



Laboratorio
Tortellini®



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Laboratorio Tortellini fresh frozen pasta is produced in the **Emilia Romagna region of Italy**. Long considered to be the breadbasket of Italy and birthplace to an incredible list of gastronomic treasures.

Parmigiano Reggiano Cheese, Prosciutto di Parma and Traditional Balsamic Vinegar of Modena just to name a few all began here. Native pasta cuts like Garganelli, Strozzapretti and Cappelletti as well as recipes for Tagliatelle Bolognese, Tortellini en Brodo and even Lasagna are all part of this rich legacy.

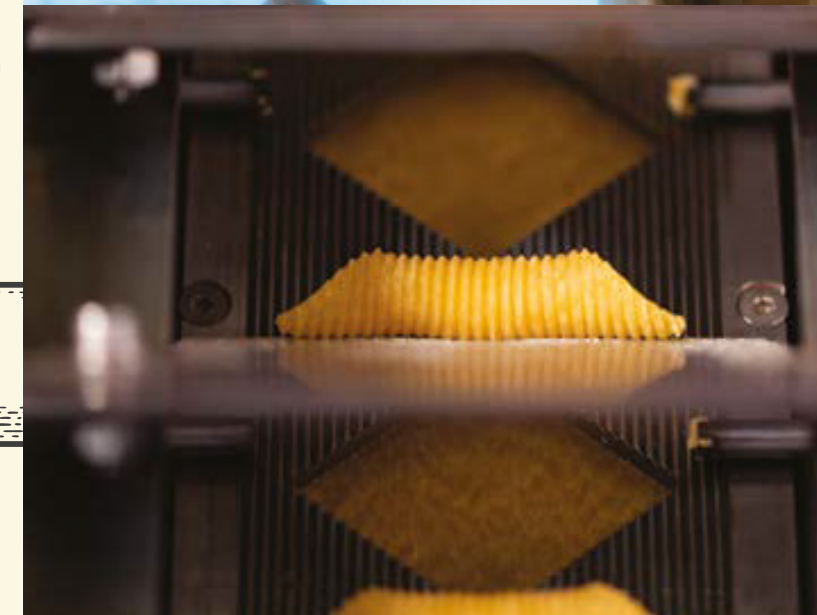
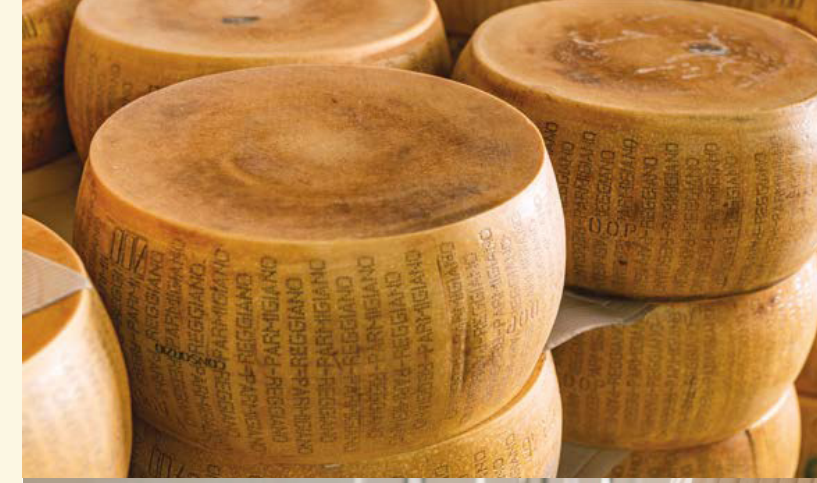
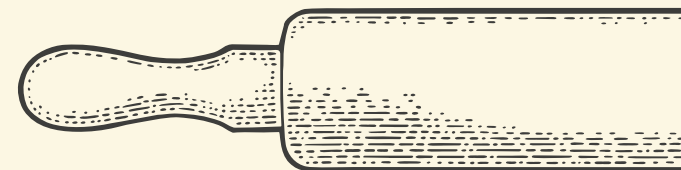
Guided by generations of authentic tradition, LT pasta is

made with the finest durum wheat semolina and fresh pasteurized barn eggs giving the dough a vivid yellow color and perfect al dente texture that holds up even during extended service.

All natural with no preservatives, IQF technology (flash freezing) ensures that each piece is deep-frozen for individual use, eliminating food waste and retaining the characteristics of Artisanal pasta.

A long storage life, quick cook times, ease of use and consistently impressive results have made it a chefs favorite around the world.

“The Fresh Frozen Pasta of Emilia Romagna, Italy”





C19
FIOCCHI FORMAGGIO
E PERE (4 CHEESE & PEAR)

FRESH EGG PASTA
PURSES

FILLED WITH: PEAR, ROBIOLA, GRANA PADANO D.O.P., TALEGGIO D.O.P., RICOTTA, BREADCRUMBS

COOK TIME: 4/5 MIN
APPROX 29 x 9PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



B17
GRANCAPPELLETTO
ROMAGNOLA (4 CHEESE)

FRESH EGG PASTA
JUMBO TORTELLONE

FILLED WITH: CASATELLA, GRANA PADANO D.O.P., BARN EGGS, RICOTTA, BREADCRUMBS, PARMIGIANO REGGIANO D.O.P., SALT, SPICES

COOK TIME: 4/5 MIN
APPROX 21 x 9PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



C30
CAPPELLACCI DI ZUCCA
(BUTTERNUT SQUASH)

