



**ARTISAN BAKERY
AND CAFE**

**ARTISAN
BREADS**

**103 POINT STREET
PROVIDENCE**

RHODE ISLAND 02903

IN THE HISTORIC JEWELRY DISTRICT

PH: 401-831-6666

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E-MAIL:

BREADS@OLGASCUPANDSAUCER.COM

PANE FRANCESE

PANE FRANCESE IS AN ITALIAN VERSION OF FRENCH BREAD WITH A CRISPY CRUST, IT IS MOIST AND FULL OF HOLES. THIS BREAD IS BEST EATEN THE SAME DAY. MADE USING A SMALL AMOUNT OF FRESH YEAST, FERMENTING FOR 24 HOURS, THIS FLAVORFUL YET SIMPLE BREAD IS PERFECT WITH ANY MEAL, SANDWICH OR JUST BY ITSELF.

(MADE DAILY)

PAIN DE MIE

THE PERFECTLY SQUARE SHAPE OF THIS BREAD MAKES IT IDEAL FOR SANDWICHES. WE ALSO USE THIS DOUGH AS THE BASE FOR OUR CINNAMON-RAISIN LOAF.

(MADE DAILY)

SESAME FILONE

OUR ITALIAN BREAD IS MADE WITH DURUM WHEAT FLOUR, UNBLEACHED WHITE FLOUR AND KOSHER SALT. WE SHAPE THIS BREAD THEN ROLL IT IN SESAME SEEDS. PERFECT FOR SOAKING UP THE LAST BIT OF YOUR FAVORITE SAUCE.

(MADE DAILY)

MULTI GRAIN

WE USE FRESH STONE GROUND WHEAT AND RYE FLOUR FROM KENYON CORN MEAL CO. IN USQUEPAUGH, R.I. FOR THE CRUNCH WE ADD FLAX, SESAME SEEDS, SUNFLOWER SEEDS AND ROLLED OATS.

(MADE DAILY)

OUR BREADS

ARE MADE USING TRADITIONAL ARTISANAL TECHNIQUES. STARTING WITH STONE-GROUND FLOUR AND NATURAL LEAVENING, THE LOAVES ARE HAND-FORMED AND THEN BAKED IN A STONE-HEARTH OVEN. THE RESULT IS A DELICIOUS DEPARTURE FROM BREADS USING COMMERCIAL METHODS. OURS IS CHARACTERIZED BY A THICK, CRACKLING CRUST AND A RICH, CHEWY CRUMB.

ENJOY.

COUNTRY SOURDOUGH

A RUSTIC LOAF (SHAPED IN BAGUETTE, BOULE OR ROLLS), LEAVENED NATURALLY. SLIGHTLY TANGY, WITH AN AMBER CRUST AND MOIST INTERIOR.

(MADE DAILY)

POTATO DILL BREAD

FRESH BAKED IDAHO POTATOES, OUR NATURAL LEAVENING, AND FRESH DILL GIVE THIS BREAD ITS MOIST INTERIOR AND THIN CRISPY CRUST. GREAT FOR ANY MEAL, BUT INCREDIBLE WITH CLAM CHOWDER!

(MADE DAILY)

GOLDEN RAISIN FENNEL

MODELED AFTER A LOAF EATEN IN NYC AT AMY'S BREADS, THIS GOLDEN LOAF IS MADE WITH DURUM WHEAT FLOUR, NATURAL LEAVENING, FENNEL SEEDS AND GOLDEN RAISINS. THIS BREAD IS WONDERFUL TOASTED FOR BREAKFAST, AND IT MAKES FOR A UNIQUE SANDWICH.

(MADE DAILY)

CHALLAH

(MADE EVERY FRIDAY)

STONE GROUND WHEAT

STONE GROUND WHEAT WITH CARMELIZED ONIONS BAGUETTES/ROLLS AND OUR SEEDED FICELLES. IT IS VERY SIMILAR TO OUR COUNTRY SOURDOUGH, WITH THE ADDITION OF STONE GROUND WHEAT FLOUR AND BRAN. CRISPY CRUST AND MOIST, WHEAT FLECKED INTERIOR CRUMB.

(MADE DAILY)

KALAMATA-SICILIAN OLIVE BOULE

THIS BOULE IS STUDED WITH DARK PURPLE KALAMATA AND GREEN SICILIAN OLIVES. WE ADD THYME TO THIS NATURALLY LEAVENED BREAD, MAKING IT A PERFECT ACCOMPANIMENT WITH ANY MEDITERRANEAN MEAL. TOASTED, WITH A DRIZZLE OF OLIVE OIL, YOU WON'T NEED ANYTHING ELSE.

(MADE THURSDAY THRU SATURDAY)

ROSEMARY OLIVE OIL

EVERYONE WANTS TO STAND NEAR THE OVEN WHEN THIS BREAD IS BAKING! THE AROMA OF FRESH ROSEMARY FILLS THE BAKERY. THIS NATURALLY LEAVENED BREAD IS FULL OF FRESH ROSEMARY, AND WITH THE ADDITION OF PURE OLIVE OIL IT IS AN ESPECIALLY TENDER, FLAVORFUL LOAF.

(MADE WEDNESDAY - SATURDAY)

ROASTED GARLIC BOULE

THIS NATURALLY LEAVENED BREAD IS FULL OF WHOLE ROASTED GARLIC CLOVES AND PURE OLIVE OIL. TOPPED WITH FINELY GROUND CARRAWAY SEEDS, THIS IS NOT YOUR TYPICAL GARLIC BREAD.

(MADE DAILY)

OUR BREADS CAN BE ENJOYED AT:

AL FORNO
EMPIRE RESTURANT
NEW RIVERS
A PRANZO
NAPA VALLEY GRILLE
CAFE PAZZO
TRINITY BREWHOUSE
THE UNIVERSITY CLUB
THE HOPE CLUB
CATERING
COLLABORATIVE
AGAWAM HUNT CLUB
L'EPICUREO
AGORA AT THE WESTIN
TRENTS.

OUR BREADS ARE ALSO AVAILABLE FOR PURCHASE AT:

EASTSIDE
MARKETPLACE

BREAD AND CIRCUS

THE BUTCHER SHOP

PROVIDENCE

Olga's Cup and Saucer-Providence, was opened in 1997. We offer a wide variety of unique baked goods and savory items at our Point Street location, in the heart of the Historic Jewelry District. From bread to muffins to pizzas, sandwiches and entrees made to order, we make everything fresh every day from the best local ingredients. For breakfast we offer muffins, scones, bagels and our famous 'toast', along with coffee, tea, Fresh Samantha juices, espresso and cappuccino.

At lunch, we have an eclectic array of pizzas, sandwiches, soups, calzones, salads, and a menu of entrees made to order from 11am-3pm and until 4pm Sat.
(The menu changes daily)

All day long, we bake cakes, pies, tarts, cookies, biscotti and brownies.

Call us first when you need a unique dessert for any occasion.

**Open: 7am-4pm Mon.-Thur.
7am-5pm Fridays,
8am-5pm Sat.
(Closed sundays.)**

LITTLE COMPTON

In 1988, after receiving a graduate degree from RISD, Olga opened up this tiny bakery, next to Walker's Roadside Stand on West Main Road in beautiful Little Compton. Becky Wagner teamed up with Olga in 1990 and is the creator of all the wire, metal and wood work at both locations.

The bakery is surrounded by herbs, greenhouses full of tomatoes, large fields of corn and baskets of the freshest, finest produce grown in Rhode Island.

This is also the setting for the children's picture book with recipes that Olga wrote and

N. A. - A. C.

Bakery . Pastry Menus



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