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

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

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

**stirato**

Long, baguette-shaped loaf with a light brown crust

- stirato (250g)

**sourdough pullman**

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

- sourdough pullman (650 g)

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- *One dozen minimum*

**cruccolo**

Round roll

- *One dozen minimum*

**cruccolo santi (50g)**

Topped with whole green Halkidiki olives. Accented with notes of black pepper, coarse sea salt, and rosemary.

- *One dozen minimum*

**truccio santi (250g)**

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.

- *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)

**pangratauto**

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

- retail bags (500g)
- bulk by pound

**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.

- *One dozen minimum*

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- ciabatta media (140g)
- ciabatta grande (500g)

**carta di musica**

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

- carta di musica (250g)

**mini brioche panino**

- *One dozen minimum*

**truccio doni (250g)**

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.

- *One dozen minimum*

**truccino saré (500g)**

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- *One dozen minimum*
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**
Thiny sliced potatoes, onions, olive oil, and black pepper on topped with rosemary.

**pizza zucchini**
Fresh zucchini and gruyere topped with fresh bread crumbs.