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TRADIZIONALE

PASTA FRESCA ARTIGIANALE
COLLEZIONE ORO

● **Beetroot & Goat Cheese Tortellini**

.The Product: Vibrant purple dough with a tangy goat cheese filling. Visually stunning

.For the Pro: Adds immediate color and premium appeal to any menu

.Pairing: Perfect with walnut butter, balsamic glaze, or light cream sauce

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**TORTELLINI
BARBABIETOLA E CAPRINO**



**TORTELLINI
BARBABIETOLA E CAPRINO**



🌀 Creamy Polenta Caramelle

- .The Product: Hand-shaped "candy" pasta filled with velvety, smooth polenta. Melt-in-your-mouth texture
- .For the Pro: Unique shape creates instant visual interest on the plate. Holds heat exceptionally well
- .Pairing: Ideal with brown butter & sage, wild mushrooms, or a rich meat ragu

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CARMELLE ALLA POLENTA 

👩‍🍳 Four Cheese Ravioli

.The Product: A classic blend of four premium cheeses encased in thin pasta. Rich, savory, and perfectly balanced

.For the Pro: An absolute crowd-pleaser and a versatile staple for any menu

.Pairing: Universally adaptable – works perfectly with tomato, rosé, or cream sauces

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RAVIOLI AI QUATTRO FORMAGGI



 Sweet Potato & Maple Ravioli

The Product: Velvety roasted sweet potato filling with a hint of pure maple syrup. A delightful balance of savory and .sweet

.For the Pro: A standout seasonal favorite that offers a unique, gourmet alternative to traditional cheese pastas

.Pairing: Shines with brown butter & sage, candied pecans, or a rich gorgonzola cream sauce

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RAVIOLI DI ZUCCA 



● **Vegan Beetroot Ravioli**

- .The Product: Striking purple, egg-free dough with a smooth, earthy roasted beet filling**
- .For the Pro: A high-impact vegan dish that delivers on both visual appeal and gourmet flavor**
- .Pairing: Best with extra virgin olive oil, fresh herbs, roasted nuts, or balsamic glaze**

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RAVIOLI DI BARBABIETOLA



 **Mushroom Cream Ravioli**

.The Product: Rich mushroom cream filling in delicate dough. Authentic, earthy flavor

.For the Pro: Quick prep, consistent texture. Perfect for high-volume service

.Pairing: Best with cream sauce, truffle oil, or butter & sage

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RAVIOLI DI CREMA AI FUNGHI



🍷 Vegan Cheese Ravioli

- .The Product: Tender, egg-free semolina dough filled with a rich and creamy blend of artisanal plant-based cheeses
- .For the Pro: Delivers the authentic "al dente" bite and savory depth diners crave, with zero dairy or eggs
- .Pairing: Works perfectly with classic Pomodoro, garlic & olive oil, or a vibrant pesto

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RAVIOLI VEGANO AI FORMAGGI



 Spinach & Ricotta Ravioli

- **.The Product:** A timeless Italian classic featuring fresh spinach and creamy ricotta cheese wrapped in delicate dough
- **.For the Pro:** An essential vegetarian staple that offers a lighter, fresh option on the menu
- **.Pairing:** Versatile enough for tomato sauce, butter & sage, or a rich mornay sauce



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RAVIOLI DI SPINACI E RICOTTA 



 **Vegan Mushroom Ravioli**

The Product: Tender, egg-free dough packed with a robust blend of roasted wild mushrooms. Delivers a deep, savory umami punch

.For the Pro: A sophisticated plant-based option that offers the complexity and satisfaction of a meat dish

.Pairing: Shines with truffle oil, garlic & herb olive oil, or a smooth cashew cream

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RAVIOLI AI FUNGHI VEGANI



 Ricotta & Parmesan Ravioli

The Product: A traditional Italian masterpiece featuring creamy ricotta and aged parmesan. Simple, elegant, and .delicious

.For the Pro: High-margin vegetarian staple that appeals to both kids and sophisticated diners

.Pairing: Pairs with everything from fresh tomato basil to sage butter or meat ragu

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RAVIOLI DI RICOTTA E PARMIGIANO



🍂 Sweet Potato & Chestnut Ravioli

- **.The Product:** A comforting autumnal blend of roasted sweet potato and nutty chestnuts. Sweet, savory, and satisfying
- **.For the Pro:** A premium seasonal offering that elevates the menu with unique, sophisticated flavors
- **.Pairing:** Ideal with brown butter sage, cream sauce, or a savory rosemary glaze



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RAVIOLI DI CASTAGNE E PATATE DOLCI



Eggplant & Bulgarian Cheese Ravioli

The Product: Smoky roasted eggplant blended with tangy, salty Bulgarian cheese. A bold, authentic Mediterranean flavor profile

.For the Pro: Adds a unique, regional twist to the menu. Perfect for diners seeking savory, robust tastes

