



📍 Via Felice Casati, 27
Via della Commenda, 25
📷 @pavemilano

HELLO, WE ARE PAVÉ.

We are an 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. From the very first day our greatest goals are the lamination process, proofing techniques and the taste of viennoiserie products. We promise you that we will keep doing more and more.

THE CROISSANTS

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

Plain
2,00€

Centosessanta (160% apricot jam)
2,50€

Madagascar vanilla cream
2,70€

Caramel and lime
3,50€

Pain au chocolat
2,50€

Cinnamon and raisin roll
2,50€

La Rossa with creamy raspberry
3,50€

Coffee braid
3,70€

Double baked croissant with pistachio frangipane, strawberries and raspberries
3,70€

Vegan (plain or filled with creamy chocolate)
2,70€ / 3,50€

Ham and fontal cheese
5,50€

SAVOURY BREAKFAST

Available from 9.00

Pavé sandwich with ham, fontal cheese and homemade mayo
8,00€

Stuffed bombolone with smoked salmon, ricotta cheese and raw spinach
7,00€

Stuffed bombolone with stracciatella cheese and culatta ham
6,00€

Sandwich with smoked salmon, raw spinach and lime flavoured mayo
12,00€

Focaccia barese
plain
with organic olives
with courgette and quartiolo cheese
4,00- 4,50€

Avocado Toast
Our rye bread toast with avocado, sumac and raw spinach
12,00€
Extra salmon + 3,00€
Extra scrambled eggs + 2,00€

Eggs and Bacon
Shokupan Pavé, fontal cheese, scrambled eggs and crispy bacon.
9,00€

PANETTONE ALL YEAR ROUND!

SLICE OF PANETTONE
5,00€

PANETTONE TOAST
served with mascarpone cream
7,00€





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PASTRIES

The ones you read here are tarts always available in every season. The pastry counter is filled with a constantly rotating special proposals. Do you wanna know? Ask the guys!

RASPBERRY

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

7,00€

STRAWBERRIES AND MASCARPONE

Shortcrust pastry with almond frangipane, fresh strawberries, mascarpone cream.

7,00€

SACHER PAVÉ

The traditional recipe enriched with the iconic 160% apricot jam.

7,00€

TONKA

Shortcrust pastry with pistachio frangipane, raspberries and white chocolate mousse flavored with tonka beans.

7,50€

GANACHE

Cocoa shortcrust pastry with dark chocolate ganache and cocoa streusel.

7,00€

LEMON MERINGUE

Shortcrust pastry with almond frangipane, lemon cream and white chocolate, burnt italian meringue.

7,00€

MARITONZO

Croissant dough flavoured with orange and lemon, filled with heavy amount of whipped cream.

5,00€

All the tarts in the counter can be ordered in a **larger format** for your party or a special occasion.

We really like to make cakes.

LOOK AT OUR
COMPLETE CATALOGUE:



DELIVERY?
SCAN HERE!





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LUNCH

Available from 12.00 to 15.30

FOCACCIA MORTAZZA

Mortadella, crescenza cheese, rocket salad and raw pistachio.
7,00€

SALMON CLUB SANDWICH

Shokupan Pavé with smoked salmon, curly kale, stracciatella cheese and toasted almond with cumin.
14,00€

PASTRAMI CLUB SANDWICH

Shokupan Pavé with pastrami, honey mustard, pickles, marinated onion and salad.
13,00€

ROAST-BEEF SANDWICH

Veal cooked at low temperature, confit tomatoes, salad and homemade mayo.
Served with our sourdough bread.
11,00€

MOZZARELLA SANDWICH

Mozzarella fiordilatte, dried tomatoes and basil sauce.
Served with our sourdough bread.
8,00€

SMOKED SALMON SANDWICH

Smoked salmon, raw spinach and lime flavoured mayo.
Served with our sourdough bread.
12,00€

CIAO, PUGLIA! SANDWICH

Turnip tops, stracciatella cheese and almonds.
Served with our sourdough bread.
8,00€

PAVÉ SANDWICH

Ham, fontal cheese and homemade mayo.
Served with our sourdough bread.
8,00€

VITELLO TONNATO

Veal cooked at low temperature, tuna sauce and caper leaves.
14,00€

All our proposal is expressly prepared, to ensure you maximum freshness and quality.

