

Our Coffee Shop

Featuring our special blend of coffee beans roasted right on our counter while you watch!

ESPRESSO DRINKS

	R	L
ESPRESSO A strong shot of coffee brewed by forcing steaming water through our finely ground espresso beans	2.95	
AMERICANA (Lungo) A wonderfully strong cup of coffee made with our espresso beans	3.15	
ESPRESSO MACCHIATO A double shot of espresso topped with a touch of froth	3.15	
CORDATO A double shot of espresso with a touch of steamed milk	3.15	
ESPRESSO CRÈME Double shot of espresso with an ounce of cold heavy cream	3.15	
ESPRESSO CUBANO Two shots of espresso drawn directly into the cup with turbinado sugar	3.15	
ESPRESSO CON PANNA Espresso topped with whipped cream	3.15	
AFFOGATO Vanilla ice cream with a double shot of espresso poured over the top	6.15	
FLAT WHITE A double shot of espresso with steamed milk and a touch of froth served in a 6oz glass cup	3.45	
CAPPUCCINO Espresso with frothed milk, served "dry"	3.45	4.15
LATTE Espresso blended with steamed milk and a dollop of froth	3.45	4.15
BREVE Latte' made with half & half	3.95	4.70
CAFÉ MOCHA Latte' blended with our homemade chocolate sauce, topped with whipped cream and more chocolate	4.20	4.80
CARMEL MACCHIATO Latte' blended with caramel syrup topped with whipped cream and our homemade caramel sauce	4.20	4.80

COLD ESPRESSO DRINKS

ICED LATTE Espresso with cold milk served over ice	3.70	4.40
COFFEE FREEZES Espresso blended with milk, ice and your choice of flavor, topped with whipped cream	4.35	5.05

FRESHLY BREWED DRIP COFFEE DRINKS

	R	L
HOME ROAST COFFEE A delicious blend of South American beans roasted right here by our baristas	2.20	2.70
CAFÉ AU LAIT Our Home Roast Coffee finished with steamed milk	2.95	3.45
ICED COFFEE def. or reg. Our Home Roasted Coffee chilled & served over ice	2.70	3.15

Other Beverages

Hot Drinks

	R	L
WHITE LION LOOSE TEAS	2.85	3.55
Black Teas: Classic English, Earl Grey		
Green Teas: Green Passion, Jasmine, Dragon Well		
Herbal Teas: Cranberry Hibiscus, Tuscan Garden, Ginger Snap, Apple Cider		
HOT CHOCOLATE Chocolate blended with steamed milk, topped with whip cream	3.45	4.15
CHAI TEA LATTE Spiced and sweetened black tea blended with steamed milk	3.70	4.45

Cold Drinks

	R	L
ICED TEA Lipton or Tea of the Day Freshly Brewed	2.45	2.95
ICED CHAI Chai Tea served with cold milk over ice	4.45	5.15
HANDMADE LEMONADE Fresh lemon juice mixed with only sugar and water	3.20	3.70
ARNOLD PALMER A blend of our homemade lemonade and freshly brewed iced tea	3.45	3.95
HANDMADE SODA Your choice of one of our flavoring syrups blended with soda	3.20	
SORBET SLUSH Our handmade sorbet blended with Sprite. Refreshing!	5.45	
SODAS A large selection of regular and diet drinks	2.20	
V8 JUICE	1.95	
JUICE (Apple/Cranberry 2.25) (Orange 3.25)		
GATORADE	2.50	

DR. SMOOTHIE	5.95
100% Crushed Fruit Smoothies Mango, Peach, Pear, Apricot, Pineapple, Four Berry, Tropical Sunshine	

Beer and Wine See Counter Display



Our Ice Cream Parlor

Featuring 20 flavors of ice cream made right here with heavy cream, half & half, sugar and eggs

Child's Cup (under 12 years of age ONLY)	\$1.00
Cup	
Small (1 scoop)	\$3.45
Large (2 scoops)	\$4.45
Waffle Cone	
Small (1 scoop)	\$3.95
Large (2 scoops)	\$4.95
Sundae	\$6.15
Shakes	
R	\$6.15
L	\$7.15

OSSORIO



Bakery and Café



HOURS:

Tuesday - Saturday 8:00 AM - 7:00 PM
Sunday 9:00 AM - 6:00 PM

Breakfast served until 11am T-F, Noon Sat & Sun
Lunch served beginning at 11am Daily

OSSORIO

316 Brevard Avenue
Cocoa Village, FL 32922

(321) 639-2423

fax your order (321) 639-2413

OSSORIO.com

Facebook.com/OSSORIOBakeryandCafe

Instagram/Twitter @OSSORIOBakery

Here, at **OSSORIO**, we do things a little differently. We put in the extra time and effort to make everything from scratch. We use only the freshest ingredients available with no additives, preservatives, artificial colors or flavors.



