



INTRODUCING SPECIALTY FRESH PASTA NOODLES

SPECIALTY FRESH PASTA NOODLES -
VARIOUS SHAPES AND SIZES

#1806 - 1809 | 5.0 KG CASE | \$62.90 - \$99.40 / Case



AND NOW FOR SOMETHING COMPLETELY DIFFERENT

Crafted with the utmost precision and using only the finest ingredients, our fresh pasta noodles promise an authentic Italian experience in every dish. These exotic noodle options will appeal to the connoisseur looking to provide their patrons with fresher experiences.

Varieties like squid ink linguine, fresh herb or spinach fettuccine, or tricolor rotini are produced every morning and available for delivery direct to you. Finished with your expertise, your patrons will taste the freshness and quality of our fresh pasta noodles.

***Our Specialty Fresh Pasta Noodles are prepared daily and available for delivery immediately.
In a refrigerated environment our pasta noodles remain fresh for 14 days***

COOKING INSTRUCTIONS:

1. Boil water in a large pot, allowing sufficient room for the pasta to cook.
2. Once water is fully boiling, place fresh noodles into the pot.
3. Reduce temperature to a rolling boil and continue cooking 4 – 6 minutes depending on taste.
4. Remove and plate noodles.

Enriched Durum Semolina, Enriched Flour, Rice Flour, Egg, Black Squid Ink, Herbs

Allergens - Wheat, Milk

INGREDIENTS - ALL VARIETIES:

Best Before – Our fresh pasta products have a shelf life of 14 days when stored in a refrigerated environment.

PLEASE KEEP REFRIGERATED

D'ANGELO PASTA LTD
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ORDER ONLINE AT RAVIOLI.CA

