

TRE | **FANTASTICO**
· ESPRESSO · WINE · ALE ·

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FOOD MENU

Enjoy **FANTASTICO** coffee at our
3 unique locations in Victoria!



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Parkside Hotel
810 Humboldt Street
250.590.8014


**CAFFE
FANTASTICO**
COFFEE ROASTERS
OF
VICTORIA

Quadra Village
965 Kings Road
250.385.2326

FANTASTICO
bar-deli

Dockside Green
398 Harbour Road
250.590.2315



WWW.CAFFEFANTASTICO.COM



ESPRESSO

Caffè Fantastico has been a leader in specialty coffee in the Pacific Northwest for almost 30 years. Come in and let our baristi craft you a true coffee experience. We offer a wide selection of freshly roasted whole bean coffees and can grind them for you to take home. Our Roastery is just a short drive or bike from the Parkside Hotel, and is known for showcasing some of the best coffees the world has to offer.

WINE

We have a fantastic selection of local BC wines to explore. Experience some by the glass, or stay for the evening and enjoy a bottle. If you're just popping by for a sip, we can seal the bottle for you to take home or up to your room.

ALE

Featuring a great selection of craft brews from our fabulous local brewers. Something to please everyone, from the casual beer drinker to the aficionado.



Join us for **HAPPY HOUR!**

\$6 Draught Beer

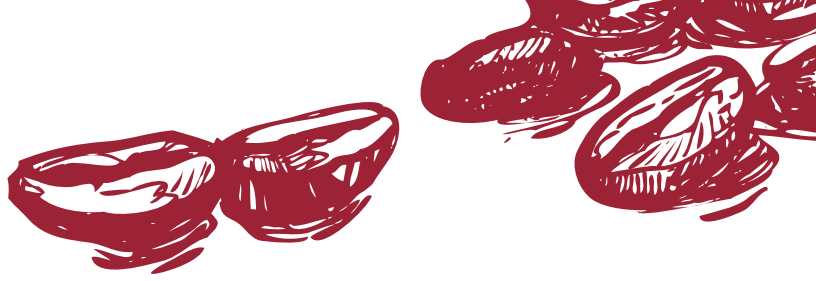
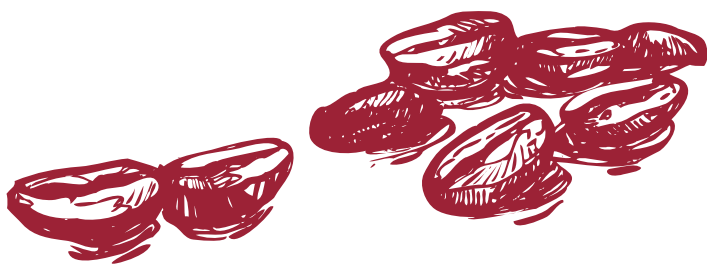
\$7 Valley Cider

\$8 Select BC Wine

Marinated Olives	5
Housemade Pickles	7
<i>Assortment of pickled vegetables</i>	
Spiced Potatoes	9
<i>Shaved grana padano, truffle aioli</i>	
Mediterranean Skewers	10
<i>Island Farms chicken, oregano, garlic and lemon side tzatziki</i>	
Pea & Pistachio Hummus	10
<i>Served with garlic naan</i>	

3-5PM DAILY!





KIDS' MENU

- EGGS & TOAST** 12
Two Lockwood Farms eggs served with housemade jam and WildFire rustic white toast
- PASTA** 12
Butter, peas, grana padano, tagliatelle pasta

DESSERTS

- PEANUT BUTTER PIE** 10
Salted chocolate pretzel crust, peanut butter mousse, dark chocolate ganache
- ROTATING FEATURE DESSERT**
Ask us about our latest creation!
- Please see our pastry case at the front counter for baking made fresh in-house every morning!*

WINE WEDNESDAY

Enjoy \$10 off all wine bottles all day and complimentary chef's feature popcorn from 5pm-8pm!

