



Pappardelle

Pasta

Shelf life: 24 months

Description: Italian egg pasta typical from Toscana, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces.

Use: Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment. To avoid breaking, start stirring once the pasta uncurls.

Size available: 500g (1.1Lb)



Tagliolini Pasta

Shelf life: 24 months

Description: Italian egg pasta typical from Marche, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces.

Use: Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment. To avoid breaking, start stirring once the pasta uncurls.

Size available: 500g (1.1Lb)



Tagliatelle

Pasta

Shelf life: 24 months

Description: Italian egg pasta typical from Lazio, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces.

Use: Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment. To avoid breaking, start stirring once the pasta uncurls.

Size available: 500g (1.1Lb)



Umbrian strangozzi

Pasta

Shelf life: 24 months

Description: Italian durum semolina pasta typical from Umbria, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces.

Use: Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment. To avoid breaking, start stirring once the pasta uncurls.

Size available: 500g (1.1Lb)



Tuscan pici

Pasta

Shelf life: 24 months

Description: Italian durum semolina pasta typical from Toscana, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces.

Use: Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment. To avoid breaking, start stirring once the pasta uncurls.

Size available: 500g (1.1Lb)



Pizzichi

Pasta

Shelf life: 24 months

Description: Italian durum semolina pasta typical from Lazio, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

Preservation: Conserve in cool dry place away from direct sunlight and warm surfaces.

Use: Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment.

Size available: 500g (1.1Lb)