Breakfast Menu

Served until 11am T-F, Noon Sat & Sun

The following breakfast items are served with Fruit or our Baguette Toast.
You can have both for an additional \$1.00

\$6.95 Omelets

Your choice of **Sausage** or **Bacon** with **Cheddar** or **Swiss Spinach & Feta** 4 Cheese

\$7.95 Omelets

Sun-Dried Tomato with Pesto & Asiago
Sautéed Mushroom & Swiss

\$8.95 Omelets

Asparagus & Brie
Steak & Cheddar
Cajun Chicken & Swiss

Additional Breakfast Items:

Scrambled Eggs for \$4.45 (with Fruit or Baguette Toast)
Add a side of **Bacon** for \$2.50
Add a side of **Sausage** for \$2.50
Add a side of **Turkey Sausage** for \$2.50
Add a side of **Salsa** for \$1.00
Egg Whites \$.60

Croissant Sandwich:

Our hand-rolled croissant (\$2.70) sliced and toasted and topped with your choice of toppings:

\$1.00 Toppings

Egg (available until 11am T-F, Noon Sat & Sun)
Cheeses: Cheddar, Swiss, Mozzarella, Asiago, Feta, Goat/Cream Cheese blend (with garlic & oregano)
Vegetables: Roma Tomato, Spinach (sautéed in butter & garlic), Fresh Onions, Caramelized Onions, Sautéed Mushrooms

\$2.50 Toppings

Bacon, Sausage, Turkey Sausage, Brie Cheese, Blue Cheese, Sun-dried Tomatoes

\$3.00 Toppings

Prosciutto, Chicken, Asparagus, Chicken Salad

\$5.00 Toppings

Steak*, Lox* (Salt Cured Salmon)

Our Café

Featuring fresh salads and fire-roasted flat bread sandwiches



Wood Fire Roasted Sandwiches

Folded, sliced in half and served with a side of our roasted sweet potatoes.

Available on our ORIGINAL, WHOLE WHEAT or Gluten Free CAULIFLOWER (additional \$3.00) Flatbread

Barb's BLT**New Item**..... \$10.25
Crisp hickory smoked bacon, spring greens, Roma tomatoes, with just a sprinkling of mozzarella cheese

Buddy's Beef* \$10.50
U.S. sirloin steak slices, seasoned and roasted, covered with melted cheese & thinly sliced plum tomatoes. Stuffed with baby spring greens, finished with red onions and balsamic vinaigrette.

Cha-Cha's Chicken \$9.50
Oven roasted with a hint of ginger, Covered with melted cheese & thinly sliced plum tomatoes. Stuffed with baby spring greens, finished with red onions and balsamic vinaigrette.

Zack's Grilled Cheese \$8.50
Mozzarella & asiago cheeses, thinly sliced plum tomatoes. Stuffed with baby spring greens, finished with red onions and balsamic vinaigrette.

Zack's with cheese only \$7.75

Claire's Blackened Fish.....**New Item**..... \$10.25
Blackened tilapia, sweet peppers, Roma tomatoes, mozzarella & asiago cheeses.

Conner's Catch *..... \$10.95
House salt cured salmon (lox) with our goat and cream cheese blend, mozzarella and asparagus, stuffed with baby spring greens, finished with red onions and lemon vinaigrette.

Peggy's Roasted Vegetable \$9.50
Medley of carrots, zucchini, yellow squash, green beans, sweet potatoes, apples, tomato, with apple cider vinaigrette, covered with melted cheese & thinly sliced plum tomatoes. Stuffed with baby spring greens, finished with red onions.

