

FLOUR
+ WATER
PASTA SHOP

AT HOME

PASTA SAUCES

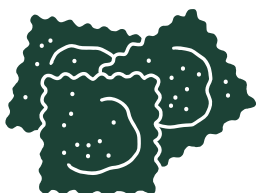
- RAGU BOLOGNESE** (PINT) \$14
- PORK SUGO** (PINT) \$14
- MARINARA** (PINT) \$9
- KALE-PEPITA PESTO** (HALF PINT) \$9
- PARMIGIANO CREMA** (HALF PINT) \$12

FROZEN FILLED \$18/80Z

- AGNOLOTTI DAL PLIN**
BEEF + PORK FILLING
- CAPPELLETTI**
CORN + CRESCENZA FILLING
- SCARPINOCC**
TALEGGIO CHEESE FILLING
- RAVIOLINI**
SPINACH + RICOTTA FILLING
- TRIANGOLI**
ROASTED EGGPLANT FILLING

- TORTELLINI TRADIZIONALE**
PROSCUITTO + MORTADELLA FILLING

COOK TIME: 2-3 MINUTES IN SALTED BOILING WATER
+ AN ADDITIONAL MINUTE IN THE PAN SAUCE



FRESH EGG NOODLES \$9/80Z

- TAGLIATELLE**
LONG, 1/4 INCH THICK FLAT NOODLES
 - WHOLE WHEAT PAPPARDELLE**
WIDE, FLAT WHOLE WHEAT NOODLES
 - TONNARELLI ***
LONG NOODLES WITH SQUARED OFF EDGES
- *ALSO AVAILABLE FROZEN GLUTEN-FREE
MAY CONTAIN TRACE AMOUNTS OF WHEAT

- BASIL FARFALLE**
BASIL BOWTIES

- CHILI MALTAGLIATI**
SPICY FLAT TRIANGLES

- GARGANELLE**
TUBE-SHAPED PASTA WITH RIDGES
- COOK TIME: 3-4 MINUTES IN SALTED BOILING WATER
+ AN ADDITIONAL MINUTE IN THE PAN SAUCE

EXTRUDED \$9/80Z

- BLACK GARLIC BUCATINI**
LONG NOODLES WITH A HOLLOW CENTER

- SEAWEED RIGATONI**
SHORT, RIDGED TUBES

COOK TIME: 5-7 MINUTES IN SALTED BOILING WATER
+ AN ADDITIONAL MINUTE IN THE PAN SAUCE