

# THE CHOICE PASTA OF CHEFS AROUND THE WORLD

The Felicetti family has perfected artisanal pasta making. Since the company's inception in 1908, the Felicetti name has become synonymous with the highest quality pasta trusted by Michelin star chefs around the world. We create each variety of Monograno Felicetti from a "Single Heritage or Ancient" organic durum wheat. Blended with the purest alpine water and cleanest mountain air, each has its own unique flavor.

## CHEF MICHELE CASADEI MASSARI

Founder & Executive Chef  
**Lucciola** Italian Restaurant &  
Piccolo Cafe Restaurants  
New York, NY

*"My cuisine is based on great simple sharp ingredients. Felicetti Monograno is the ingredient I trust the most for delivering an amazing consistent dish all the time."*

## CHEF MICHAEL TUSK

Owner & Executive Chef  
**Quince & Cotogna** Restaurants  
San Francisco, CA

*"I love Italian pasta and Felicetti sets the standard. When I am not making my own pasta at Cotogna or Quince I always look to Felicetti pasta and their pasta always delivers, always al dente and always delicious."*

## CHEF GIUSEPPE BRUNO

Owner & Executive Chef  
**Sistina & Caravaggio**  
Restaurants  
New York, NY

*"I suggest that everybody get this wonderful pasta because it's very flavorful."*



## MATT

A rich variety of durum wheat grown in Puglia that when cooked smells of summertime hay and tastes of stone-baked bread and butter.



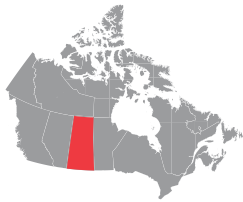
Puglia  
ITALY

	<i>Spaghetti</i>	gastro pk 12 x 1.1 lbs.
	<i>Spaghettoni</i>	gastro pk 12 x 1.1 lbs.
	<i>Penne Ritorte</i>	gastro pk 12 x 1.1 lbs.
	<i>Fusilloni</i>	gastro pk 12 x 1.1 lbs.
	<i>Pàche</i>	pk 8 x 1.1 lbs.
	<i>Conchiglioni</i>	gastro pk 12 x 1.1 lbs.
	<i>Tagliatelle all'ново</i>	pk 8 x 1.1 lbs.



## KAMUT<sup>®</sup> khorasan

Khorasan/KAMUT<sup>®</sup> is a variety of durum wheat that is grown today in Saskatchewan, Canada, and Montana. It has a sweet, nutty, buttery flavor, and when cooked releases a gentle fragrance of white flowers and pine nuts.



Saskatchewan  
CANADA

	<i>Spaghetti</i>	gastro pk 12 x 1.1 lbs.
	<i>Chiocciole</i>	pk 8 x 1.1 lbs.



## FARRO

Farro is a variety of durum wheat that is grown today in Umbria, Italy. When cooked it releases a delicate fragrance of mace, fresh hazelnut and eggplant and tastes of crispy bread and peanut butter with a light finish of jujube berries.



Umbria  
ITALY

	<i>Spaghetti</i>	gastro pk 12 x 1.1 lbs.
	<i>Ditalini</i>	gastro pk 12 x 1.1 lbs.






## "IL CAPPELLI"

Dedicated to Senator Raffaele Cappelli, this wheat from Puglia was created by an unheralded agronomic genius in the 1900s. It exudes the aroma of fresh farm milk, mashed potatoes and roasted chestnuts and tastes of buttery breadcrumbs, with a final note of sea salt.



Murge, Puglia  
ITALY

	<i>Spaghettoni</i>	gastro pk 12 x 1.1 lbs.
	<i>Penne Rigate</i>	gastro pk 12 x 1.1 lbs.
	<i>Linguine</i>	gastro pk 12 x 1.1 lbs.