



FORNO ALTO BREAD BAKING SCHEDULE

AUTUMN 2024



WE BAKE 4 DAYS A WEEK WE BAKE 4 DAYS A WEEK ACCORDING TO THIS TABLE.

Be Aware:

We bake a certain amount of each bread per day according to our schedule.

If you want one of our breads you must be here the day it is baked. If you would like to order a specific bread it **MUST** fall on a day that we are already baking that type of bread.

TYPE OF BREAD	TUES- DAY	WEDNE- SDAY	FRI- DAY	SATUR- DAY
DINNER ROLLS (HONEY WHEAT, HERBED, RUSTIC) \$0.75EA	X		X	
CLUB ROLLS \$1.75EA		X		X
EUROPEAN LOAF \$5.75	X		X	
FOCACCIA (LARGE SQUARE) \$12.00			X	
FOCACCIA PLAIN ROUND \$6.00			X	
FOCACCIA TOPPED ROUND \$8.00			X	
FORNO LOAF \$5.00	X			
PEPPER/CHEDDAR LOAF \$6.00		X		
PEPPERONI/MOZZ LOAF \$6.00		X		
MUFFALETTA ROLL \$5.00	X			
PANE DI CASA \$5.75			X	X
PANE DI SESAME \$5.75		X		X
PEPPERONI ROLL \$5.00	X	X	X	
PULL APART \$2.75	X			X
RUSTIC BAGUETTE \$3.50	X	X	X	X
RUSTIC BETARD \$3.75	X			X
STIRATO HARD ROLL \$1.50	X	X	X	X
TOMATO PIE SMALL \$6.00			X	
TOMATO PIE LARGE \$10.00			X	

All preorders must be made a minimum of 24 hours ahead of time AT FORNO ALTO and paid for at the time of order.

No exceptions and no refunds for bread not picked up.

Forno Alto
5923 6th Ave
Altoona, PA
814-201-2550
M-F 7:30-3:00
Sat 7:30-2:00
Sun Closed

