

FROZEN FILLED \$18/80Z

AGNOLOTTI DAL PLIN

BEEF + PORK FILLING

SCARPINOCC

TALEGGIO CHEESE FILLING

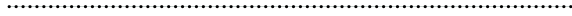
TORTELLINI TRADIZIONALE

PROSCIUTTO + MORTADELLA

TORTELLONI

RICOTTA, LEMON ZEST + BLACK PEPPER

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

CALABRIAN CHILI SORPRESE

FOLDED AND PINCHED "SURPRISES"
GREAT FOR CATCHING SAUCE

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

RODRIGO'S GARLIC BUCATINI

LONG, HOLLOW NOODLE

ABRUZZI RYE CRESTA DI GALLO

CURVED AND HOLLOW WITH A RIDGE

RIGATONI

SHORT, RIDGED TUBES

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



PASTA SAUCES

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

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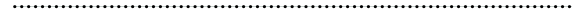
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