



## BRICK OVEN ITALIAN ARTISAN BREAD



FINEST QUALITY



OLD WORLD FLAVOR

**Authentic Italian**

# IT IS A PLEASURE TO MEET YOU

## BRICK OVEN ITALIAN ARTISAN BREAD

Panetteria Clemente's products are handmade and baked in a brick oven daily, Tuesday thru Sunday. All the products are exclusively artisan made from all natural ingredients. Premium grade flours, Strictly No preservatives and NON GMO. Everything is made to order.



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We get it! It's hard to believe nowadays but we promise you, we are not the typical wholesaler relying on machines aiming for quantity instead of quality. We are not the bakers forced to adapt the product and ingredients to the machines. Nope! We are Panetteria Clemente and we bring you half century of know-how and a promise to continue making traditional artisan bread without compromising quality for mass production. In our bakery, the mixer is the only machine you will find; everything else is done by expert hands because that is the only way to put passion and pride in each loaf we deliver to you.

# Handmade bread?

# Yes, really!!!



Traditional White

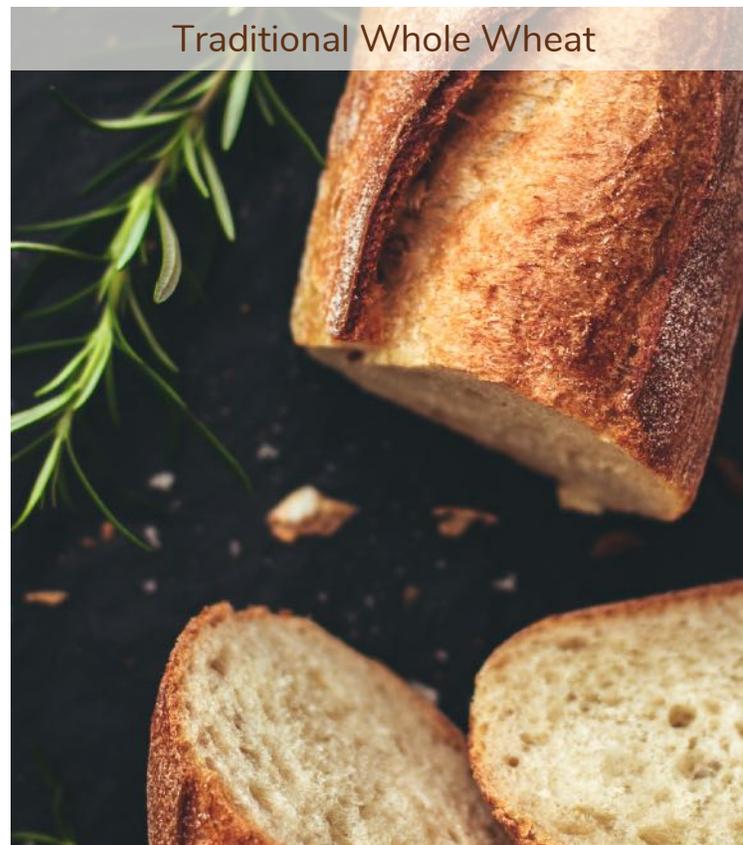
## French Bread

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is the loaf of bread with the most versatility. It can be used as a sandwich bread, a base for spreads or bruschetta, a crust for pizza and much more. It is also a perfect bread to compliment your dinner table.



Traditional Semolina



Traditional Whole Wheat



## "Pane di Casa"

homemade bread

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This type of bread, is the true signature of Italian Artisan Bread. These gently hand molded loaves of bread have been a staple in Italian homes for centuries.

Among the various peculiarities and characteristics of homemade bread we can include the fragrant, hard and thick crust (generally dark brown in color), the soft crumb, the honeycomb inside and the very long shelf life.

These breads can be sliced and used for sandwiches, breakfast toast or a scrumptious French Toast.



Casareccio Bread



# The traditional Altamura bread

## ONLY AT CLEMENTE BAKERY

Altamura bread is obtained from the use of re-milled durum semolina (very rich in gluten) grown in the territories of the municipalities of the Murgia region in Puglia. The main characteristic of this bread, was its durability, essential to ensure the livelihood of farmers and shepherds in the weeks they spent away from home, working in the fields or pastures. The lunch of these workers essentially consisted of a bread soup flavored with olive oil and salt. By law, it must be produced according to a range of strict conditions, including using particular varieties of durum wheat, a certain specification of

water, a consistent production method, and must also have a final crust that is at least 3 mm thick. The shape of the bread is not essential for a loaf to be certified, but there are some traditional shapes. The weight of the loaves varies from 500 g (1.10 lb) to 2 kg. (4.40 lb). There are two traditional forms: "high bread", is crossed; and "low bread", is more flattened and less rich in crumbs. Cooked in traditional wood and brick ovens, Altamura bread stands out for its fragrance, flavor and aroma. It has a very crunchy crust and a soft straw-colored crumb.