Graeme's Sausage & Sweet Pepper.**New Item**.\$10.75
Italian sausage, sweet peppers, caramelized onions, mozzarella & asiago cheeses

Salads

Olivia's**New Item**..... \$10.95
Steak, asparagus, blue cheese, red onions & balsamic vinaigrette served with our baguette toast

Morgan's \$10.50
Spring baby greens, smoked bacon, fresh berries, roasted pecans and balsamic vinaigrette. Served with our baguette toast topped with goat and cream cheese spread

Francoise's * \$10.95
Roasted asparagus, baby spring greens, our own salt and brown sugar cured, thinly sliced salmon with lemon vinaigrette served with baguette toast

Kendall's \$9.50
Sliced granny smith apples, crumbled blue cheese, toasted almonds on spring greens with a white balsamic vinaigrette served with baguette toast

Sara's..... \$10.95
Chicken salad with sautéed onions, celery, tomatoes, raisins, black olives in a lightly curried mayonnaise on a bed of spring greens with a toasted croissant and balsamic vinaigrette

Caroline's**New Item**..... \$10.75
Chicken, cranberries, pecans, with balsamic vinaigrette served with our baguette toast

Katie's \$10.15
Roasted carrots, green beans, yellow squash, zucchini, asparagus, sweet potatoes, apples, tomatoes and pecans served on a bed of spring greens, finished with apple cider vinaigrette served with our daily special baguette topped with tomatoes and melted cheese

Side Salad \$5.50
Mushrooms, tomatoes and fresh cut onions over a bed of mixed spring greens, finished with our balsamic vinaigrette dressing

Add Chicken to any salad \$3.00
Add Steak to any salad \$5.00
Add Crumbled Blue Cheese \$2.50



Combo.....\$9.95

Pick two (2)
Croissant of the Day, Soup of the Day
or Side Salad

Soup of the Day \$5.25

Our Pizza Parlor

Featuring thin crispy flat bread pizzas baked in our wood oven

Wood oven Fired Flat Bread Pizza

Ten inches of thin crisp flat bread roasted in our wood oven.
Available on ORIGINAL, WHOLE WHEAT or Gluten Free CAULIFLOWER (additional \$3.00) (NO TOMATO SAUCE)

Cheese..... \$9.50
Mozzarella and asiago cheese

Tomato..... \$9.75
Thinly sliced ripe plum tomatoes sprinkled with fresh pesto sauce, on our special blend of cheeses

Black & Blue Steak.....**New Item**..... \$10.95
Sliced sirloin steak, mozzarella & blue cheeses, caramelized onions, sliced mushrooms, finished with blackening seasoning.

Royal..... \$10.95
Mushrooms, sliced plum tomatoes, prosciutto ham on our special blend of cheeses

Blanche..... \$10.95
Caramelized onions, bacon, mushrooms and heavy cream on our blend of cheeses

Cajun Chicken.....**New Item**..... \$10.95
Roasted chicken breast, mozzarella, cheddar, Roma tomatoes & sweet bell peppers, finished with blackening seasoning.

Spinach..... \$10.75
Spinach sautéed in butter and garlic with plum tomatoes on our goat and cream cheese blend with mozzarella

Italian Sausage..... \$10.95
Italian sausage with fresh plum tomatoes, mozzarella & asiago cheeses sprinkled with oregano

Quatre Fromages.....**New Item**..... \$10.75
Mozzarella, cheddar, and our goat/cream cheese blend with garlic & oregano

Asparagus \$10.75
Roasted asparagus and plum tomatoes on our goat and cream cheese blend with mozzarella



Our French Bakery

Featuring hand rolled croissants, baguettes, fruit pastries, all made in house



BAGUETTES

French Bread Baguettes \$2.50
Daily Special \$3.95
Half of our baguette topped with tomatoes and cheese melted warm in our wood oven

HAND ROLLED CROISSANTS

Plain \$2.70
Chocolate \$3.70
Almond \$3.70
Croissant Cinnamon Roll \$4.95
Croissant Bread Pudding \$5.45
Strata (Savory Bread Pudding) \$5.45

OPEN FACED CROISSANTS

Bacon, Egg & Cheese ** \$5.15
Prosciutto ham, Béchamel & Cheese ** \$5.15
Spinach, Egg & Cheese ** \$5.15
Strawberry and Pastry Cream \$5.15

BRIOCHE

Cranberry \$3.45
Rolled with pastry cream and dried fruit

PUFF PASTRY TREATS

Mixed Fruit Tart \$4.95
Fresh seasonal fruit and Pastry Cream
Apple Tart \$4.95
Granny Smith Apple Slices, Cinnamon and Pastry Cream
Pecan Tart \$4.95
Toasted Pecans and Pastry Cream

CROISSANT OF THE DAY

Available beginning at 11am, while they last \$5.15

BISCOTTI OF THE DAY

Chef's Choice \$1.95

There will be a .50 charge on all shared food items

**Readily available in the morning and with a 45 minute wait in the afternoon and evening.

See other side for breakfast

