10,50

Homemade maritozzo filled with scrambled eggs, bacon, Fontal cheese and poppy seeds. Served with mixed salad.

Avocado Toast

€12,50

Rye and seeds bread served with avocado, mixed salad and sumac.

+ Salmon € 3,00

+ Scrambled eggs € 2,00

Pavé Sandwich

€8,00

Sandwich with ham, Fontal cheese and homemade mayo.
Made with sourdough bread.

Salmon Sandwich

€12,50

Sandwich with Norwegian smoked salmon, spinach and lime homemade mayo.
Made with sourdough bread.

Maritozzo del Fiordo

€10,50

Homemade maritozzo filled with Norwegian smoked salmon, ricotta, rocket, and sesame seeds. Served with mixed salad.

Focaccia Barese

€4,00/4,50

Served in classic version or wholemeal version with the addition of olives.

Table charge – €1,50 per person





LUNCH

From 12pm to 3.30pm.

Salmon Club Sandwich

€14,00

Shokupan soft bread filled with Norwegian smoked salmon, mixed salad, stracciatella cheese and cumin flavoured almonds.

Pastrami Club Sandwich

€14,00

Shokupan soft bread filled with pastrami, mixed salad, pickles, marinated onion, served with mustard-honey sauce.

Very Very Veggie

€9,00

Marinated courgettes, ricotta, sweet paprika and pumpkin seeds. Made with our sourdough bread.

Vitello Tonnato

€14,00

Slow cooked veal with tuna sauce and caper leaves.

Farro Tre Colori

€11,00

Spelt with spinach cream, Quartirolo cheese, tomato confit and lemon flavoured oil.

Salmon Salad

€12,50

Mixed salad with Norwegian smoked salmon, marinated courgettes, and pumpkin seeds, served with yogurt sauce.

Mozzarella Salad

€10,50

Mixed salad with buffalo mozzarella, tomato confit, sesame seeds and vinaigrette.

Table charge – €1,50 per person



I PASTRIES

Our desserts rotate between timeless classics and seasonal creations.

Raspberries

€7,00

Shortcrust pastry with almond frangipane, pastry cream with vanilla from Madagascar and fresh raspberries.

Biancomangiare

€7,00

Sicilian almond mousse, apricot creamy, crunchy biscuit with praline hazelnuts.

Ganache

€7,00

Cocoa shortcrust pastry with dark chocolate ganache and cocoa streusel.

Lemon & Meringue

€7,00

Shortcrust pastry with almond frangipane, lemon cream and soft burnt meringue.

Tonka

€7,50

Shortcrust pastry with pistachio frangipane, raspberries and tonka bean flavoured white chocolate mousse.

Maritozzo

€5,00

Croissant dough flavoured with citrus and Madagascar vanilla, filled with whipped cream.

Il Dolce della Nonna

Italian classic dessert.

Tiramisù

€6,00

The iconic Italian dessert with savoiardi biscuits, coffee, cocoa and mascarpone cream.

Order your cake!

All the tarts in the counter can be ordered in larger size for your party or a special event.

Check pavemilano.com, spot your cake, choose the size, click and collect/delivery.

Table charge – €1,50 per person



COFFEE

Coffee and drink selection.

Espresso €1,50

Marocchino €2,20

Cortado €2,00

Americano €2,00
Espresso based

Cappuccino €2,20/3,00
Regular / Large

Latte €2,20/3,00
Regular / Large

All coffees are available with:

Soy / Oat Milk + 0,80€

Barley / Ginseng +0,50€

Decaf +0,20€

Specialty Coffee

Our drinks are made using specialty coffees from roasters and micro-roasters in a constantly rotating selection. Ask the staff for coffee currently on the menu.

Specialty Espresso €3,50
Double single-origin shot

Specialty Batch Brew €3,80/5,00
Regular / Large

Flat White €4,20
With double single-origin shot

Specialty Cold Brew €5,00
Cold-brewed for 16 hours.

Specials

Smoothie €5,00
Apple, carrot, lime, celery.

Cold Chai €5,00
Spiced and refreshing cold drink.

Caffè Leccese €3,00
Espresso and almond syrup, served with ice.

Iced Latte €5,00
Double espresso, milk and sugar, served with ice.

Drinks

Orange Juice €4,50

Juices/Drinks/Cold Tea €4,00

Water €1,50

Glass of Wine €6,00
Prosecco Superiore D.O.C.G. Brut

Beer €6,00
La Signora Lina - Pils 4,7% - 33cl
Jungle Bus - IPA 5,5% - 33cl

Table charge – €1,50 per person



I AFTERNOON SNACKS

Afternoon tea and treats.

Choco Cookie

Chocolate, rye and Maldon salt biscuit.

€2,50

Bread, butter and Centosessanta

Bread with butter and 160% apricot jam.

€5,00

Bread and Hazelnut cream

Bread with a cream of toasted
Piedmont IGP hazelnuts.

€5,00

Slice of Panettone

Our traditional Milanese Panettone
prepared following the original recipe.

€5,50

Panettone Toast

Toasted slice of panettone,
served with Madagascar vanilla cream.

€7,00

Tea Selection

Earl Grey *Infuse for 3 minutes*

Elegant and refined bergamot black tea blend.

€4,50

Marrakech Mint Tea *Infuse for 2/3 minutes*

Traditional blend of Chinese green tea and Moroccan mint leaves, with an intense freshness.

€4,50

Ginger Lemon *Infuse for 5 minutes*

Fresh blend of lemongrass, ginger root, orange peel and natural lemon flavouring.

€4,50

Pai Mu Tan *Infuse for 4/5 minutes*

Floral white tea with hints of honey.

€4,50

Table charge – €1,50 per person



HELLO, WE ARE PAVÉ

A handcraft bakery that aims to produce 100% of its offer: from dough to cooking, from baked goods to packaging, everything takes place within our laboratory to guarantee you a superior quality.

Bread

Classic, wholemeal and seeded breads are always available in the bakery, in kilo or half kilo, freshly baked and on display from opening time. There are always new varieties offered, changing every month. Ask the staff about our speciality breads. Book by phone or come and collect your bread!

Coffee

Repubblica Coffee is a blend of 100% arabica, rich in body with chocolate and hazelnut aftertaste, low acidity. Repubblica is born from unique coffee: Brazil Alta Mogiana Franca (natural), India Plantation Bagnedhal (washed) and Dominican Republic, Santo Domingo Cibao (washed). Available in beans or ground for your moka.

Cakes

For your party or a special event. Check pavemilano.com, spot your cake, choose the size, click and collect/delivery.

Allergens

Food served in this establishment may contain one or more of the following allergens, either as ingredients or as traces resulting from the production process. List of food allergens (in accordance with Regulation 1169/2011 and Legislative Decree 231/2017). *Scan the QR code!*

Customers with allergies to one or more ingredients/allergens are asked to inform our staff.



Table charge – €1,50 per person