The product is obtained according to the ancient processing system

which involves the use of sourdough - sea salt - water. In 2003 Pane di Altamura was granted DOP status within Europe. DOP is short for "Di Origine Protetta" (literally "Protected Designation of Origin"). As the the name suggests, this certification ensures that products are locally grown and packaged. Italian specialties get DOP recognition by following a strict set of guidelines: Every step, from production to packaging, is regulated.

It is our privilege to offer you this incredible bread, baked fresh in St. Petersburg FL.





## The bread makes the sandwich!

Our Rolls and Panini breads come in a variety of shapes, sizes and flavors. They are the perfect foundation for your delicious sandwiches. Slice open a roll and create your masterpiece.

The combinations are infinite! Start with our good bread, pick your roll or panino and stuff them with your favorite cold cuts, veggies and spreads.





Hearty Multi Grain Bread

## Multi Grain Bread

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New to the Panetteria Family of Artisan Breads is the Multigrain bread. Following the tradition of Artisan baking, this new bread will add a hearty addition to your bread assortment.

Multigrain is made from combining a bunch of whole grains instead of one type, in order to add more nutrition to our diets.

Multigrain snacks and other products are widely known as great sources of dietary fiber, vitamins, minerals, iron, selenium, magnesium and so much more.

Multi grain Loaf



Healthy Multi Grain Bread







## The Original Focaccia Barese

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The Original Focaccia Barese is an Italian "comfort food".

Made from flour, water, salt and yeast, this bread base enhances the flavor of the various toppings available.

Order a plain focaccia and create your own unique culinarily masterpiece.

Try slicing the focaccia and filling the middle with your favorite luncheon meats or grilled vegetables to have a delicious sandwich.

Makes a great grilled Panini too





- Sausage Bread  
- Spinach Bread

- Broccoli & Cheese Bread



Our stuffed breads are made by mixing fresh ingredients and our natural artisan bread dough.

The result, a savory infusion of flavors sure to delight the palate.

These breads are a great addition to appetizers, soup, cheese platters or a bread basket.





Our Hero Breads by the foot can be the centerpiece of every party.

Ask about hero breads shaped into letters or numbers



For pricing of specialty hero breads, please call the office at 727.525.1933

# Taralli

## Biscotti & Bastoncini

Unmissable on Apulian tables, Apulian taralli are an excellent aperitif accompanied perhaps by a glass of red wine or a snack for children at school or even for a tasty break in the office. Their combination with cold cuts and cheeses is also very popular. Treat yourself with the authentic Apulian taralli from Clemente Bakery

AVAILABLE THROUGH OUR DISTRIBUTOR:

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# story



Clemente Bakery is a family-owned business dedicated to creating the very best authentic Italian baked goods in the Tri-State Area and Florida.

Over the years, the Clemente name has become famous for its finest "Old World Flavor." Clemente Bakery is best known for "Pane d' Altamura" or artisan bread from the town of Altamura, Italy, which is made from brick ovens in the same way it has been made for centuries -- by hand.

Founded by Donato Clemente in 1974, Clemente Bakery (Once known as the original Central Bakery) has come long way from its humble beginnings in Union City, New Jersey. Donato came to the United States in 1973 from the town of Altamura, Italy.

He was joined by his wife Anna Denora, and together they embarked on a journey filled with hope and desire to create something for themselves and others: "the quintessential American Dream". In Italy, Donato worked alongside his father at their carpentry shop, where he mastered the art of woodwork. Once in America, he was presented with a different opportunity, to become a baker, which he seized.

Through hard work and determination, Donato mastered the art of using a coal-fired brick oven to create the finest foods from the Puglia region in Italy, including artisan bread, focaccia, pizza, and taralli. He shared his passion with his family and eventually expanded the bakery and further explored his devotion for fine Italian foods and artisan breads.

Today with the help of his children, Clemente Bakery continues to carry the family tradition.

behind the scenes video

SCAN QR CODE WITH YOUR PHONE  
OR CLICK CODE TO OPEN VIDEO



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