

ARDMORE 2616 E. County Line Rd. • 610.649.4046  
WEST CHESTER 128 West Market St. \* 610.696.3788



## Carlino's Bread

### ~ CARLINO'S HOMEMADE BRICK OVEN BREAD ~

**Italian Baguette:** classic long and thin shape, crusty and is the perfect palate cleaner for cheese.

**Semolina Baguette:** same shape as our Italian baguette, made with semolina flour, making this bread very tasty and denser than the Italian baguette.

**Mini Loaf:** similar to the French baton, a shorter version of the baguette.

**Long and Crusty Italian Loaf:** A bit larger than our mini loaf, this is made in the same way with the perfect smooth interior and crusty, golden outside.

**Round Loaf:** Similar to the French Boule, our round loaves are sold in two sizes: small and large.

**Semolina Round Loaf:** Made with semolina flour making it a more flavorful but denser texture.

**Ciabatta and Cushino Loaf:** Similar to the French Pain de Campagne, this is a rustic, airy bread with a thick, crunchy exterior. Ciabatta means "slipper" in Italian referring to its square-like shape about the size of a large slipper. Cushino means "pillow" in Italian referring to its square, wide shape much like that of a pillow.

### ~ Rolls ~

**Football Roll:** A crunchy exterior and smooth, fluffy interior.

**Panini Roll:** A bit softer than the football roll.

**Ciabatta Roll:** rustic bread that can be found throughout panetterie (bread bakeries) in Italy.

**Torpedo Roll:** A loaf similar to the Mini loaf and Long Italian Loaf, but smaller in size.