

RIPIENA \ LABORATORIO DI PASTA

PASTA FRESCA

GNOCCHETTI SARDI	\$3.00 100G	///	\$12.00 500G	///	\$20.00 KG
An eggless dough hand-formed into small gnocchi-shaped pasta. Perfect with Campidanese sauce.					
A N E L L I N I	\$3.00 100G	///	\$12.00 500G	///	\$20.00 KG
An eggless dough hand-formed into small ring-shapes. Perfect in soups.					
C A V A T E L L I	\$3.20 100G	///	\$13.00 500G	///	\$22.00 KG
An egg dough made by hand-rolling small pasta dumplings out flat.					
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 or 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.					
P A P P A R D E L L E	\$3.80 100G	///	\$12.00 500G	///	\$34.00 KG
A long, flat pasta, made using eggs and 00 flour. Hand-sheeted and cut wider than a tagliatelle.					

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 O N I V E R D I	\$03.80 100G	///	\$12.00 500G	///	\$34.00 KG
A green, egg and spinach dough sheeted by hand and wrapped around fresh ricotta.					
T O R T E L L I D I Z U C C A	\$06.00 100G	///	\$23.00 500G	///	\$46.00 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.			
C E R V O	\$12.50 250ML	///	\$20.70 500ML
Traditionally originating in the mountains of Trentino, Alto-Adige. A rich sauce made from Australian venison, juniper, bay leaves, and cloves.			
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.			
C A M P I D A N E S E	\$10.50 250ML	///	\$14.70 500ML
A classic Sardinian sauce made using Italian pork sausages and fennel in a lightly spicy tomato sauce.			
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.			