

item #	TRADITIONAL PRODUCTS
60367	<b>Jumbo Round Cheese Ravioli 120 ct. 10 / 12 ct Trays-</b> a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
60392	<b>Medium Square Cheese Ravioli 200 CT- (Ravioli size uncooked 1 1/2 " x 1 1/2 ")</b> a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
60425	<b>Jumbo Round Meat Ravioli 1/10 lb</b> 100% USDA beef blended with savory spices and a touch of impastata
60438	<b>6 " Cheese filled Manicotti in crepe pasta 60 ct. / 3 oz. Each / 11.25 lb</b> - a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
60440	<b>Stuffed Shells, 100 ct. / 2.1 oz. each / 13lb</b> - a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
99999	<b>Cavatelli, 12 / 16 oz.-</b> traditional semolina durum wheat wrapped pasta tubes
00016	<b>Gnocchi, 12 / 16 oz.-</b> traditional potato dumplings
item #	LASAGNA SHEETS / CREPES (Frozen)
60361	<b>Frozen Lasagna Sheets, Semolina, Sheet Size 9.5" x11", 30 shts, 1/10lb</b>
70014	<b>Frozen Pasta Crepes 1/10lb</b>
item #	TORTELLINI
15417	<b>Cheese Filled in semolina pasta BULK 1 / 10LB-</b> Perfect Blend of Ricotta, Aged Parmesan and Pecorino Romano Cheeses wrapped in authentic semolina Pasta
44416	<b>RETAIL - Cheese Filled in semolina pasta 12/ LB-</b> Perfect Blend of Ricotta, Aged Parmesan and Pecorino Romano Cheeses wrapped in authentic semolina Pasta
15416	<b>Multi- Color Pasta - Cheese Filled BULK 1/ 10LB-</b> Perfect Blend of Ricotta, Aged Parmesan and Pecorino Romano Cheeses wrapped in naturally colored, authentic semolina Pasta
12416	<b>RETAIL Multi Color Pasta -Cheese Filled 12/ LB</b> -Perfect Blend of Ricotta, Aged Parmesan and Pecorino Romano Cheeses wrapped in naturally colored, authentic semolina Pasta
88816	<b>RETAIL Meat Tortellini in semolina pasta 12/1LB</b> - 100% beef filling, romano cheese and spices wrapped in semolina pasta
13416	<b>RETAIL Pesto Filled in semolina pasta 12/ 1LB-</b> Perfect Blend of our own pesto sauce, Ricotta, Aged Parmesan and Pecorino Romano Cheeses wrapped in authentic semolina Pasta
item #	<b>JUMBO ROUND 1.2 oz. SPECIALTY RAVIOLI, 72 ct. all in 6 / 12 ct Trays</b>

60292	<b>Apples and Cream Ravioli</b> - Blend of Fresh Golden Delicious and Granny Smith apples, full cream and Impastata. We keep this ravioli neutral in flavor and can be taken to the Sweet or Savory side.
60295	<b>Asparagus &amp; Smoked Mozzarella Ravioli</b> - Wood Smoked Fresh Mozzarella paired with Asparagus spears make for a simple but delicious combination
60300	<b>Balsamic Grilled Vegetable Ravioli</b> - A blend of roasted fresh eggplant zucchini, carrots, broccoli, Portabello mushrooms, celery & onions, Marinated in aged balsamic vinegar & sherry, grilled with spiced garlic & fresh herbs, & blended with full cream Impastata ricotta.
60346	<b>Butter Roasted Pumpkin Ravioli</b> - The hearty taste of this popular winter squash is accented when oven roasted with unsalted butter and seasoned with cinnamon, nutmeg and then creamed with ricotta cheese. Great when served as an entree or a side dish. This ravioli is most popular in the fall & winter seasons. <b>Special Order off season</b>
V60300	<b>VEGAN Balsamic Grilled Vegetable Ravioli</b> - They start with fresh eggplant, zucchini, carrots, broccoli and portabello mushrooms that are marinated in aged balsamic vinegar & sherry. This tasty blend is then grilled and caramelized with a classic mirepoix of onions, carrots & celery. Finally folded with spiced garlic & fresh herbs then blended with silken tofu and encased with an egg-less semolina pasta.
