

Anthony Dattolo was born in the city of Alcamo, situated between Palermo and Trapani in north western Sicily. In 1952 Anthony emigrated to Brooklyn, NY at the age of 15. Upon his arrival Anthony quickly established himself by working two jobs, during the day as a construction laborer and book binder by night.

In his 20's Anthony embarked upon a career as a baker.

In the 1960s Anthony and his wife, Rosalia, moved to New Jersey where they raised their four children, Baldassare (Baldo), Joseph, Annette & Nina.

When Baldo and Joseph were in their early 20's the decision was made to join forces with their father to start their own business. In 1984 Anthony & Sons Italian Bakery was born.

Since both sons had worked in various aspects of the restaurant trade as teenagers, the baking business was a logical progression for the family. Anthony and Baldo baked the bread and Joseph hit the road selling product to restaurants and local markets.

Through hard work & unwavering determination the Dattolos steadily built the business. For many years, 14 hour days / 7 days a week was routine. As a result of this old-school work ethic, the Dattolos now produce their award winning breads in a 65,000 square foot, state-of-the-art facility in Denville, NJ.

After years of planning & passion for the best that Italy has to offer, Baldo & Joey opened the first Anthony & Sons Little Italy Bakery – Market – Café. Located at the site of the wholesale bakery, this hidden treasure represents a dream of offering quality Italian goods at a reasonable cost. Be on the lookout for future retail locations...*Spero Di Vedervi Presto!*