

St. Anthony's International Festival - The Bakery

Apricot Rolls – a Greek pastry where apricot filling is wrapped in layers of fillo dough & sprinkled with powdered sugar

Baklava – a rich, sweet Greek pastry made of many layers of paper-thin phyllo dough filled with chopped walnuts & sweetened in a syrup of honey, lemon, & cinnamon

Baklava – a rich, sweet Middle Eastern pastry made of many layers of paper-thin fillo dough filled with chopped pistachios & sweetened in a syrup of mazaheri (orange blossom)

Finikia – a sweet Greek spice cookie made with cinnamon & cloves, soaked in honey syrup, & sprinkled with walnuts & cinnamon

Galatoboureko – a traditional Greek dessert made of semolina custard with fillo dough layered on top & underneath & served with a clear, sweet syrup

Kifli – a traditional eastern European cookie made from a cream cheese pastry rolled into a crescent shape & filled with chopped walnuts

Knafee – a Greek & Middle Eastern dessert with sweet cheese sandwiched between layers of a noodle-like shredded fillo dough saturated in a syrup of mazaheri (orange blossom)

Koulourakia – a traditional butter-based Greek cookie with an egg glaze, a hint of vanilla, with or without a sprinkle of sesame seeds on top

Mamool – a Middle Eastern cookie filled with dates or walnuts & sprinkled with confectioner's sugar

Pasta Flora – a Greek pastry with a lemony cookie crust, filled with fruit preserves, & a latticework topping

Russian Tea Cakes – buttery melt-in-your-mouth cookies flavored with Amaretto that are twice rolled in powdered sugar & filled with finely chopped nuts

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