



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.

VIENNOISERIE

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

La Rossa

with creamy raspberry.

Coffee braid

Coffee variegated dough with custard, chocolate chips and coffee syrup. 3.70€

Paveneziana

Soft dough scented with citrus fruits and Madagascar vanilla, filled with pastry cream 3500

Cream

with Madagascar vanilla cream. 3.00€

Hazelnut

with toasted hazelnut cream. 3,00€

Vegan 0

Plain or filled with creamy raspberry. 2,70€ / 3,50€

Cinnamon and raisin roll

2.50€

La Pistacchio

Croissant dough with orange zest, filled with 55% pistachio cream. 4.50€

Centosessanta

with 160% apricot jam. 2.50€

Pain au chocolat

2,70€

Plain

Savoury croissant with ham and Fontal cheese. 5,50€

Vegetarian croissant

with rocket, Fontal cheese and homemade mayo. 5,50€

SAVOURY BREAKFAST

Pavé Sandwich

Sandwich with ham, Fontal cheese and homemade mayo. 8,00€.

Culaccia Bomb

Toasted bombolone filled with stracciatella cheese and Culaccia ham. 650€

Smoked Salmon Bomb

Toasted bombolone filled with smoked salmon, ricotta cheese, salad and vinaigrette.
7.50€

Smoked Salmon Sandwich

Sandwich with smoked salmon, spinach and homemade lime flavoured mayo, made with our sourdough bread. 12.50€

Focaccia barese o

Traditional Wholemeal with olives 4,00€ / 4,50€

Avocado Toast 0

Two slices of our rye and seed bread, served with avocado, salad and sumac.

12,50€

Extra salmon + 3,00€ Extra scrambled eggs + 2,00€

Eggs and Bacon

A slice of our shokupan, Fontal cheese, two scrambled eggs and crispy bacon. 9.50€

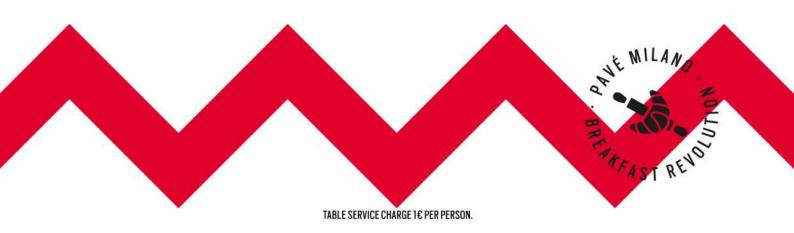
PANETTONE ALL YEAR ROUND!

SLICE OF PANETTONE

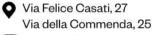
5,50€

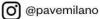
PANETTONE TOAST

served with pastry cream with vanilla from Madagascar 7.00€









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€

PEARS & CHOCOLATE

Buckwheat biscuit with pear and dark chocolate mousse, blond crispy. $7.00 \in$

LEMON AND MERINGUE

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

SACHER

The traditional recipe enriched with the iconic 160% apricot jam. $7.00 \in$

STRAWBERRIES

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

EXTRA DARK GRENADA®

Dark chocolate crunchy with soft cookie, creamy chocolate and chocolate mousse, both dark Grenada 65%. 7,50€

TONKA

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

MARITOZZO

Croissant dough flavoured with citrus and Madagascar vanilla, filled with heavy amount 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. And we prepare them within 24 hours. LOOK AT OUR COMPLETE CATALOGUE:



DELIVERY? SCAN HERE!













Available from 12.00 to 15.30

ROAST BEEF CLUB SANDWICH

Shokupan Pavé with with roast beef, salad and sun-dried tomatoes, homemade mayo . 13 00€.

SALMON CLUB SANDWICH

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

VERY VERY VEGGIE

Sandwich with marinated courgette, ricotta cheese, paprika and pumpkin seeds. Made with our sourdough bread. 9.00€

PUGLIA TRIP

Sandwich with stracciatella cheese, sun-dried tomatoes and toasted almonds. Made with our sourdough bread. 9.00€

SMOKED SALMON SANDWICH

Sandwich with smoked salmon, spinach and homemade lime flavoured mayo. Made with our sourdough bread. 12,50€

PAVÉ SANDWICH

Sandwich with ham, Fontal cheese and homemade mayo. Made with our sourdough bread. 8.00€

CULACCIA BOMB

Stuffed bombolone filled with stracciatella cheese and Culaccia ham. 6.50€

SMOKED SALMON BOMB

Stuffed bombolone filled with with smoked salmon, ricotta cheese, salad and vinaigrette. 7.50€

