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**STIRATO (320g)**

Long, baguette-shaped loaf with a light brown crust and open, irregular crumb structure. Slightly sour, nutty aftertaste.

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**PUGLIESE (450g)**

Oval loaf with a chestnut-colored crust and open, irregular crumb structure. Slightly sour, caramel aftertaste.

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**SESAMO (480g)**

Oval loaf with a chestnut-colored crust, abundantly coated with raw, unhulled sesame seeds; open, irregular crumb structure. Slightly sour, caramel aftertaste.

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**FILONE (960g)**

Large, tube-shaped loaf, baked dark to very dark, generously coated with wheat bran; open, irregular crumb structure and waxy-looking webbing. Mature fermentation, because of the unique baking method, flavor is nutty and sour with a slightly bitter aftertaste.

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**TRUCCIONE SARÉ (970g)**

Our house specialty- rustic country bread. Sourdough oval loaf with dark crust, whole wheat flour blend, irregular crumb structure. Excellent for table bread, open faced sandwiches, and toast preparations. Long shelf-life and conservation.

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**CIABATTA [sandwich (140g) & large (400g)]**

Oblong, slipper shape, with a thin, light, golden crust, and a well-aerated, irregular crumb structure; malty, toasty, wheaten flavor.

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**MULTIGRANI (1120g)**

A signature blend of grains and seeds combined with organic whole wheat flour and dark honey creates a hearty, nutritious loaf that is textured, yet soft, accented by a nutty and slightly sour flavor profile. Long shelf-life and conservation.

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**PULLMAN [white sourdough (700g), sare wheat (720g) & multigrani (850g)]**

Utilizing our signature doughs, baked in a square pan mold, these loaves display complex flavor, tight crumb structure, and distinct crust; ideal for sandwiches and toast. Available whole or ½ inch slice.

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**CRUCCOLO (50g) [white sourdough, sare wheat & multigrani]**

Rustic and unique, these small, individually portioned rolls are defined by their intimate size, with distinct character in both flavor and shape.

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**PIZZA BIANCA (1920g)**

6-ft. long light, airy, hand-formed flatbread; porous and bubbly with silky crumb. Accented by olive oil, coarse sea salt, and rosemary.

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**BUTTONE di BIANCA (100g)**

Round “buttons” perfect for sandwiches.

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**STRECCI (160g)**

Made from our Pizza Bianca dough, this pan- baked focaccia- style loaf is thin and intimate with a soft and chewy lightly textured crust, coated with olive oil and coarse sea salt. Truly ideal for sandwiches and panini.

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**STRECCI DOPPIO (300g)**

Thick “double” loaf has a soft and chewy lightly textured crust, coated with olive oil and coarse sea salt.

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**BIANCA BUNS (100g)**

Round focaccia- style buns with a textured crust and sturdy crumb. Light and clean flavors lend to a perfect sandwich or burger application, allowing ingredients to shine.

*\*1/2 inch slicing option available on most items for \$0.25/loaf\**