

RIPIENA \ LABORATORIO DI PASTA

PASTA FRESCA

T O N N A R E L L I	\$2.50 100G /// \$10.00 500G /// \$18.00 KG
Like a spaghetti, only square-shaped. An extruded dough made using eggs and a combination of flours.	
S P A G H E T T I	\$2.50 100G /// \$10.00 500G /// \$18.00 KG
Like a tonnellato, only round. An extruded dough made using eggs and a combination of flours.	
B U C A T I N I	\$2.50 100G /// \$10.00 500G /// \$18.00 KG
A large, round pasta with a hole through the middle like a straw. Made using eggs and a combination of flours.	
F E T T U C I N E	\$2.50 100G /// \$10.00 500G /// \$20.00 KG
A long, flat extruded pasta made using eggs and a combination of flours. Perfect with Cervo or Bolognese ragu.	
T A G L I A T E L L E	\$3.00 100G /// \$12.00 500G /// \$24.00 KG
A long, flat pasta sheeted and cut by hand. Made using 00 flour and eggs. Perfect with Cervo of Bolognese ragu.	
T R E N E T T E	\$3.00 100G /// \$12.00 500G /// \$24.00 KG
A long, flat pasta sheeted and cut by hand. Made using 00 flour and eggs, thinner than a tagliatelle.	
M A C C H E R O N C I N I	\$3.00 100G /// \$12.00 500G /// \$20.00 KG
A short, tube-like, extruded pasta. Made using a eggs and a combination of flours.	
C A S A R E C C E	\$1.20 100G /// \$8.00 500G /// \$15.00 KG
A short extruded pasta with a twist through it like an 's'. Made using water and a combination of flours.	
LASAGNA ALLA BOLOGNESE (24 h pre prder)	\$30 SMALL /// \$50 LARGE
Classic Lasagna with ragu alla Bolognese and béchamel	
LASAGNA VEGETARIANA (24 h pre prder)	\$25 SMALL /// \$40 LARGE
Ricotta, spinach and bechamel	

PASTA FRESCA RIPIENA

T O R T E L L I N I D I B O L O G N A	\$12.00 100G /// \$45.00 500G /// \$90.00 KG
Ultra-thin sheets of 00 flour and egg dough filled with Prosciutto di Parma DOP, Mortadella di Bologna IGT, Parmigiano Reggiano, and braised pork loin.	
T O R T E L L I N I V A L E G G I O	\$12.00 100G /// \$45.00 500G /// \$90.00 KG
Hand-sheeted pasta wrapped around freshly roasted pumpkin and sweet amaretti biscuits.	
R A V I O L I A I P O R C I N I	\$07.00 100G /// \$25.00 500G /// \$50.00 KG
Ravioli filled with porcini mushroom, fresh local mushrooms, and truffle cream.	

PESTO E SALSA

P E S T O G E N O V E S E	\$08.50 250ML /// \$24.50 500ML
Pesto alla Genovese made using fresh basil, garlic, olive-oil, Pecorino Romano and Parmigiano Reggiano.	
C A C I O P E P E	\$11.40 250ML /// \$24.50 500ML
A classic of Roman cuisine, we've created some slight changes in house (our secret) to permit this favourite to be jarred. A creamy sauce made using Pecorino Romano DOP.	
C A R B O N A R A	\$11.90 250ML /// \$36.00 500ML
Another roman classic, and another secret recipe. A sauce made using Pecorino Romano and egg yolks. Each jar comes accompanied by a portion of vacuum packed guanciale.	

S U G H I

B O L O G N E S E	\$11.50 250ML /// \$19.80 500ML
The real Bolognese. Our slow-cooked Ragù' alla Bolognese is made following the traditional recipe registered at the Chamber of Commerce of Bologna, Italy.	
P O M O D O R O	\$8.31 250ML /// \$13.40 500ML
A rich tomato sauce made using only San Marzano IGT tomatoes from Campania	
N O R M A	\$8.90 250ML /// \$13.90 500ML
From Sicily. Norma is made using our San Marzano tomato sauce, fried eggplant, and basil.	
P U T T A N E S C A	\$9.50 250ML /// \$15.70 500ML
A classic of Italian cuisine. Anchovies are melted in olive oil before adding San Marzano tomatoes, Taggiasche olives, and salted capers.	
A M A T R I C I A N A	\$9.50 250ML /// \$15.70 500ML
A classic Roman sauce made using Guanciale and tomato sauce.	
D U C K R A G U	\$17.00 250ML /// \$30.50 500ML
Traditionally from Veneto in Northern Italy, our duck is slow cooked until it falls apart.	