60299	<b>Blueberries and Cream Ravioli</b> - This desert ravioli consisting of whole fresh blueberries, cream, ricotta, sugar & spices can be served several ways, fried, boiled, hot, cold, plain or with sauce. Ideas: cook in boiling water, then sauté as you would a blintz & serve with yogurt or sour cream, garnish with any fresh fruit & mint. Deep fry dust with sugar, present with ice cream or sorbet on a designed plate. Flambee with Gran Marnier sauce & sweet or hard sauce. <b>Special Order</b>
60305	<b>Broccoli Rabe &amp; Roasted Garlic Ravioli</b> The bitterness of "broccoli rabe" is expertly tempered with roasted garlic, Romano cheese & full cream ricotta. A unique Italian specialty.
V60305	<b>Vegan Broccoli Rabe &amp; Roasted Garlic Ravioli</b> The bitterness of "broccoli rabe" is expertly tempered with roasted garlic, tofu bean curd and spices. A unique Italian specialty. <b>Special Order</b>
60310	<b>Butternut Squash Ravioli</b> - Butter (unsalted) Roasted winter squash, seasoned with cinnamon, nutmeg & Impastata ricotta . When combined with fresh semolina pasta the mood becomes exciting & festive (not to mention the great taste). This ravioli is excellent when served as an entree or a side dish. Popular in the fall & winter seasons. Walnut & basil sauce. Pecan mint sauce. Cream cheese sauce. Cream of mango w/ currant liqueur. Praline liqueur sauce w/ raisins. Sweet peppers & cream sauce. Cranberry cream sauce.
60315	<b>Cajun Ravioli</b> -Craw fish, shrimp & crabmeat with all the Cajun spices including cayenne pepper, paprika, mustard & chili powders & vegetables. An authentic Louisiana Mardi Gras specialty. A bit spicy!
60320	<b>Crabmeat &amp; Basil Ravioli</b> - Sauteed snowcrab with fresh vegetables & garden fresh basil. Bake in the oven with a spicy cream sauce and top with cheese & a bread crumb topping for a great " Crab Au Gratin"
60365	<b>Fire Roasted Red Peppers, Fresh Mozzarella &amp; Basil Ravioli</b> - Fire roasted fresh sweet red peppers combined with our own fresh handmade mozzarella, Italian cheeses & fresh basil.A classic
60307	<b>Florentine Ravioli with Roasted Garlic in Spinach Pasta</b> - Fresh spinach with oven roasted garlic, ricotta, fresh mozzarella & romano finished in a Fresh Spinach Pasta.
70002	<b>Forest Mushroom Ravioli</b> - We start with Taylor Golden sherry and unsalted butter to lightly saute our forest mushroom blend (includes Chanterelle, Morels, Black Trumpets, King Botele) with hand chopped sweet onions.Full Cream impastata with imported provolone provide a silky background note. We add subtle spicing and wrap in extra fancy durum- semolina wheat pasta.
V70002	<b>Vegan Forest Mushroom Ravioli</b> - We start with Taylor Golden sherry and extra virgin olive oil to lightly saute our forest mushroom blend (includes Chanterelle, Morels, Black Trumpets, King Botele) with hand chopped sweet onions. We add subtle spicing and wrap in extra fancy durum- semolina wheat pasta.
60335	<b>Fresh Mozzarella, Basil &amp; Sundried Tomato Ravioli</b> - Fresh handmade mozzarella, with torn fresh basil & whole milk ricotta & sundried tomatoes & spices.
60340	<b>Grilled Eggplant Ravioli with Goat Cheese &amp; Red Onions in Sundried Tomato Pasta</b> - Fresh eggplant marinated with olive oil, roasted garlic & cracked black peppercorns, grilled & coated with goat cheese, Impastata ricotta & red onions presented in sun-dried tomato pasta.
60350	<b>Lobster Ravioli in Semolina Pasta</b> -Succulent tail meat of northeast cold water lobster with gruyere, parmesan & ricotta cheese. Simply Delicious!
60348	<b>Lobster Ravioli in Sepia Pasta</b> - Chunks of northeast cold water lobster with gruyere, parmesan & ricotta presented in sepia (SQUID INK) Pasta.
60355	<b>Lump Crab Meat Ravioli w/ Marscapone &amp; Braised Scallions In Sundried Tomato Pasta</b> - Fresh lump crab meat & braised scallions folded in a blend of Marscapone, Impastata ricotta, apples & green peppercorns, presented in (pink) sun-dried tomato pasta.

70004	<b>Ocean City Crab Ravioli-</b> Blue claw crabmeat blended with onions, red and green peppers, impastata then sauteed with white wine and fresh cream, black pepper, fresh garlic and parsley, wrapped in semolina pasta.
