



Baricelli Pasta offers a wide range of fresh, artisanal pastas, handmade using a blend of modern methods and old-world craftsmanship. These pastas allow chefs to create classic dishes or modern spin-offs, for endless pasta possibilities with unparalleled flavor. All ingredients are sourced from the finest providers of flour, grains and other wholesome products to guarantee a fresh and natural taste.



Fresh pasta types:

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| • Bucatini | #96670 | 20-4 oz. | A thick and hollow spaghetti |
| • Tagliatelle | #96673 | 20-4 oz. | Long, flat ribbon noodle |
| • Spaghetti | #96671 | 20-4 oz. | Long, thin cylindrical solid pasta |
| • Cavatelli | #96680 | 1-5 lb. | Little hollow tubes with ridges |
| • Rigatoni | #96675 | 1-4 lb. | Short, hollow tubes |
| • Garganelli | #96676 | 1-5 lb. | Tubular pasta, similar to penne |
| • Pappardelle | #96672 | 20-4 oz. | Wide, flat ribbon noodle |
| • Gemelli | #96674 | 1-5 lb. | Tightly twisted, spiral strands |
| • Rustic Fusilli | #96677 | 1-5 lb. | Corkscrew shaped pasta |
| • Alla Chitarra | #96678 | 1-5 lb. | Square spaghetti |
| • Campanelle | #96679 | 1-4 lb. | Cone shaped with a ruffled edge |



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