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The Best Italian Bakeries and Pastry Shops in NJ (2026 Guide)

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Growing up in New Jersey, I figured a box of Italian pastries and a crusty loaf of bread on Sundays was a universal experience—something every kid had access to no matter where they lived. Every single family get-together started with a fresh loaf of Italian bread and ended with a box of eclairs, cannoli, Napoleons, and sfogliatella. Hell, even funerals ended with a plate of pignoli cookies or the crunchy sesame ones I can never seem to remember the name of.

It wasn't until I grew up and traveled the country a bit when I discovered that it wasn't just pizza (<https://thedigestonline.com/dining/best-pizza-in-new-jersey/>) and bagels that were hard to come by, but the Italian bakery scene was sorely lacking everywhere outside of the Northeast U.S too. Across the entirety of my beloved New Jersey is a myriad of Italian bakeries and pastry shops. Some specialize in breads, others focus on pastries—many do both. They're there for every holiday and you can even find traces of their products throughout the regional grocery chains.

L'Arte della Pasticceria

Ramsey, NJ

Tiramisu and rum-soaked cakes called *Baba* are just the beginning at this Bergen County staple (<https://larte.biz/>). Adding to the allure is a wide range of Neapolitan and Sicilian desserts, strong espresso, and an assortment of

housemade gelato, sorbetto, and granita. If you're there in the morning, the Sicilian Breakfast is a must, which lands you a fluffy brioche roll and a bowl of tart seasonal granita to dip it in. A sweet treat for breakfast? It's the Italian way.



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