SALMON SALAD

Salad with smoked salmon, confit tomatoes, cucumbers, sunflower seeds and yogurt sauce.
12,00€

COURGETTE SALAD

Salad with marinated courgette, quartirola cheese, pumpikin seeds and vinaigrette sauce.
9,00€

MOZZARELLA SALAD

Salad with mozzarella, dried tomatoes, mix sesam seeds and basil sauce.
9,00€

YELLOW TOMATOES CREAM

Cream of yellow tomatoes with quartirola cheese, raw spinach and crumbled rye and seeds bread.
10,00€

FOCACCIA BARESE

Plain 4,00€
With organic olives 4,50€
With courgette and quartirola cheese 4,50€

AVOCADO TOAST

Our rye bread toast with avocado, sumac and raw spinach.
12,00€
-Extra salmon € 3,00
-Extra scrambled eggs € 2,00

CULATTA BOMB

Stuffed bombolone filled with stracciatella cheese and culatta ham.
6,00€

SMOKED SALMON BOMB

Stuffed bombolone filled with smoked salmon, ricotta cheese and raw spinach.
7,00€

SIDES

Vinaigrette marinated courgettes
4,50€

Mixed salad
4,50€





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COFFEE

Espresso
1,20€

Single origin Espresso (*double shot*)
Guatemala, El Buho - 1800mt
3,50€

Marocchino
2,00€

Cortado
2,00€

Americano
1,70€

Filtered coffee
*We are constantly looking for unique blends,
ask the guys for our daily offer!*
4,00€

Flat White
4,20€

Cappuccino
Regular 2,00€
Large 2,80€

Latte
Regular 2,00€
Large 2,80€

All our coffees are available with:
Soy / oat milk + 0,80€
Barley + 0,50€
Ginseng + 0,50€
Decaf + 0,20€

OUR COFFEE? TAKE IT HOME.

Repubblica Coffee, a blend of 100% arabica, rich in body and
aftertaste of chocolate and hazelnut, with a low acidity.

Repubblica is born from unique coffee:

Brazil Alta Mogiana Franca, natural

India Plantation Baghedhal, washed

Dominican Republic, Santo Domingo cibao, washed

Available in grain our ground for your moka!

SPECIALS

Chai Latte
Served in Pavé mug with cinnamon.
5,00€

Cold Chocolate
Dark chocolate 61%
5,00€

Cold Brew
24 hours infusion.
5,00€

Smoothie
Pineapple, rocket salad and lime.
5,00€

Invigorating Espresso
5,50€

DRINKS

Juices / Soft Drinks
4,00€

Orange juice
4,50€

Guayusa, mint and lemon cold tea
3,70€

Ginger and lime cold tea
3,70€

Water (*can 0,44lt*)
1,50€

Glass of wine (*ask the guys for our daily offer*)
6,00€

CRAFT BEERS

La Signora Lina *Pils 4,7% - 0,33*
6,00€

Jungle Bus *IPA 5,5% - 0,33*
6,00€

Santo Spirito *Helles Bock 7% - 0,33*
6,00€





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OUR BREAD

Since more than ten years we select the best stone ground flours from realities of the territory to offer you a good, digestible and long lasting bread.

Every day on sale, one kilo or half kilo loaf:
classic, wholemeal or mixed seeds.

Every day a special bread, take a look at the weekly schedule!

BREAD WEEK

MONDAY
BUCKWHEAT BREAD

WEDNESDAY
RYE AND WALNUTS

THURSDAY
SPELT, RYE AND MIXED SEEDS TIN BREAD

FRIDAY
MULTIGRAIN

SATURDAY
SARAGOLLA, RYE AND MIXED SEEDS TIN BREAD

SUNDAY
OLIVES, RYE AND MIXED SEEDS TIN BREAD

**DO YOU LIKE OUR BREAD?
ORDER IT AT THE COUNTER
FOR YOUR TONIGHT'S
DINNER!**

**NEED A DELIVERY?
SCAN HERE:**



GRANNY'S BREAKFAST

Bread, butter and apricot jam
Bread, butter and honey
5,00€



TABLE SERVICE CHARGE 1€ PER PERSON.



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SHIPPING ✈

We ship our products to Italy and Europe, come and visit us on pavemilano.com.

WE HAVE A WI-FI NETWORK

We'd love to be considered as a pastry shop, not a coworking. During the day and especially at lunch break we might kindly ask you to free up some space. Simply because a person waiting for a seat is more important than a laptop. We hope you agree.

Wi-Fi: *Pave-wifi*
Pw: *buongiorno*



CUSTOMERS ARE ADVISED THAT THE FOOD ADMINISTERED IN THIS EXERCISE MAY CONTAIN ONE OR MORE OF THE FOLLOWING ALLERGENS AS INGREDIENTS OR IN TRACES RESULTING FROM PRODUCTION PROCESS.

List of food allergens (pursuant to Reg. 1169/2011, D. Lgs. 231/2017)

- Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains; and derivatives
- Eggs and egg products
- Fish and fish products
- Groundnuts and peanut products
- Soya and soya products
- Milk and milk products (including lactose)
- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), nuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pistachio (*pistacia vera*), ...
- Mustard and mustard products
- Celery and celery products
- Sesame seeds and sesame seed products
- Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of SO₂ total to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions

USERS ALLERGIC TO 1 OR MORE INGREDIENTS/ALLERGENS ARE INVITED TO INFORM THE STAFF.



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