70011	<b>Roasted Eggplant Ravioli-</b> We start by slow roasting hand diced eggplant and then butter sautéing sweet Vidalia onions and garlic with a touch of Taylor Golden sherry. Our chefs then fold in our own handmade mozzarella, toasted pine nuts, Italian cheeses and fresh spices. Wrapped in extra fancy durum-semolina pasta.
70005	<b>Sapore Di Mare Ravioli-</b> Lobster Shrimp and Crabmeat folded with fresh herbs and cheese, encased in semolina pasta.
60370	<b>Shrimp &amp; Lobster Bisque Ravioli in a Garlic &amp; Parsley Pasta-</b> A creamy combination of shrimp & lobster with unsalted butter sauteed shallots, sherry wine, heavy cream, tarragon & a touch of Tabasco, finished in a garlic & parsley pasta.
70007	<b>Shrimp Scampi Ravioli -</b> A delectable version of this classic starts by sauting hand minced garlic in extra virgin olive oil, adding salt and pepper seasoned Atlantic White Shrimp. Then gently stirring in dry white wine and fresh squeezed lemon zest to which we whisk in unsalted sweet butter and finish with fresh chopped parsley.This delicious combination is finally wrapped in our durum pasta.
70010	<b>Smashed Potato Peroli-</b> Perogie meets ravioli, stuffed with smashed potatoes, butter sauteed caramelized onion, a slight touch of wasabi, impastata and spices.
60291	<b>Smoked Gouda Florentine Ravioli with Toasted Pignoli Nuts in Spinach Pasta-</b> Sautéed spinach blended with imported smoked Gouda, toasted Pignoli nuts and Impastata ricotta combine for this unique and flavorful ravioli encased in spinach pasta.
70006	<b>Spinach, Goat Cheese Ravioli &amp; Sun Dried Tomato Ravioli-</b> Fresh rough chopped spinach is sauteed along with sun dried tomatos in rich olive oil and slivered garlic then blended with a perfect balance of imported goat cheese, Pecorini Romano, aged mozzarella and impastata ricotta. This delicious combination is then spiced and finally wrapped in semolina pasta.
60351	<b>Supreme Lobster Ravioli-</b> We use the most expensive and succulent parts of the lobster which are the claw and knuckle meat. Never adding surimi or white fish to the filling to cut the cost. The lobster meat is sautéed with Taylor Golden sherry and Vidalia onions, blended with a dab of pastry ricotta then spiced to perfection. Since we refuse to use lobster base you won't have the extra saltiness or chemical after taste as with some commercial brands.
60389	<b>Sweet Potato Ravioli with Roasted Italian Chestnuts in a Semolina Pasta-</b> Fresh sweet potatoes with unsaled butter, brown sugar, imported Italian chestnuts & finished with gruyere cheese. Festive ravioli great for holiday menu planning. <b>Special Order</b>
70008	<b>Sweet Potato Ravioli with Toasted Pecans in Semolina Pasta-</b> Fresh sweet potatoes sauteed with unsaled butter, brown sugar & toasted pecans . Festive ravioli great for holiday menu planning. <b>Special Order</b>
60395	<b>Wild Mushroom Ravioli with Vidalia Onions &amp; Goat Cheese in Plum Tomato &amp; Sage Pasta-</b> Our mushroom assortment consists of Portobello, Cremini, Shitake & Oyster mushrooms, lightly sauté with Vidalia onions a dab of goat cheese & some creamy ricotta presented in Plum Tomato & Sage pasta.
item #	<b>60 ct 6 " SPECIALTY FILLED CANNELLONI, PASTA CREPES ,</b> <small>microwaved, use like manicotti. Serve 2 as an appetizer at lunch or dinner. Serve 3 as an entree at lunch or dinner.</small> <span style="float: right;"><small>Specialty cannelloni can be baked or</small></span>
60410	<b>Seafood Cannelloni-</b> Specialty filled pasta crepes, filled with shrimp lobster & crab.Create an elegant entree, great for banquet applications.Currently served in restaurants with a Garlic Cream Sauce, an Alfredo sauce or a Vodka sauce.Use Mornay sauce and top with a mix of Provolone& Mozzarella, then melt.
item #	<b>72ct "Zappers" are packed in 6 trays of 12 ravioli per tray</b> A specialty line of spicy fry ready & oven ready cracker crusted appetizers with various spicy fillings! Serve on a plate, in a basket, as an appetizer, as an entrée, as a side for an entrée or as a base for a center of plate service.
60435	<b>Cajun Zappers -</b> New Orleans Cajun filling w/ shrimp, crabmeat & crawfish combined with all the great Cajun spices & vegetables, wrapped in a spicy cracker crust makes this an authentic Mardi Gras special!