

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


**CAFFE
FANTASTICO**
COFFEE ROASTERS
OF
VICTORIA

Quadra Village
965 Kings Road

FANTASTICO


Dockside Green
398 Harbour Road

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.

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.

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.

Join us for HAPPY HOUR

\$6 Draught Beer
\$7 Valley Cider
\$8 Hester Creek Wine

+ Deals on select snacks!

Marinated Olives	5
Spiced Roast Potatoes	6
Feature Confit Chicken Wings	10
Flatbread & Dip	10

Choose from:

Hummus, Muhammara, or Tapenade

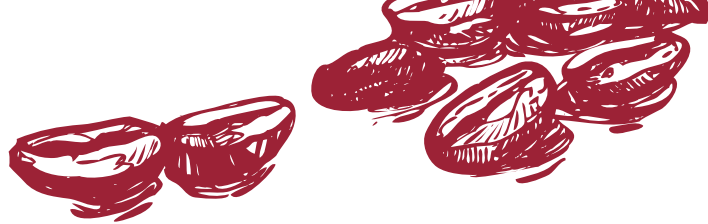
3-5PM DAILY!

WINE WEDNESDAY

Enjoy \$10 off all wine bottles!

FRIZZANTE FRIDAY

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



KIDS' MENU

EGGS & TOAST 10

Lockwood Farms eggs served with house made jam, and toasted WildFire sourdough baguette

YOGURT & GRANOLA 8

Greek yogurt served with house made granola, jam, and panela sugar

CHEESE PIZZA 12

House made flatbread topped with marinara, fontina, sharp white cheddar, and grana padano

KIDS' PASTA 12

House made fettuccine noodles, butter, and grana padano, topped with fresh parsley

DESSERTS

BLACKOUT CHOCOLATE CAKE 7.5

House made decadent dark chocolate cake, available by the slice

JAR CHEESECAKE 6

Vanilla cream cheese, graham cracker, mixed berry compote

BREAKFAST

Available until 2 p.m.

TOAST & JAM 7

WildFire sourdough baguette, served with house made jam

BAGEL & CREAM CHEESE 7

Mt. Royal sesame bagel topped with cream cheese

YOGURT & GRANOLA 10

Greek yogurt served with house made granola, jam, and panela sugar

BREAKFAST SANDWICH 14

Lockwood Farms egg, sharp white cheddar, smashed avocado, pickled shallots, heirloom tomato, and arugula, served on a WildFire potato bun

Add local bacon 4

AVOCADO TOAST 15

Smashed avocado, lemon, pickled shallots, and goat feta, served on a WildFire sourdough baguette

Add Lockwood Farms egg 3.5

SHAKSHUKA 17

Skillet baked stewed heirloom tomatoes, roasted red pepper, parsley, garlic, onion, goat feta, and herb pesto, topped with a medium boiled egg, served with toasted WildFire sourdough baguette

SMOKED SALMON BAGEL 14

Finest At Sea cold smoked salmon, cream cheese, capers, and pickled shallots, served on a Mt. Royal sesame bagel

SIDES

Spiced Roast Potatoes 6

Side Local Greens 6

Seasonal Vegetables 6

Lockwood Farms Egg 3.5

Local Bacon 4

Mushroom Bacon (v) 6

Island Farmhouse Chicken Breast 8

WildFire Sourdough Baguette 2.5

Gluten-Free Bun 2.5



SNACK + SHARE

MARINATED OLIVES 7

Citrus marinade, thyme, garlic

SPICED ROAST POTATOES 8

Served with grated Grana Padano and aioli

KOFTA KEBABS 14

Three Middle Eastern spiced beef kebabs, served with mint chimichurri

SMOKED ALBACORE CROQUETTES 14

Served with paprika aioli

FLATBREAD

Margherita 15

House made flatbread topped with heirloom tomatoes, marinara, herb pesto, queso fresco, fontina, dressed arugula, and balsamic reduction

Deli 18

House made flatbread topped with cured meats from Whole Beast Salumeria, marinara, fontina, and dressed arugula

MEZZE BOARD 18

Olive tapenade, muhammara, and hummus, served with local farm fresh vegetables, marinated olives and house made flatbread

**Contains walnuts*

TRE BOARD 21

Selection of cured meats from Whole Beast Salumeria, artisan cheese from Fantastico bar and deli, house made mustard, and roasted garlic, served with toasted WildFire sourdough baguette

SIDES

Spiced Roast Potatoes	6
Side Local Greens	6
Seasonal Vegetables	6
Lockwood Farms Egg	3.5
Local Bacon	4
Mushroom Bacon (v)	6
Island Farmhouse Chicken Breast	8
WildFire Sourdough Baguette	2.5
Gluten-Free Bun	2.5

PLATES

TRE SALAD 14

Local farm fresh vegetables, arugula, red mizuna lettuce, mustard greens, and toasted seeds, served with a charred lemon and za'atar vinaigrette

TOMATO & HALLOUMI SALAD 16

Heirloom tomatoes, halloumi, herb pesto, balsamic reduction, and mizuna lettuce

VEGGIE BAGUETTE 16

Local roasted za'atar brassicas, muhammara, heirloom tomatoes, and local greens, served on a WildFire sourdough baguette

+ add goat feta or halloumi 2.5

DELI BAGUETTE 17

Cured meats from Whole Beast Salumeria, house made mustard, aioli, local greens, heirloom tomatoes, and sharp white cheddar, served on a WildFire sourdough baguette

CHICKEN BAGUETTE 18

Apple & thyme brined Island Farmhouse chicken breast, muhammara, goat feta, heirloom tomatoes, and local greens, served on a WildFire sourdough baguette

**Contains walnuts*

FETTUCCINE 22

House made fettuccine, herb pesto, grana padano, lemon zest, and local bush beans, served in a sunchoke cream sauce

Add Island Farmhouse chicken breast 8

Available after 3 p.m:

CONFIT CHICKEN LEG 28

Island Farmhouse confit chicken leg, roasted corn & bacon maque choux, and a black bean waffle, topped with a stone fruit mostarda

STRIPLOIN 32

6oz baseball cut striploin, horseradish and peppercorn compound butter, served with roast potatoes and seasonal vegetables

FRESH SEAFOOD FEATURE MARKET PRICE

Ask server for this weeks creation!