

RAVIOLIMANICOTTISTUFFEDSHELLSTORTPELLIN
LINIGNOCCHITORTELLONIRICOTTACAVATELLI
AGNOLOTTIFRESHRAVIOLIMANICOTTISTUFFED



WHOLESALE CATALOG

FRESHPASTAFRESHRAVIOLIMANICOTTISTUFFE
MANICOTTISTUFFEDSHELLSTORTELLINIRICOTTA
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Welcome

At Pastosa Ravioli, we have been producing Brooklyn's finest ravioli and specialty pasta products since 1967. As a third generation, family-owned and -operated company with nine retail locations in the New York Metropolitan area, we owe our success to an unwavering commitment to quality and refusal to compromise on our ingredients. Wherever your food service business is located, we look forward to making Pastosa Ravioli products available to you and to your customers!



CHEESE TORTELLONI



CHEESE AGNOLOTTI



CHEESE TORTELLINI



RICOTTA CAVATELLI



POTATO GNOCCHI



PAPPARDELLE



PENNE ZITI RIGATI



RIGATONI



GEMELLI



SPIRAL



CRESTE DI GALLO



WHEELS



LUMACHE



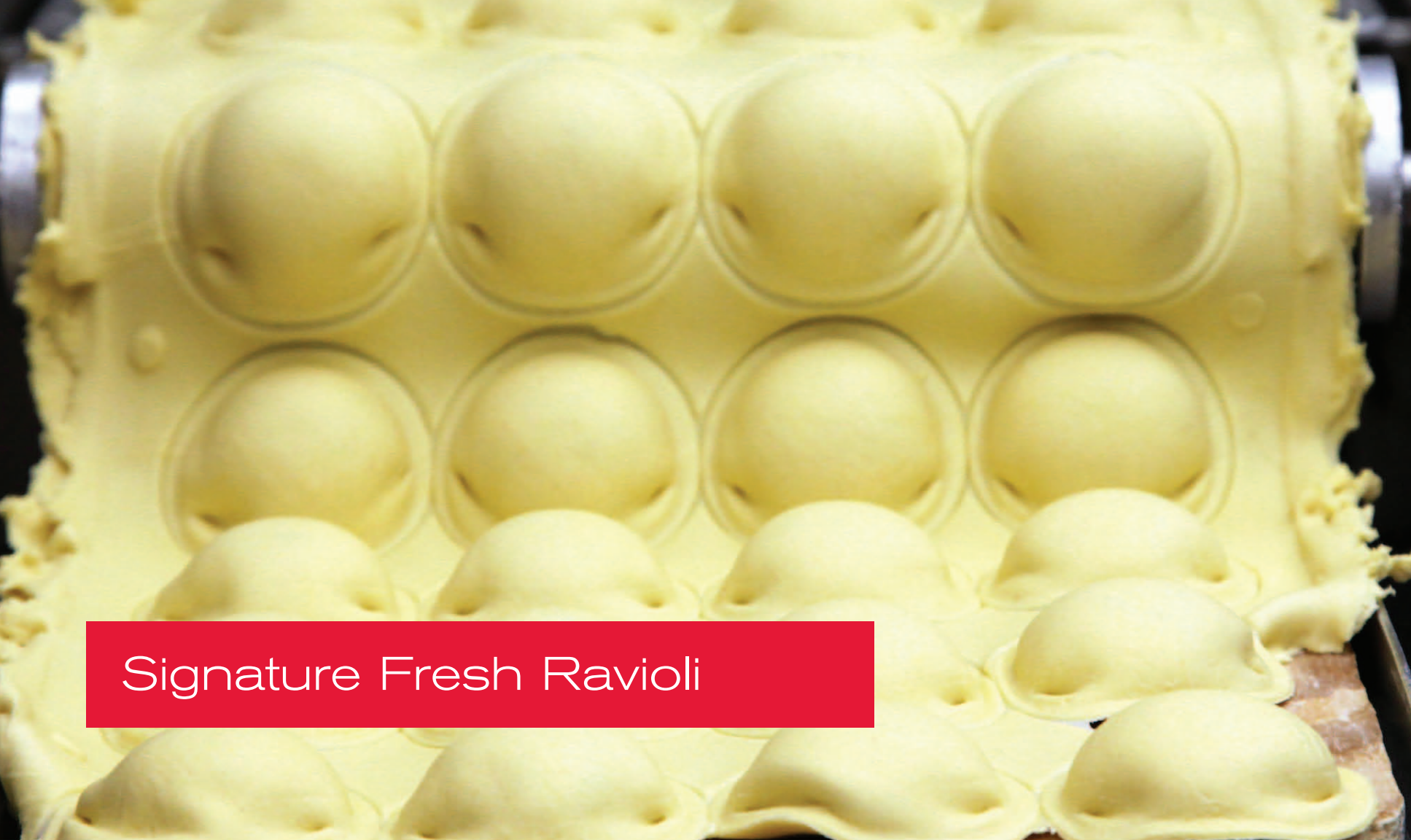
FARFALLE



RADIATORI



PERCIATELLI



Signature Fresh Ravioli

HOMEMADE RAVIOLI

All varieties of our full-bodied, creamy ravioli are filled with the finest ingredients, including a smooth blend of genuine Pecorino Romano and ricotta impastata cheeses, hand-crafted exclusively for Pastosa Ravioli by artisanal Italian cheese makers, eggs, salt, pepper and parsley.

LARGE ROUND RAVIOLI

(12 count per box / 12 boxes per case)

- Artichoke
- Asparagus, Prosciutto and Mascarpone
- Basil Pesto
- Beef
- Broccoli Rabe
- Roasted Butternut Squash
- Cheese
- Chicken
- Crab with White Dough
- Crab with Squid Ink-Infused Dough
- Goat Cheese
- Gorgonzola Walnut
- Heart-Shaped Cheese (tomato dough)
- Lobster
- Low-Fat Cheese
- Low-Fat Spinach and Cheese
- Mediterranean-Style (Eggplant, Roasted Pepper and Black Olives)
- Mushroom
- Pumpkin
- Ravioli Di Roma (Roman Sheep's Milk and Spinach)
- Roasted Pepper and Fresh Mozzarella
- Shrimp
- Spinach
- Sun-Dried Tomato

- Tuscan-Style (Potato, Leek and Pancetta)
- Vegetable Low-Fat Cheese
- Whole Wheat Low-Fat Cheese
- Whole Wheat Vegetable (Non-Dairy)

Most of our Large Round Ravioli offerings can also be packaged as an institutional case (72 count case). Inquire for details about institutional packaging.

