

# New bakery, cafe offers Italian foods

By Koely Wygonik  
staff writer

Whether it's for a quick cup of Espresso or Cappuccino, lunch, or something easy-to-make for dinner, you won't walk away disappointed at the newly opened Livonia Italian Bakery & Cafe, at 33615 7 Mile Road, three blocks west of Farmington Road in the Stamford Plaza.

"If we don't have it, we'll get it," said one of the owners Mark McMullan. The cafe adjoins the bakery and spacious market of Italian specialty food items. On Sunday mornings you can enjoy a cup of coffee in the European atmosphere cafe and watch Italian soccer games and other Italian programs on cable TV. Ice cream, frozen yogurt and pastries are also available. You can buy a piece of pizza or sandwich in the adjoining bakery and eat it in the cafe.

Owners Franco Petrucci, 23, Bruno Petrucci, 29, who are brothers, and McMullan, 30, grew up in Livonia. Before opening their first store, Dearborn Italian Bakery at 24545 Ford Road, on October 15, 1985, Petrucci and McMullan who met at Schoolcraft Community College, managed other Italian bakeries. Franco and Bruno graduated from Livonia Stevenson High School.

McMullan graduated from Bentley High School also in Livonia. Franco, who recently graduated from college, manages the Livonia store.

Across one wall of the market is a display case of freshly baked bread, cannolis, fancy cookies, angel wings, tortes, cheese cakes, pies and other pastries. If you're planning a special birthday party, custom birthday cakes are available.

From there's the pizza. Unbaked or baked square dish "deep pizza pan." Specialties include the Spingoloni Pizza, \$6.49 topped with olive oil, tomatoes, spices, pepper rings, olives and Mozzarella cheese. A Chicago style stuffed pizza called Grande Pizza, \$9.99 and Taco Pizza topped with ground beef, salsa and cheddar cheese at \$8.49.

Daily lunch specials like homemade lasagne with a dinner roll, made to order sandwiches, anti-pasto, chef, pasta, Greek and garden salads are also available.

Next to the deli counter are the luncheon meats. Livonia Italian Bakery & Cafe carries a large selection of Italian style meats like salami, Mortadella, hot Copacola, Prochutto and domestic and imported Provone Cheese. They also have more traditional deli meats like ham, roast beef, turkey, and cheeses including Colby, Swiss and American.

If you don't have time to make sandwiches for a get-together, you can order a deli tray or three to six foot party sub. They also have a catering department that offers vegetable trays, cheese & cracker trays, fruit bowl, dessert tray and other items.

For a quick and easy dinner, check



Franco Petrucci (left), Mark McMullan and Bruno Petrucci display some of items available at Livonia Bakery & Cafe.

out the large selection of pastas and Italian specialty items like spaghetti sauce, tomatoes, tomato puree, hot peppers, artichoke hearts and olive oil. Frozen pasta including linguini, ravioli, and fettucini noodles are also available.

Since it's the holidays, you'll find lots of imported Italian candies and other holiday specialties like Panettoni.

The owners say they hope their bakery and cafe will become a meet-

ing place for people. "We're trying to carry everybody's best product. It's a relaxed atmosphere. There's a lot of room, you don't have to stand in line and wait for your order. Give us your order, and relax over a cup of coffee in the cafe," said Bruno Petrucci.

Winter hours are 7 a.m. to 7 p.m., Monday through Thursday, 7 a.m. to 8 p.m. Friday and Saturday, and 10 a.m. to 4 p.m. Sunday. For more information, call 474-0444.

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# How to pick the right flour

AP — With the baking season here again, you'll find the supermarket shelves stocked with a dizzying bouquet of flours. How do you choose the right flour for your favorite pie or bread? Generally speaking, all-purpose flour works well for most recipes. But with so many specialties now available, you may want to choose among these for cooking and baking.

**All-purpose flour:** is the do-all flour. Use it for baking, thickening and coating. This flour is milled from soft and hard wheats, minus the bran and germ. It comes enriched with vitamins and minerals and may be bleached or unbleached. To substitute all-purpose flour for cake flour, use 2 tablespoons less all-purpose flour for each cup of cake flour called for in your recipe.

**Note:** Some all-purpose flours have more protein than others, which can affect the tenderness of yeast breads. For best results with yeast breads, be sure your all-purpose flour has 11 or more grams of protein or use bread flour. Check the package labels to see if the amount of protein is listed.

**Bran, cracked wheat and oat bran flours:** are all-purpose flours to which another grain has been added. Substitute an equal amount of any one of them for up to half of the total flour in bread, cookie, or cake recipes.

**Bread flour:** is milled from hard wheats, making it a stronger-structured flour. It's a good choice for making most yeast bread doughs.

**Brown rice flour:** is high in starch and fiber and low in protein. Try substituting it for up to one-fourth of the total all-purpose flour in quick breads.

**Cake flour:** is milled from soft wheat, is perfect for fine and feather cakes. It's too delicate for general baking.

**Instant-type flour:** has a granular texture and blends easily into hot or cold liquids to thicken without lumping.

**Pastry flour:** is neither as coarse as all-purpose flour nor as fine as cake flour. Use it for pie crusts and pastry doughs.

**Rye flour:** contains structure-forming protein and can replace up to one-third of the all-purpose flour in recipes.

**Self-rising flour:** contains leavening and salt. Substitute it for the all-purpose flour, baking powder and salt called for in quick breads, cakes and cookies.

**Semolina:** made from a special variety of wheat called durum, is a granular wheat flour used for making pasta.

**Whole-wheat or graham flour:** is milled from the entire wheat kernel, including the bran and germ. Graham flour is a little more coarse than whole-wheat flour.

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