FARRO IN TRE COLORI

Spelt with creamed spinach, quartirolo lombardo cheese, lemon oil and sun-dried tomatoes.
1100€

ROAST BEEF

Roast beef with marinated puntarelle, pecorino cheese and special anchovy sauce. 13,00€

SMOKED SALMON SALAD

Salad with smoked salmon, marinated courgette, pumpkin seeds and yogurt sauce. 12,50€

QUARTIROLO SALAD

Salad with quartirolo cheese, green apples, raisins and walnuts, vinaigrette. 9,00€

FOCACCIA BARESE 0

- -Traditional 4.00€
- -Wholemeal with olives 4,50€

AVOCADO TOAST O

Rye bread toast with avocado, sumac and salad. 12.50€

- -Extra salmon 3,00€
- -Extra scrambled eggs 2,00€

EGGS AND BACON

Shokupan Pavé, Fontal cheese, scrambled eggs and crispy bacon. 9.50€

Fattoria San Felo
Vermentino Le Stoppie D.O.C. 2022

Az. agricola San Giuseppe
Prosecco Superiore D.O.C.G. Brut



Marinated courgette and pumpkin seeds V

Mixed salad







(o) @pavemilano

COFFEE

Espresso 1,40€

Marocchino 2.20€

Cortado 2.00€

Americano 2,00€

We are constantly on lookout for new coffees from the most important Italian artisanal roasters. From espresso served in double shot to batch brew, through flat white and seasonal cold brews, we try to guarantee a constant rotation of products and roasters so that we can always present something new. Ask our staff!

Specialty espresso (double shot)

Speciality batch brew

Regular 3,80€ Large 5,00€

Flat White With double single-origin shot

Cappuccino

Regular 2,20€ Large 3,00€

Latte

Regular 2,20€ Large 3,00€

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 is 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 Bagnedhal, washed Dominican Republic, Santo Domingo cibao, washed

Available in grain our ground for your moka!

SPECIALS

Smoothie

Pineapple, rocket and lime. 500€

Chai Latte

Served with cinnamon.

5,00€

Cold Chai

Spicy freshness.

5,00€

Iced Latte

Double espresso, milk, sugar and ice.

Specialty Cold Brew Cold infused for 12 hours. 5,00€

DRINKS

Juices / Soft Drinks 4,00€

Orange juice

Guayusa, mint and lemon cold tea 4.00€

Peach cold tea

4,00€

Water (can 0,44lt) 1.50€

BEERS AND CIDERS

La Signora Lina Pils 4,7% - 0,33 6.00€

Jungle Bus IPA 5,5% - 0,33

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

Cider Melaebbasta Sweet and sour apples 6% - 0,33

Cider Zerozen Ginger and lime 4,5% - 0,33









AFTERNOON SNACK

La Crostata

Centosessanta (apricot jam 160%) pie slice. 5,00€

Choco Cookie

Chocolate cookie, rye and Maldon salt. 2.50€

La Sbrisolina

Almond and butter crispy cake. 4,80€

Gianduia cake and cocoa beans

Bread, butter and...

-Centosessanta (apricot jam 160%) -Sulla organic honey 500€

Bread and hazelnut cream

Slice of Panettone

Panettone Toast

served with pastry cream with vanilla from Madagascar 7,00€

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.

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

Pai Mu Tan

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.

English Breakfast

Traditional black tea blend, strong and full-bodied, ideal for sweet or savoury breakfasts. We recommend 2/3 minute infusion time.

Turmeric & Elderflower

A sweet, fruity herbal tea for natural well-being times. Turmeric and elderflower enhance a bouquet of cinnamon, rosehips and nettle. We recommend 5 minute infusion.

Marrakech Mint Tea

Traditional blend of Chinese green tea and Moroccan mint leaves. Balsamic and herbaceous aromas are followed by an intense freshness that frames the density of this drink. We recommend 2/3 minute infusion time.

Ginger Lemon

Fresh citrus blend. Based on lemon grass, ginger root, orange peel, with natural lemon and ginger aroma, for a natural energy recharge. We recommend 5 minute infusion.

OUR BREAD? TAKE IT HOME.

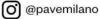
Classic bread, wholemeal bread and seed bread are always in the pantry in kilo or half-kilo, baked and placed on the counter. Ask the staff for special breads.

Book your bread by phone or at the till, don't miss it!









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) Scan the QR Code:



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