MEDIUM SQUARE RAVIOLI

(36 count per box / 10 boxes per case)

- Cheese
- Meat
- Mushroom
- Spinach
- Truffle

JUMBO SQUARE RAVIOLI

(12 count per box / 12 boxes per case)

- Cheese

GLUTEN-FREE RAVIOLI

Good taste and good health go hand and hand at Pastosa Ravioli. We invite you to go gluten-free without compromising quality or taste.

Our gluten-free ravioli products are produced off-site, where good manufacturing practices are used to segregate ingredients in a facility that also processes wheat.

(16 / 16 oz. containers per case)

- Cheese
- Spinach and Cheese

Brooklyn's Finest Ravioli and Fresh Pasta since 1967



Homemade Pasta

EGG PASTA

We produce fresh pasta all day, every day. Our fresh pasta garnered national acclaim when it was cited by *Bon Appétit* magazine for its smooth texture and unique flavor. In fact, the publication identified our fresh pasta as amongst the finest in the country! Each and every pound of pasta is skillfully cut and portioned by hand.

(12 one pound packages per case)

- Angel Hair
- Fettuccine
- Fusilli
- Gemelli
- Lasagna
- Linguine
- Maccheroncelli
- Mafalde
- Pappardelle
- Penne Ziti Rigati
- Perciatelli
- Spaccatelli
- Spaghetti
- Spiral
- Small Spiral
- Ziti Rigati
- Ziti

(10 one pound packages per case)

- Creste Di Gallo
- Farfalle
- Lumache
- Mezzi Rigatoni
- Radiatori
- Rigatoni
- Shells
- Wheels

FLAVORED PASTA

We combine the freshest, highest quality ingredients to create authentic flavored pasta. Each of our unique flavored pasta selections is skillfully cut and portioned by hand.

- Artichoke
- Basil
- Black Pepper
- Garlic Basil
- Garlic Parsley
- Hot Pepper
- Lemon Pepper
- Palifino (egg and spinach)
- Pumpkin
- Red Bell Pepper
- Saffron
- Spinach
- Squid Ink
- Sweet Potato
- Tomato
- Tomato Basil
- Tri-Color (egg, spinach and tomato)
- Whole Wheat

All of our fresh egg and flavored pasta selections can be prepared to fit your specific needs. Simply select one of our fresh pasta cuts (listed under Egg Pasta) and pair it with the flavor of your choice. A limited number of fresh flavored pasta pairings may be subject to an order minimum.

