

**FROZEN FILLED \$18/80Z**

**AGNOLOTTI DAL PLIN**

BEEF + PORK FILLING

**SCARPINOCC**

TALEGGIO CHEESE FILLING

**TORTELLINI TRADIZIONALE**

PROSCIUTTO + MORTADELLA

**SQUASH TORTELLONI**

SQUASH + RICOTTA FILLING

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

**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

**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

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

**FRESH EGG NOODLES \$9/80Z**

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**FRESH EGG NOODLES \$9/80Z**

**EXTRUDED \$9/80Z**

**PASTA SAUCES**

**EXTRUDED \$9/80Z**

**PASTA SAUCES**