



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€

Danish with Madagascar vanilla cream and berries
3,30€

Pain au chocolat
2,50€

Caramel and lime
3,30€

La Mugnaga with candied apricots, almond paste and apricot jam
3,30€

Cinnamon and raisin roll
2,50€

La Rossa with creamy raspberry
3,50€

Coffee braid
3,70€

Double baked croissant with almond frangipane and seasonal stuffing
3,70€

Vegan (plain or filled with creamy raspberry)
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 curly kale
7,00€

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

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

Focaccia barese
plain
with olives
4,00- 4,50

Avocado Toast
Our rye bread toast with avocado, spinach and sumac
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 pastry cream with vanilla from Madagascar
7,00€





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

I 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

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

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€

BERRIES

Shortcrust pastry with almond frangipane, mascarpone cream and berries.

7,00€

MARITOZZO

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!



TABLE SERVICE CHARGE 1€ PER PERSON.



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

LUNCH

Available from 12.00 to 15.30

PULLED PORK CROUTON

Pork shoulder stew, curly kale, hazelnuts, honey mustard sauce.
Served with our sourdough bread.
12,00€

COURGETTE CROUTON

Marinated courgettes with vinaigrette, ricotta cheese, paprika and pumpkin seeds.
Served with our sourdough bread.
10,00€

SALMON CLUB SANDWICH

Shokupan Pavé with smoked salmon, salad, stracciatella cheese and toasted almonds with cumin.
14,00€

PASTRAMI CLUB SANDWICH

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

CIAO, PUGLIA!

Turnip tops, stracciatella cheese and almonds.
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€

ROAST-BEEF SANDWICH

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

PAVÉ SANDWICH

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

TUSCAN SOUP

Warm legume and spelt soup served with crispy asparagus, quartiolo cheese and sumac.
10,00€

SALMON SALAD

Salad with smoked salmon, marinated fennel, toasted almonds and yogurt sauce.
12,00€

COURGETTE SALAD

Salad with marinated courgettes, quartiolo cheese, pumpkin seeds and vinaigrette sauce.
9,00€

VITELLO TONNATO

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

FOCACCIA BARESE

Plain 4,00€
With olives 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

CULACCIA BOMB

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

SMOKED SALMON BOMB

Stuffed bombolone filled with smoked salmon, ricotta cheese and curly kale.
7,00€

EGGS AND BACON

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

MINI CELLAR

		
Cantina Li Duni Nou D.O.C.G. Vermentino di Gallura 2023	6€	20€
Az. agricola Vigneti Valle Roncati Runcà D.O.C. Nebbiolo 2018	6€	24€
Az. agricola San Giuseppe Prosecco Superiore D.O.C.G. Brut	6€	20€

SIDES

Vinaigrette marinated courgettes	4,50€
Mixed salad	4,50€
Curly kale and hazelnuts	4,50€





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

COFFEE

Espresso
1,20€

Marocchino
2,00€

Cortado
2,00€

Americano
1,70€

We are constantly looking for unique blends so you can always taste something new. From single-origin espresso to filtered coffee to cold brew. Do you want known anything more? Ask the staff!

Single-origin espresso
3,50€

Filtered coffee
4,00€

Flat White
With double single-origin shot
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

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

Chai Latte
Served with cinnamon.
5,00€

Cold Chai
Served with cinnamon.
5,00€

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

Cold Brew
12 hours infusion.
5,00€

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€

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€





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

AFTERNOON SNACK

Tart with ricotta cheese and sour cherries
5,00€

Choco Cookie
Chocolate cookie, rye and maldon salt
2,50€

Bread, butter and apricot jam
5,00€

Caramelised pastry
1,20€

OUR TEA SELECTION

Imperial Earl Grey

Elegant and aristocratic bergamot black tea blend, loved and consumed all over the world, a favorite in Anglo-Saxon countries.
An aromatic beverage perfect for five o'clock tea.
We recommend 3 minutes infusion time.
4,50€

Gunpowder

One of the most popular green teas, a classic that combines fresh, light taste with healthful properties. It gets its name from the distinctive rolled leaves.
We recommend 2/3 minutes infusion time.
4,50€

Pai Mu Tan

Grand occasion white tea that is picked in spring. Flowery aromas and honey notes accompany a velvety, rounded flavor developing a long honey finish.
We recommend 4/5 minutes infusion time.
4,50€

Orange, cinnamon andn vanilla

An infusion with a sweet and spicy fragrance, for moments of natural weel-being. Orange peel, cinnamon and vanilla enhance a bouquet of karkadè, calendula petals and rose hip. Refreshing in summer and invorating in winter.
We recommend 4/6 minutes infusion time.
4,50€





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

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, mixed seeds.**
On monthly rotation you will find new proposals. Just ask the guys!

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*



SATURDAY
SUNDAY

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
- Celary and celary 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.

