



DOMENICO'S

A Passion for Taste
SINCE 2001

718



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BEET MAFALDE #70228 • 7LB

BEET Mafalde is a type of ribbon-shaped pasta similar to pappardelle but with wavy edges on both sides. It is usually served with a more delicate sauce. 28-4oz portions per case



BUCATINI #70189 • 7LB

Spaghetti with a hole in the middle. In Italian Cuisine, it is served with buttery sauces, pancetta or guanciale, vegetables, cheese, eggs, and anchovies or sardines. 28-4oz portions per case.



CRESTE DI GALLO #19303 • 7LB

Also known as "Crest of the Rooster" is perfect for both delicate and thick sauces as an excellent substitute for elbow pasta or shells. 28-4oz portions per case



FETTUCCHINE #70190 • 7LB

One of the most popular shapes of pasta that originated in Rome. These "small ribbons" provide a better surface for catching sauce. Fettuccine pairs best with rich creamy sauces including tomato, cheese, olive oil and butter sauces. 28-4oz portions per case



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LA CHITARRA #70192 • 7LB

Originating from Abruzzo, Italy, this square spaghetti used to be made using guitar strings! The possibilities are endless when it comes to sauces. 28-4oz portions per case.



LINGUINE #70193 • 7LB

A little wider than spaghetti but not as wide as fettuccine, linguine translates to "Little tongues." Linguine originated in Genoa and the Liguria region of Italy. This cut of pasta is usually served with seafood or pesto. 28-4oz portions per case.



PAPPADELLE #70195 • 7LB

Named after the Italian verb "pappare," which means "to gobble up," these wide ribbons of pasta originated in the Tuscany region. They work best with rich, heavier sauces because they are very absorbent and sturdy. Also try using them under stews or roasts. 28-4oz portions per case



PENNE #70196 • 7LB

A cylinder-shaped pasta originating in the Campania region of Southern Italy. We make the "rigate" version (with ridges) that allows the pasta to hold even more sauce. Penne complements most types of sauce, both creamy and heavy, plus oven-baked (al forno) dishes.



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RIGATONI #70198 • 7LB

Rigatoni get their name from "rigare" which means to draw a line. The difference between rigatoni and penne is rigatoni have square-cut ends and penne have angled cuts. Rigatoni work best with chunky sauces like pesto and meat sauces.



STROZZAPRETI #70200 • 7LB

Strozzapreti are an elongated form of cavatelli. Pesto and smoother sauces work best because the sauce clings to the twists.

Other Fresh Pastas

CAVATELLI #70245 • 5LB

ORECCHIETTE #70248 • 5LB



CORN AGNOLOTTI #70205 • 5LB

Agnolotti is a type of ravioli from the Piedmont region of Italy. The sweet summer corn along with fresh mascarpone give these agnolotti a rich velvety texture. Top with a brown butter sauce and fresh Parmigiano Reggiano. 12oz containers with approx. 24 pieces per.

Other Stuffed Pastas

BUTTERNUT AGNOLOTTI #70244 • 5LB

CHEESE AGNOLOTTI #70201 • 5LB

PORCINI AGNOLOTTI #70252 • 5LB

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