



The Pane Nicola

The Finest Old-World Artisan Bread

Since 1872, the Old-World artisan breads of Orlando Baking Company have been served around family tables and fine dining restaurants throughout Italy and the United States. Orlando family classics include more than 250 varieties of breads and rolls, including one-of-a-kind, custom-baked family treasures.



Today, the Orlando family is pleased to add one of the finest breads to our line of specialty breads and rolls, the Pane Nicola (Nick's Bread) – in memory of Nick Orlando, family patriarch and former Orlando Baking Company president, who passed away this January 2008. Only the most appetizing, mouthwatering, gorgeous bread deserves to carry his name. The Pane Nicola is truly this exquisite a bread!

Nick Orlando's love of fine food and wine carried him around the world in search of epicurean delights – from cart-worn paths of the Italian Tuscan countryside to the wine-scented air of the French Loire Valley.

A tasty, crusty bread, the Pane Nicola offers a succulent, moist interior, owing its outstanding flavor to a special blend of spring and winter wheat flour; a lengthy two-day fermentation of dough rich in gluten, protein and fiber; and finally baked on the third day in European-styled stone hearth ovens. This old-fashioned, time-honored, slow-rising method is seldom if ever seen in store-bought breads today.

The Orlando family insists this will be the best bread you will ever eat. We stake our beloved Nick's name on this promise!

At Orlando Baking Company, baking may be our passion, but serving you the absolute best tasting bread is our pleasure.

For more information, please contact:

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