

A taste of our café menu

Colazione (breakfast) - All made fresh each morning in our bakery

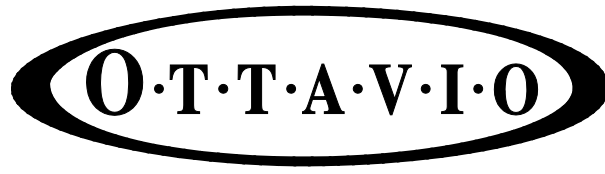
- Breakfast Pastries including brioches, cinnamon buns, galettes, lemon currant scones, filled and plain butter croissants
- Ottavio Granola, fruit, yogurt

Panini Classici (served COLD on our hand rolled panini)

- Muffaletta - thinly sliced salame, capicollo & provolone, marinated peppers, black & green olive tapenade
- Lombardo - Italian Gorgonzola, prosciutto, fig, balsamic, almond & caramelized onion confit, fresh pear
- Peperonata - soft goat cheese with roasted red peppers, greens & organic pure basil pesto
- Carne – cured meats from our deli case with asiago, cheddar or provolone, island greens, mayonnaise & dijon mustard.

Panini Grilled (on our rosemary & olive oil focaccia)

- Primavera - artichoke hearts, French brie, organic basil pesto & red onion
- Caprese - local tomatoes, bocconcini cheese, organic basil pesto (seasonal)
- España - grilled Chorizo, house roasted red peppers & organic Swiss Emmenthal
- Kid's grilled cheese



Soup

- Our hearty soups are made from scratch using fresh stock and seasonal ingredients and change daily

Salads

- Side salad-greens with our house dressing
- Green salad - fresh greens, Parmigiano, extra virgin olive oil, red wine vinegar, fleur de sel
- Pacifica salad -fresh greens, BC cold smoked, wild sockeye salmon, capers, red onion, lemon & olive oil with grilled Italian bread
- Cured Italian salad - fresh organic greens, cured Italian meat, black olives, shaved Parmigiano, olive oil & lemon with grilled Italian bread

Baked Pasta Special

- Ottavio's daily baked pasta served with organic greens & fresh bakery bread

Piatto Antipasto

- A selection of Ottavio's premium cheeses, cured meats, olives, fruits & breads