

Bakery



THE ART OF FINE ITALIAN FOOD

BREAD & FOCACCIA

Plain Ciabatta £2.50

Expertly made to an Italian style recipe, Hand-shaped and stone-baked, for an authentic light, airy crumb and crisp, floury crust.

Black Olive Ciabatta £2.50

Light, airy ciabatta, made to an Italian style recipe and laced with black and green olives.

Malted Grain Bloomer £2.50

Healthy, hearty mix of malted grain flour, nutty, crunchy and delicious.

Pugliese Round £3.00

Rustic Bread from Puglia, hand shape crispy crust with open interior. With its slight sour note make ideal for table bread.

Baguette Paysanne Demi £1.00

Baguette made from a mixed flour with hard crusts, pointed ends and baked on the stone floor.

Baguette Artisanal £2.00

Baguette made from a strong white flour with hard crusts, pointed ends and baked on the stone floor.

Baguette Artisanal Demi £1.00

150g version of the Artisanal.

Sfilatino £1.75

Italian Sfilatino ideal for sandwiches.

Focaccia from Recco £1.30

Savoury artisanal focaccia from Liguria.

PASTRIES

Plain Croissant £1.50

Almond Croissant £1.90

Apricot Croissant £1.90

Hazelnut Cream & Cacao Croissant £1.90

Muffin £1.90