

Our loaves are handmade in the traditional methods Italian artisans have used for centuries. We build Sullivan St. Bakery's products on a foundation of the finest ingredients, matured fermentation, and the natural starter Jim Lahey has cultivated for over twenty years. Our commitment to the highest baking standards is evident in complexity of flavor and distinct beauty of crust and crumb.

grano bianco

Mature fermentation creates a nutty flavor with subtle sour notes and an open, irregular crumb.



**filone (1kg)
comune (500g)**

Tube-shaped loaf, baked dark and coated with wheat bran; the crust has a slightly bitter aftertaste.



**pane pugliese (500g)
semi di sesamo (500g)**

Oval loaf with a chestnut-colored crust and a slight caramel aftertaste

Sesamo is generously coated with raw, un-hulled sesame seeds.



stirato (250g)

Long, baguette-shaped loaf with a light brown crust



cruccolo (250g)

Round roll

*One dozen minimum



soudough pullman (650 g)

Golden color with a tight crumb; ideal for sandwiches and French toast



brioche

Italian style brioche. Feathery, airy structure, sweeter and lighter than most brioche with hints of honey and lemon.

brioche loaf (280g)

Excellent for sandwiches and French toast



brioche panino (70g)

Accentuates any burger or sandwich

*Half dozen minimum

mini brioche panino (35g)

*One dozen minimum

carta di musica

Inspired by Sardinian "sheets of music." Lightly salted flatbread flavored with olive oil.

case (2.5kg)



saré

House specialty. Natural leavening and local whole wheat flour create a dark crusted sourdough with nutty notes. This rustic loaf makes ideal table bread and stunning sandwiches.



truccione saré (1kg)

trucco saré (500g)

truccino saré (250g)

saré pullman (750g)

multi grani

A signature blend of grains and seeds combined with local whole wheat flour increases the nutrient level of this loaf to create a textured yet soft crumb and a nutty and slightly sour flavor.



multi grani pugliese (500g)

Oval loaf

multi grani cruccolo (50g)

Round roll

*One dozen minimum



multi grani pullman (650g)

doni (green olive)

Open and airy crumb with large pieces of green olive. Slightly sour with intense olive flavor.



trucco doni (250g)

Oval mini loaf

cruccolo doni (50g)

Round roll

*One dozen minimum

santi (raisin walnut)

Dark chestnut-colored crust encoats a medium crumb loaded with walnuts and raisins. Accented with notes of black pepper, cinnamon, and walnut oil.



trucco santi (250g)

Oval mini loaf

cruccolo santi (50g)

Round roll

*One dozen minimum

ciabatta

Increased hydration creates a delicate, well-aerated crumb structure coated with a thin, lightly crisp, golden crust. The slipper shaped loaf has a malty, toasty, wheaten flavor.



ciabatta piccola (60g)

ciabatta media (140g)

ciabatta grande (500g)

pizza bianca

Roman style flatbread is bubbly and porous with a delicate crust and silky crumb.



pizza bianca (1.75kg)

5 1/2 foot long sheet accented by olive oil, coarse sea salt, and rosemary

buttone di bianca (100g)

Round "buttons" perfect for sandwiches.

strecci

Made using our pizza bianca dough, this pan-baked focaccia-style 18" loaf has an ever-so-thin crust with an open silky crumb.



strecci naturale (200g)

Thin loaf coated with olive oil and coarse sea salt, ideal for sandwiches, and panini

strecci doppio (400g)

Thick loaf coated with olive oil and coarse sea salt

strecci pomodoro (250g)

Topped with cherry tomatoes, thyme saltleaves, crushed garlic, coarse sea



strecci aglio (250g)

Topped with whole garlic cloves, rosemary, coarse sea salt

strecci olave (250g)

Topped with whole green halkidiki olives

patate

Our new panini di patate have subtle buttery flavor from fresh Yukon Gold potatoes and are topped with a supple crust. The sturdy crumb is perfect for burgers and sandwiches.



panino di patate (120g)

*One dozen minimum

mini panino di patate (60g)

*One dozen minimum

pangrattato

Toasted breadcrumbs made from Pane Pugliese, Stirato, and Ciabatta.



retail bags (500g)

bulk by pound

pizza

Our Roman Pizzas have a thin crisp crust made from our pizza bianca dough and accented with olive oil. Each pizza is the size of a half sheet pan and can be sliced into 8 or 16 slices.



pizza funghi

Cremini mushrooms, onions, thyme olive oil and sea salt over a thin crisp crust



pizza pomodoro

Fresh tomato puree, olive oil, and salt lightly coat a thin crust with slightly charred crust



pizza patate

Thinly sliced potatoes, onions, olive oil , and black pepper on topped with rosemary.



pizza zucchini

Fresh zucchini and gruyere topped with fresh bread crumbs.