SEASONAL PASTA CUTS

(12 one pound packages per case)

- Tri-Color Christmas Trees (egg, spinach and tomato)
- Easter Bunnies (egg and tomato)
- Hearts (egg and tomato)
- Jack-O'-Lanterns (pumpkin)
- Patriotic Stars & Stripes (egg and tomato)
- Shamrocks (egg and spinach)

Handmade Manicotti



MANICOTTI

To create our decadent Manicotti, we start by slow-cooking a mixture of extra fancy durum wheat flour, water and eggs over a series of rotating pans—each pasta crepe is cooked as though it had been prepared on your own stove!

We fill these delicate and thin pasta pancakes with our signature blend of genuine Pecorino Romano and ricotta impastata cheeses, but we add chunks of handmade fresh mozzarella to create a filling which will literally melt in your mouth. Once generously filled, each crepe is hand-rolled into its final form.

(6 count per box / 18 boxes per case)

- Cheese
- Spinach and Cheese

(6 count per sleeve / 12 sleeves per case)

- Veal Cannelloni

(40 count case)

- Cheese

STUFFED SHELLS

Loaded with the same filling as our Manicotti, the fresh pasta in our Stuffed Shells, cooked al dente, is thicker and more firm than the crepes we use to make Manicotti.

(12 count per box / 18 boxes per case) OR (80 count case)

- Cheese

(16 / 16 oz. containers per case)

- Gluten Free*

*Our gluten-free stuffed shells are produced off-site, where good manufacturing practices are used to segregate ingredients in a facility that also processes wheat. This product is wheat-free.

RICOTTA CAVATELLI

Tiny, yet plump fresh pasta shells whose ends are nearly pinched closed. The dough is infused with ricotta cheese giving the pasta its rich and flavorful texture.

(12 one pound bags per case)

- Ricotta Cavatelli

AGNOLOTTI

A crescent shape folded pasta casing with one scalloped edge. Each delicious variety of our Agnolotti, measuring one and one half inches from edge to edge, offers a smaller alternative to the traditional round ravioli.

(12 one pound bags per case)

- Cheese

(16 / 16 oz. containers per case)

- Artichoke
- Basil Pesto
- Cheese
- Porcini

STUFFED RIGATONI

Jumbo rigatoni delicately filled with creamy ricotta cheese and pinched closed at both ends to seal in the goodness.

(4 / 2.5 pound bags per case) OR (16 / 16 oz. containers per case)

- Cheese



Hearty Gnocchi

GNOCCHI

Italian-style dumplings made from Idaho potatoes, extra fancy durum wheat flour, water and eggs. The distinct texture of these puffy yet dense pasta pillows is apparent in every bite.

(12 one pound bags per case)

- Potato

(16 / 16 oz. containers per case)

- Potato
- Pumpkin
- Spinach
- Sweet Potato
- Gluten-Free*

*Our gluten-free gnocchi are produced off-site, where good manufacturing practices are used to segregate ingredients in a facility that also processes wheat. This product is wheat-free.

RAVIOLETTI

A miniature version of our medium square ravioli filled with cheese.

(12 one pound bags per case) OR

(16 / 16 oz. containers per case)

- Cheese

TORTELLINI

Bite-sized and bursting with flavor, each variety of our Tortellini is derived from and filled with the finest all natural ingredients.

(12 one pound bags per case)

- Cheese
- Meat

(16 / 16 oz. containers per case)

- Asiago
- Basil Pesto
- Cheese
- Gorgonzola
- Mushroom (filling and dough)
- Pumpkin (filling and dough)
- Spinach (filling and dough)
- Sun-Dried Tomato (filling and dough)
- Tri-Color Cheese (egg, spinach and tomato dough)
- Walnut Spinach

TORTELLONI

The same folded ring shape as tortellini with roughly double the amount of filling and dough.

(16 / 16 oz. containers per case)

- Cheese
- Pumpkin (filling and dough)
- Shrimp



FAMILY OWNED RETAIL

OVER 45 YEARS OF QUALITY

Whether you are a mom-and-pop shop, gourmet specialty market, restaurant or food service distributor, there is always a place for Brooklyn's finest ravioli and fresh pasta products.

With firmly-planted roots in the retail food industry and over 25 years of wholesale distribution experience, we know precisely what you need to ensure steady successful sell-through: point of sale materials, marketing initiatives through social media and product demonstrations/promotions ensure that our products are predestined to make a big hit with your customers.

At Pastosa Ravioli, we pride ourselves in on-time deliveries, unparalleled customer service and the highest-quality authentic ravioli and pasta there is to be had. Ask about receiving samples and see for yourself.

We look forward to serving you.



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Brooklyn, New York 11204

718.236.9615

Mon-Sat: 8:30 am - 6:30 pm
Sun: 8:30 am - 3 pm
Holidays: 8:30 am - 2 pm

For more info visit pastosa.com and click Wholesale