FRIZZANTE FRIDAY

All locations, all day!
Enjoy a bottle of
Bella Wines Piquette for
\$28
(regular \$40!)



BREAKFAST

- TOAST & JAM** 6
WildFire rustic white bread, served with house made jam
- BAGEL & CREAM CHEESE** 7
Mt. Royal sesame bagel topped with cream cheese
- YOGURT & GRANOLA** 10
Organic Tree Island yogurt, housemade granola, rhubarb compote, and honey drizzle
- BREAKFAST SANDWICH** 14
Lockwood Farms egg, sharp white cheddar, smashed avocado, pickled shallots, arugula, served on a WildFire potato bun
Add local bacon 4
- AVOCADO TOAST** 14
Smashed avocado, lemon, pickled shallots, goat feta, dressed arugula, served on WildFire rustic white toast
Add Lockwood Farms egg 3
- SMOKED SALMON BAGEL** 14
Finest At Sea cold smoked salmon, cream cheese, capers, and pickled shallots, served on a Mt. Royal sesame bagel
- BRAISED GREENS & EGGS** 16
Two Lockwood Farms sunny side eggs, braised winter greens, grainy mustard aioli, roast potatoes
Add bacon lardon 3.5

SIDES

- Kale Caesar 10
Island Farmhouse Chicken Breast 8
Roast Potatoes 6
Glenwood Bacon Lardons or Slices 3.5
WildFire Rustic White Toast 5
Gluten-Free Bun 3
Lockwood Farms Egg 3

We cannot guarantee an allergen-free environment. Please let us know of any allergies when ordering.



SNACK + SHARE

MARINATED OLIVES 7

Picholine, red cerignola, nicoise, castelveltrano, with a marinade of fresh herbs and garlic

BEET SALAD 16

Organic greens, shaved fennel, citrus supreme, feta, pumpkin seeds, lemon dill vinaigrette

TUNA TARTARE 18

Finest at Sea Albacore tuna, miso vinaigrette, cucumber, avocado, butterleaf

PORK BELLY 17

Confit pork belly, blackberry compote, jalapeno jam, walnut zucchini cabbage slaw, blue cheese yoghurt dressing

RICOTTA TOAST 15

Lemon and thyme whipped ricotta, fruit preserve, arugula, toasted almond pesto

GREEN PEA & PISTACHIO HUMMUS 11

With garlic naan bread

TRE | BOARD 27

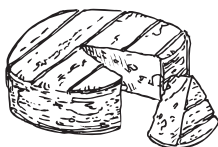
Selection of cured meats from Whole Beast, artisan cheese from Fantastico bar-deli, house pickles, marinated olives, sliced apple, crostini

MEDITERRANEAN SKEWERS 12

Island Farms chicken, oregano, garlic and lemon side tzatziki

HOUSEMADE PICKLES 8

Assortment of pickled vegetables



PLATES

KALE CAESAR SALAD 16

Local kale, classic caesar vinaigrette, capers, grana padano, crostini

CHICKEN SANDWICH 17

Island Farm House chicken, muhamara, arugula, Wildfire potato bun

HARVEST SANDWICH 15

Roast parsnips, pea and pistachio hummus, cashew cheese, truffle aioli, arugula, Wildfire rustic white bread

BEEF STROGANOFF 24

Braised beef aromatic vegetables, chopped dill pickles, bacon, roasted mushrooms, tagliatelle pasta, grana padano, creme fraiche

ROAST MUSHROOM RISOTTO 22

Roast wild mushrooms, peas, roasted leeks, grana padano, truffle and chive oil, in a roast acorn squash bowl

ROAST CHICKEN BREAST 24

Island Farm House chicken breast, with roasted leek and garlic pan jus, butternut squash puree, braised greens

SIDES

Kale Caesar 10

Island Farmhouse Chicken Breast 8

Roast Potatoes 6

Glenwood Bacon Lardons or Slices 3.5

WildFire Rustic White Toast 5

Gluten-Free Bun 3

Lockwood Farms Egg 3



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