

# Bittersweet Bakery

## Hand Crafted Artisan Breads

### **French**

This classic French bread has a crisp, crunchy crust and a chewy, light crumb. Started with artisan flour, this bread is succulent and perfect with a cup of your favorite soup.

### **Semolina 2 lb.**

This crusty, rustic loaf is started with our artisan flour. Its deep and fulfilling texture is a great companion with any sandwich

### **Three Cheese 2 lb.**

This hearty loaf is toasted to perfection with a decadent blend of Parmesan, Romano, and Asiago cheeses.

### **Multigrain 2 lb.**

This dense and hearty loaf is a brown bread that exhibits grain intermixed with the crumb.

### **Foaccia 10 oz.**

This traditional Italian flatbread is started with artisan flour. Asiago cheese mixed into the dough gives this bread a savory surprise.

### **Three Seed 2 lb.**

This baguette is covered in poppy, sesame, and fennel seeds that add an intriguing flavor and balance of textures.

### **Sourdough 2 lb.**

This tangy loaf begins with an artisan starter. The aroma in genuine sour flavor takes you back to San Francisco. Perfect to accompany our delicious New England made soups.

### **Ciabatta 1.5 lb.**

This traditional Italian bread is an essential with any Italian dinner. Beneath the flour dusted crust lies a chewy crumb that is perfect for dips and sauces.

### **Cinnamon Raisin**

This sweet dough embodies sugar, raisins, and honey that blend together in perfect harmony with every bite. Perfect toasted with butter and a cup of hot coffee, to start anyone's day off right!

### **Cranberry Walnut Bread 2 lb.**

A delicious blend of whole Walnuts and Cranberries mixed in an artisan bread dough.

## **Jewish Rye and Pumpernickel Breads**

### **Sun-dried Tomato**

### **Pugliese Bread**

Italian light dairy bread. Great for dipping.

*This list will change and be up dated time to time.*