NYC Wholesale Product List

Our loaves are handmade in the traditional methods Italian artisans have used for centuries. We build Sullivan St. Bakery's products on the 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 are evident in complexity of flavor and distinct beauty of crust and crumb.

For pricing and further information please contact us at
bread@sullivanstreetbakery.com
212-265-5580 x2

(All our breads are weighed and shaped by human hands, variations in weight may occur. Listed weights reflect dough weight.)



DISCO ROMANA *flour, water, sea salt, yeast, olive oil, rosemary*
Round version of pizza bianca. Soft, chewy, and flecked with rosemary.
Use as a base for pizza or split for sandwiches.
400 g



PIZZA BIANCA *flour, water, sea salt, yeast, olive oil, rosemary*
Classic Roman-style flatbread is bubbly and porous with a delicate crust and silky crumb.
2.2 kg



COMMUNITY LOAF *white sourdough*, Medium, tube-shaped loaf, baked dark to very dark, generously coated with wheat bran; dark and crusty on the outside, soft and open on the inside.
600 g



FILONE *white sourdough, mature fermentation*, Large, tube-shaped loaf, baked dark to very dark, generously coated with wheat bran; open irregular crumb structure and waxy-looking webbing. Nice dark crust with deep seductive, slightly tart caramel flavors and a buttery interior.
Larger, darker cousin of the community.
1.2 kg



PANE BRUTTO *whole wheat sourdough*, rustic country bread, translates roughly to “ugly bread”.
Naturally fermented round loaf, 45% whole wheat, 55% white.
A gorgeuos mix of wheat with coffee-dark chocolate undertones.
3 kg
Special Order Only. Minimum 18 units.



STIRATO *white sourdough, moderate fermentation*, Long, baguette-shaped loaf with a light brown crust and open, irregular crumb structure. Sour, nutty aftertaste.
400 g



CIABATTA *white*, ciabatta means “slipper” in Italian. the oblong, slipper shaped loaf has a malty, toasty, wheaten flavor. Increased hydration creates a well-aerated crumb structure coated with a thin, crispy, golden crust.

piccola 90 g media 180 g grande 400 g



CIABATTONE *white*, extra-large ciabatta. Still a beautiful golden crust, but more crumb on the inside. Perfect for toast slices.
800 g



SARÉ *whole wheat sourdough*, naturally fermented oval loaf, 45% whole wheat, 55% white.
A gorgeuos mix of wheat with coffee-dark chocolate undertones.
600 g



MULTIGRANI *sourdough with 40% whole wheat flour, with addition of 9 whole grains and seeds*,
a signature blend of grains and seeds combined with local whole wheat flour increases
the nutrient level of this loaf to create a textured yet soft crumb and a nutty, earthy flavor.
600 g



PANE PUGLIESE *white sourdough*, The Original! Dark crust with slightly tart caramel flavors.
Crusty on the outside, chewy on the inside, with a pleasant touch of acidity.
600 g



SESAMO *white sourdough*, oval loaf with chestnut colored crust coated all around with raw, unshelled sesame seeds. As the bread bakes, the seeds toast, perfuming the entire loaf with sesame.
600 g



CANDELA *white sourdough*, chestnut colored crust; slightly sour, caramel aftertaste.
Sesame Candela is coated with raw, unshelled sesame seeds.
200 g



CRUCCOLO *white sourdough*, chestnut colored crust; slightly sour, caramel aftertaste.
Sesame Candela is coated with raw, unshelled sesame seeds.
90 g



STRECCI Made with pizza bianca dough coated with olive oil, these soft 18” loaves can be split for sandwiches or cut for table bread.

naturale 183 g

doppio 367 g

mezzo doppio 183 g

oliva & pomodoro 183 g +



BRIOCHE *naturally fermented white dough enriched with eggs and butter and flavored with vanilla, honey and lemon zest*

Italian style brioche. Feathery, airy structure, sweeter and lighter than most brioche. Excellent for sandwiches, burgers and French toast. Long shelf life.

960 g per dozen



BISCOTTI PRATESI Traditional Tuscan cookie dating back to the medieval period. Flavored with anise and almonds.

Case (12 bags)