



(c) @pavemilano

HELLO, WE ARE PAVÉ.

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.

VIENNOISERIE

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

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

Cream

with Madagascar vanilla cream. 3,00€

Hazelnut

with toasted hazelnut cream. 3.00€

Vegan 💇

Plain or filled with 55% pistachio cream. 2,70€ / 3,50€

Danish

with ricotta cheese and figs. 4,00€

La Pistacchio

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

Centosessanta

with 160% apricot jam.

Pain au chocolat

Plain 2,00€

Savoury croissant

with ham and Fontal cheese.

Vegetarian croissant

with rocket, Fontal cheese and homemade mayo.

La Pizzetta

Croissant dough with tomato sauce. 2,30€

SAVOURY BREAKFAST

Pavé Sandwich

Sandwich with ham, Fontal cheese and homemade mayo.

Smoked Salmon Bomb

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

Smoked Salmon Sandwich

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

Focaccia barese v

Traditiona. 4,00€

Avocado Toast 🔮

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€

LA GRANITA DI PAVÉ

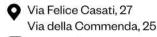
Ask the staff what flavour is available in rotation.

Granita with whipped cream 5.00€

Granita with whipped cream and brioche









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 staff!

RASPRERRY

Shortcrust pastry with almond frangipane, pastry cream with vanilla from Madagascar and fresh raspberries. 7.00€

LEMON AND MERINGUE

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

FIGS AND MASCARPONE CREAM

Shortcrust pastry with almond frangipane, mascarpone cream and figs. 7,00

TONKA

Shortcrust pastry with pistachio frangipane, raspberries and tonka bean scented white chocolate mousse. 7.50 \in

MARITOZZO

Croissant dough flavoured with citrus and Madagascar vanilla, filled with heavy amount whipped cream. 5,00€

I DOLCI DELLA NONNA

Italian classic desserts.

TIRAMISÙ

The iconic Italian dessert with sponge finger biscuit, coffee, cocoa and mascarpone cream. 6,00€

ZUPPA INGLESE

Spoon dessert typical of Central Italy, with sponge cake dipped in Alchermes, custard, chocolate cream and chocolate chips. 6.00€

RISO & LATTE

Rice cooked with milk and enriched with Madagascar vanilla, topped with raspberry coulis. 6,00€

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:

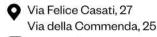


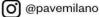
DELIVERY? SCAN HERE!











LUNCH

PASTRAMI CLUB SANDWICH

Shokupan Pavé stuffed with pastrami, salad, pickles, marinated onion and honey-mustard sauce. 14,00€

VERY VERY VEGGIE

Sandwich with marinated courgette, ricotta cheese, paprika and pumpkin seeds. 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€

SMOKED SALMON BOMB

Stuffed bombolone filled with with smoked salmon, ricotta cheese, salad and vinaigrette. 7,50€

EGGS AND BACON

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

VITELLO TONNATO

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

FARRO D'ESTATE

Spelt with chickpeas, quartirolo cheese, sun-dried tomatoes, lemon oil and spinach. 11,00€

SMOKED SALMON SALAD

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

CHICKPEA SALAD

Salad with chickpeas, marinated fennel, sun-dried tomatoes, sumac and yogurt sauce. 9,00€

FOCACCIA BARESE V

Traditional 4,00€

AVOCADO TOAST

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

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

MINI CELLAR	7	
Az. agricola Buzzinelli Collio Ribolla Gialla 2024	6€	20€
Az. agricola San Giuseppe Prosecco Superiore DOCG, Brut	6€	20€



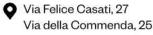
Marinated courgette and pumpkin seeds V

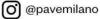
Mixed salad 🕖

Spinach, lemon oil and hazelnuts V









COFFEE

Espresso 1,40€

Marocchino 220€

Cortado 2,00€

Americano

Caffè leccese

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) 3,50€

Speciality batch brew

Regular 3,80€ Large 5,00€

Flat White

With double single-origin shot 4,20€

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. 5,00€

Chai Latte Served with cinnamon. 5,00€

Cold Chai Spicy freshness. 5,00€

Iced Latte

Double espresso, milk, sugar and ice.
5.00€

Specialty Cold Brew Cold infused for 12 hours. 5.00€

Espresso Tonic Espresso coffee and tonic. 5,50€

DRINKS

Juices / Soft Drinks

Orange juice

Guayusa, mint and lemon cold tea

Peach cold tea 4,00€

Water (can 0,44lt) 1.50€

BEERS AND CIDERS

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

Jungle Bus *IPA 5,5% vol. - 0,33*

Osanna Weissbier 5% vol. - 0,33

Cider Melaebbasta Sweet and sour apples 6% vol. - 0,33 6.00€

Cider Peraebbasta 100% Pear - 4,5% vol - 0,33









AFTERNOON SNACK

Choco Cookie

Chocolate cookie, rye and Maldon salt. 2,50€

Gianduia cake and cocoa beans

Bread, butter and...

-Centosessanta (apricot jam 160%)

PANETTONE ALL YEAR ROUND!

SLICE OF PANETTONE

5.50€

PANETTONE TOAST

served with pastry cream with vanilla from Madagascar

OUR TEA SELECTION

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.

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.

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!

