AGNOLOTTI DAL PLIN AGNOLOTTI DAL PLIN BEEF + PORK FILLING BEEF + PORK FILLING SCARPINOCC SCARPINOCC TALEGGIO CHEESE FILLING TALEGGIO CHEESE FILLING TORTELLINI TRADIZIONALE TORTELLINI TRADIZIONALE PROSCIUTTO + MORTADELLA PROSCIUTTO + MORTADELLA SQUASH TORTELLONI SQUASH TORTELLONI SOUASH + RICOTTA FILLLING SOUASH + RICOTTA FILLLING COOK TIME: 2-3 MINUTES IN SALTED BOILING WATER COOK TIME: 2-3 MINUTES IN SALTED BOILING WATER + AN ADDITIONAL MINUTE IN THE PAN SAUCE + AN ADDITIONAL MINUTE IN THE PAN SAUCE **TAGLIATELLE TAGLIATELLE** 08 LONG, 1/4 INCH THICK FLAT NOODLES LONG, 1/4 INCH THICK FLAT NOODLES WHOLE WHEAT PAPPARDELLE WHOLE WHEAT PAPPARDELLE WIDE, FLAT WHOLE WHEAT NOODLES WIDE, FLAT WHOLE WHEAT NOODLES TONNARELLI * TONNARELLI * LONG NOODLES WITH SQUARED OFF EDGES LONG NOODLES WITH SQUARED OFF EDGES *ALSO AVAILABLE FROZEN GLUTEN-FREE *ALSO AVAILABLE FROZEN GLUTEN-FREE MAY CONTAIN TRACE AMOUNTS OF WHEAT MAY CONTAIN TRACE AMOUNTS OF WHEAT CALABRIAN CHILI SORPRESE FOLDED AND PINCHED "SURPRISES" CALABRIAN CHILI SORPRESE FOLDED AND PINCHED "SURPRISES" GREAT FOR CATCHING SAUCE GREAT FOR CATCHING SAUCE GARGANELLE GARGANELLE TUBE-SHAPED PASTA WITH RIDGES TUBE-SHAPED PASTA WITH RIDGES COOK TIME: 3-4 MINUTES IN SALTED BOILING WATER COOK TIME: 3-4 MINUTES IN SALTED BOILING WATER + AN ADDITIONAL MINUTE IN THE PAN SAUCE + AN ADDITIONAL MINUTE IN THE PAN SAUCE RODRIGO'S GARLIC BUCATINI RODRIGO'S GARLIC BUCATINI LONG, HOLLOW NOODLE LONG, HOLLOW NOODLE ABRUZZI RYE CRESTA DI GALLO ABRUZZI RYE CRESTA DI GALLO CURVED AND HOLLOW WITH A RIDGE CURVED AND HOLLOW WITH A RIDGE RIGATONI RIGATONI SHORT, RIDGED TUBES SHORT, RIDGED TUBES COOK TIME: 5-7 MINUTES IN SALTED BOILING WATER COOK TIME: 5-7 MINUTES IN SALTED BOILING WATER + AN ADDITIONAL MINUTE IN THE PAN SAUCE + AN ADDITIONAL MINUTE IN THE PAN SAUCE RAGU BOLOGNESE (PINT) \$14 RAGU BOLOGNESE (PINT) \$14

RAGU BOLOGNESE (PINT) \$14

MARINARA (PINT) \$9

KALE-PEPITA PESTO (HALF PINT) \$9

PARMIGIANO CREMA (HALF PINT) \$12

STA SAUCE

RAGU BOLOGNESE (PINT) \$14

MARINARA (PINT) \$9

KALE-PEPITA PESTO (HALF PINT) \$9

PARMIGIANO CREMA (HALF PINT) \$12