#### AGNOLOTTI DAL PLIN BEEF + PORK FILLING

#### RAINBOW SCARPINOCC '\$20 TALEGGIO CHEESE FILLING

#### RICOTTA TORTELLONI SEASONED RICOTTA FILLING

# PEA LEAF ORECCHIETTE

SHORT, CONCAVE SHELL SHAPED PASTA

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

## BEET FUNGHETTI

FOLDED AND PINCHED

# ABBY'S ALEPPO SU PITZOSU

SEASHELL SHAPED FROM SARDINIA

## 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

#### 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