

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

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



# FOOD MENU

---

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



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

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 over 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*

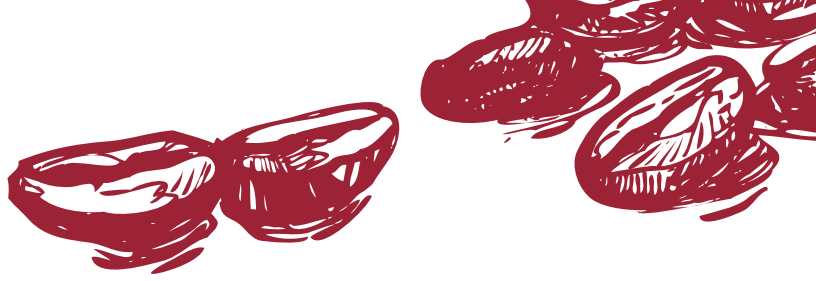
*\$7 Valley Cider*

*\$8 Select BC Wine*

Marinated Olives	6
Housemade Pickles	7
Ricotta Toast	13
<i>Lemon and thyme whipped ricotta, fruit preserve, toasted almond arugula pesto</i>	
Mediterranean Chicken Skewers	14
<i>Island Farms chicken, oregano, garlic and lemon side tzatziki</i>	

**3-5PM DAILY!**





## **KIDS' MENU**

- EGGS & TOAST** 10  
Two Lockwood Farms scrambled eggs served on Wildfire rustic white toast
- CHEESY PASTA** 12  
Butter, peas, grana padano, 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** 7  
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, pickled shallots, served on a Mt. Royal sesame bagel

### **BRAISED GREENS & POACHED EGGS 16**

Local braised greens, topped with two Lockwood Farms poached eggs, orange cardamom vinaigrette  
*Add bacon lardon 4*

## **SIDES**

- Green Salad 10  
Mediterranean Chicken Skewer 7  
Add Local Bacon 4  
Wildfire Rustic White Toast 2.5  
Gluten-Free Bun 3  
Lockwood Farms Egg 3  
Seasonal Vegetables 6  
Roast Potatoes 6

*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

### **HOUSEMADE PICKLES** 8

Assortment of pickled vegetables

### **RICOTTA TOAST** 15

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

### **MEDITERRANEAN SKEWERS** 16

Island Farms chicken, oregano, garlic and lemon side tzatziki

### **SPANAKOPITA** 9

Served with housemade tzatziki

### **TUNA TARTARE** 18

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

### **TRE | BOARD** 25

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

## **PLATES**

### **TRE SUMMER SALAD** 15

Organic greens, seasonal vegetables, house vinaigrette  
+ Chicken Skewer 7  
+ Albacore Tuna 7  
+ Feta 3.5

### **BEET SALAD** 16

Organic greens, shaved fennel, citrus supreme, feta, pumpkin seeds, lemon dill vinaigrette  
+ Chicken Skewer 7

### **STEAK SANDWICH** 18

Shaved flat iron steak, chimichurri, caramelized onions, arugula, yam aioli, Wildfire potato bun

### **ROAST VEGETABLE SANDWICH** 16

Roasted parsnip, zucchini, bell peppers, arugula, muhamara spread, cashew cheese, Wildfire rustic white

### **PESTO PASTA** 18

Basil almond and arugula pesto, blistered tomatoes, lemon ricotta, balsamic reduction  
+ Chicken Skewer 7  
+ Bacon Lardons 4

## **SIDES**

Green Salad	10
Mediterranean Chicken Skewer	7
Add Local Bacon	4
Wildfire Rustic White Toast	2.5
Gluten-Free Bun	3
Seasonal Vegetables	6
Roast Potatoes	6