.Pairing: Excellent with fresh tomato sauce, roasted red pepper cream, or simple olive oil and oregano

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RAVIOLI DI MELANZANE ARROSTO



 Jerusalem Artichoke Ravioli

- .The Product: Silky Jerusalem artichoke filling with deep, earthy, and slightly nutty notes. A truly elegant, gourmet taste
- .For the Pro: A high-end menu item that signals sophistication and justifies a premium price point
- .Pairing: Pairs beautifully with lemon-butter sauce, toasted hazelnuts, or truffle cream



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RAVIOLI DI CARCIOFO



🌿 Jerusalem Artichoke Ravioli

.The Product: Silky Jerusalem artichoke filling with deep, earthy, and slightly nutty notes. A truly elegant, gourmet taste

For the Pro: A high-end menu item that signals sophistication and justifies a בלי שאלות

.פשוט לזרום!!! premium price point!!!

.Pairing: Pairs beautifully with lemon-butter sauce, toasted hazelnuts, or truffle cream



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CANNELLONI DI
FORMAGGIO NERO 🇮🇹

CANNELLONI DI
FORMAGGIO NERO 🇮🇹

♥🇦🇪 Dubai Chocolate Ravioli

The Product: Decadent cocoa-infused dough filled with the viral sensation: rich pistachio cream and crunchy toasted kadaif (kunafa)

.For the Pro: Capitalizes on the hottest global dessert trend. A guaranteed conversation starter and social media hit

.Pairing: Best served with warm white chocolate ganache, vanilla ice cream, or crushed pistachios

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RAVIOLI DI CIOCCOLATO DUBAI



 **Chocolate Ravioli**

.The Product: Cocoa-infused dough filled with decadent, melting Belgian chocolate. A surprising and indulgent dessert

.For the Pro: Creates an instant "wow" factor on the dessert menu. Can be boiled or fried for texture variety

.Pairing: Perfect with vanilla bean crème anglaise, fresh berries, or a dusting of powdered sugar

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RAVIOLI DI CIOCCOLATO



 Kinder Bueno Ravioli

- .The Product: Cocoa-infused pasta filled with creamy hazelnut praline and crispy wafer bits. Captures the beloved candy bar flavor
- .For the Pro: An irresistible, high-demand dessert option that appeals to diners of all ages
- .Pairing: Delicious with white chocolate sauce, hazelnut drizzle, or a scoop of vanilla gelato

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★ RAVIOLI KINDER BUENO ★

👨‍🍳 **Four Cheese Cannelloni**

.The Product: Large pasta tubes generously stuffed with a luxurious blend of four distinct cheeses. Rich, creamy, and satisfying
For the Pro: A classic "Al Forno" staple that holds its shape perfectly during baking. Excellent for pre-service prep and high-volume consistency

.Pairing: Classic match with Rosé or Béchamel sauce, finished with a crispy gratinated cheese top



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CANNELLONI AI FORMAGGI 

.The Product: Vibrant pasta sheets naturally colored with fresh vegetable purees (spinach, beet, turmeric). Adds visual drama to every layer
For the Pro: Transforms a standard dish into a signature presentation. Ideal for open-faced lasagna or plated courses where the pasta is
 .visible
.Pairing: Versatile for any filling; especially striking with white béchamel or light vegetable sauces to highlight the colors



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PASTA LASAGANA 



Pappardelle &

- **.The Product:** Extra-wide, flat pasta ribbons with a rustic texture. Designed specifically to carry heavy, rich sauces
- **.For the Pro:** A Tuscan classic that creates a visually impressive, voluminous plate. The ultimate choice for hearty menus
- **.Pairing:** The perfect partner for slow-cooked meat ragus (Bolognese), wild game sauces, or rich creamy mushroom mixtures



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PAPPARDELLE ALL'UOVO



Fettuccine 🍝

The Product: Classic flat, thick ribbons of pasta known for their ability to hold rich, heavy sauces.

For the Pro: A universally recognized Italian staple that anchors any pasta menu. Durable and maintains texture well.

Pairing: The definitive choice for Alfredo sauce, creamy mushroom blends, or thick meat ragus.

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Spaghetti 🍝

The Product: The world's most iconic pasta shape. Long, thin, cylindrical strands made for perfect twirling.
For the Pro: The absolute menu essential. High durability and versatility make it the backbone of any pasta offering.
Pairing: Universally adaptable; ideal for Carbonara, Aglio e Olio, fresh tomato marinara, or seafood sauces.



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PASTA SPAGHETTI 



Tricolor Fettuccine 

- **The Product:** A vibrant blend of three pasta ribbons—classic egg, green spinach, and red tomato/beet. Offers a colorful visual feast on the plate.
- **For the Pro:** Adds instant aesthetic value and plating appeal without needing extra garnish.
- **Pairing:** Best served with light colored sauces like Alfredo, cream, or simple garlic & oil to let the colors shine.



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PASTA FETTUCCINE TRICOLORE 



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Penne Rigate ✂

The Product: Short, tube-shaped pasta with angled cuts and external ridges. Engineered to trap sauce both inside and out.

For the Pro: A durable, high-performance shape that holds its texture well. Essential for catering and delivery menus.

Pairing: The ultimate match for spicy Arrabbiata, creamy Vodka sauce, or chunky baked pasta dishes.

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PASTA PENNE 



- **Radiatori** ⚙️
- **The Product:** Distinctive, radiator-shaped pasta with deep ridges and ruffles. Engineered with maximum surface area to trap sauce in every groove.
- **For the Pro:** A sturdy, visually unique shape that offers superior sauce retention. Holds its texture well in heavy dishes or pasta salads.
- **Pairing:** The ultimate vehicle for chunky meat ragus, thick cream sauces, or pesto.



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PASTA RADIATORI 



- **Campanelle (Ballerina) ✨**
- **The Product: Elegant, cone-shaped pasta with ruffled edges resembling a dancer's skirt. Unique, beautiful, and textured.**
- **For the Pro: A visually striking shape that instantly elevates plating. The hollow center and fluted edges capture sauce exceptionally well.**
- **Pairing: Ideal for thick, creamy sauces, vegetable-heavy ragus, or rich cheese blends that cling to the ruffles.**
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PASTA BALLERINA 



Fusilli 🌀

- **The Product:** Classic corkscrew-shaped pasta spirals. The twisted design is mechanically perfect for grabbing and holding onto sauces.
- **For the Pro:** Extremely versatile and durable. Maintains texture in buffets, salads, and baked dishes better than most shapes.
- **Pairing:** Excellent with pesto, chunky meat sauces, or cold pasta salads.



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PASTA FUSILLI



- **Strozzapreti (Priest Stranglers)** 🇮🇹
- **The Product:** Rustic, elongated twists of pasta with a firm, chewy texture. The unique rolled shape captures flavor in every fold.
- **For the Pro:** Adds an artisanal, "hand-made" feel to the menu. A historic shape with character that stands out from standard cuts.
- **Pairing:** Ideal with Italian sausage and cream sauces, hearty game ragus, or rich tomato-based vegetable blends.



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STROZZAPRETI 🇮🇹



- **Whole Wheat Penne** 🌿
- **The Product:** Classic quill-shaped tubes made from 100% whole grain flour. Offers a robust, nutty flavor profile and a firm, satisfying bite.
- **For the Pro:** Essential for the health-conscious menu. Rich in fiber and holds its structure exceptionally well during service.
- **Pairing:** Pairs best with strong, earthy flavors like roasted vegetable ragu, pesto, or garlic and olive oil to balance the hearty grain.

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PASTA PENNE INTEGRIALE 



Tricolor Fusilli 

- **The Product:** A vibrant mix of classic, spinach, and tomato spirals. Combines visual appeal with the sauce-holding power of the corkscrew shape.
- **For the Pro:** Instantly adds color and energy to the plate. The definitive choice for premium pasta salads and catering displays.
- **Pairing:** Best served with light cream sauces, vinaigrettes, or olive oil bases to keep the colors visible and bright.

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PASTA TRIO 



Cloud Potato Gnocchi 🍟🍟

- **The Product:** Delicate, pillow-soft dumplings made from premium potatoes. Engineered for an airy, melt-in-the-mouth texture.
- **For the Pro:** High potato content ensures superior quality. Cooks in seconds (floats when ready), making it ideal for rapid service lines.

Pairing: The classic match for Sorrentina (tomato, basil, mozzarella), brown butter sage, or rich Gorgonzola cream.

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★  ★
GNOCCHI DI PATATE ★



- **Quattro Flavor Gnocchi** 🍷🌈
- **The Product:** A vibrant medley of four distinct gnocchi varieties—classic potato, green spinach, red beet, and orange sweet potato. Soft, pillowy texture with subtle vegetable notes.
- **For the Pro:** Provides an eye-catching presentation that sells itself. Eliminates the need for complex plating; the pasta is the decoration.
- **Pairing:** Best with transparent or light sauces like sage butter, white wine cream, or gentle cheese sauces to maintain color visibility.



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GNOCCHI QUATTRO 🇮🇹



- **Fried Potato Gnocchi 🍟🔥**
- **The Product:** Crispy golden exterior meeting a fluffy, cloud-like interior. A texturally addictive twist on the classic dumpling.
- **For the Pro:** Extremely versatile—perfect as a high-margin bar snack, appetizer, or crunchy salad topper. Cooks rapidly in a fryer or skillet.
- **Pairing:** Ideal for dipping! Serve with truffle aioli, spicy arrabbiata, or simply dusted with pecorino and herbs.



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GNOCCHI FRITTI 🇮🇹

GNOCCHI FRITTI 🇮🇹