FRESH EGG PASTA
JUMBO TORTELLONE

FILLED WITH: BAKED BUTTERNUT SQUASH, BREADCRUMBS, PARMIGIANO REGGIANO D.O.P., SUGAR, AMARETTI BISCUIT, SALT, NUTMEG

COOK TIME: 4/5 MIN
APPROX 21 x 9PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



C25
LUNETTE AL TARTUFO
(BLACK TRUFFLE)

FRESH EGG PASTA
SMALL ROUND RAVIOLI

FILLED WITH: RICOTTA, BLACK TRUFFLE, PASTURIZED FRESH WHOLE MILK, PARMIGIANO REGGIANO D.O.P., BREADCRUMBS, SALT, NATURAL AROMAS

COOK TIME: 4/5 MIN
APPROX 24 x 15PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



C20
FIOCCHETTI AL GORGONZOLA
(GORGONZOLA D.O.P)

FRESH EGG PASTA
PURSES

FILLED WITH: GORGONZOLA D.O.P., RICOTTA, GRANA PADANO D.O.P., BREADCRUMBS, PARSLEY, SALT

COOK TIME: 4/5 MIN
APPROX 27 x 21PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE

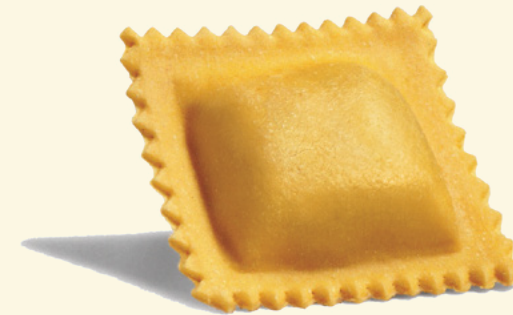


C29
GRANTORTELLONE PORCINI
(MUSHROOM)

FRESH EGG PASTA
JUMBO TORTELLONI

FILLED WITH: RICOTTA, PORCINI, MIXED MUSHROOMS, GRANA PADANO D.O.P., SUNFLOWER OIL, SALT, PARSLEY, GARLIC

COOK TIME: 4/5 MIN
APPROX 21 x 9PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE

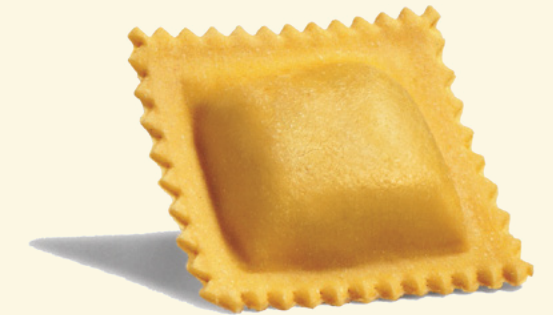


B08 TORTELLACCI RICOTTA & SPINACI (RICOTTA & SPINACH)

FRESH EGG PASTA
MEDIUM SQUARE RAVIOLI

FILLED WITH: RICOTTA, SPINACH, BREADCRUMBS, GRANA PADANO D.O.P., SALT

COOK TIME: 4/5 MIN
APPROX 21 x 8PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



C26 TORTELLI AI CROSTACEI (SHELLFISH)

FRESH EGG PASTA
MEDIUM SQUARE RAVIOLI

FILLED WITH: SHRIMP, LOBSTER, CRAB, RICOTTA, BREADCRUMBS, GRANA PADANO D.O.P., PARSLEY, LEMON JUICE, SALT, PEPPER, FISH STOCK

COOK TIME: 4/5 MIN
APPROX 24 x 7PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



B13 CUORI DI FORMAGGIO (5 CHEESE)

FRESH EGG PASTA
LARGE YELLOW HEART RAVIOLI

FILLED WITH: EDAMER, TALEGGIO D.O.P., GRANA PADANO D.O.P., ROBIOLA, RICOTTA, BREADCRUMBS, SALT

COOK TIME: 4/5 MIN
APPROX 22 x 8PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE

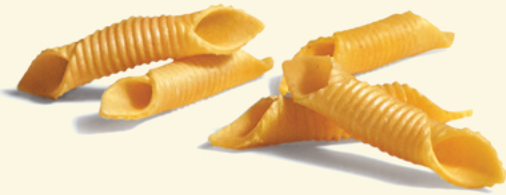


C31 CUORI ROSSI DI BUFALA (BUFFALO MOZZARELLA & RICOTTA)

FRESH EGG PASTA
LARGE RED HEART RAVIOLI

FILLED WITH: BUFALO RICOTTA MOZZARELLA DI BUFALA COMPANA D.O.P., TOMATO, BREADCRUMBS, BASIL, SALT, EVOO, PEPPER

COOK TIME: 4/5 MIN
APPROX 22 x 8PC SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



D01
GARGANELLI
(WRAPPED PENNE)

DURUM WHEAT SEMOLINA, 00 WHEAT FLOUR, BARN EGGS, WATER, SALT

COOK TIME: 4/5 MIN
APPROX 30 x 5OZ SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



D02
STRIGOLI
(AKA TROFIE/LITTLE TWISTS)(VE)

DOUBLE 00 WHEAT FLOUR, WATER, SALT

COOK TIME: 4/5 MIN
APPROX 30 x 5OZ SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



D12
MACCHERONI AL TORCHIO
(MACARONI BELLS)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SALT

COOK TIME: 2-3 MIN
APPROX 15 x 5OZ SERVINGS
WEIGHT: 1.5 KG / 3.3 LBS CASE



D13
STRIGOLONI
(LONG TWISTS)(VE)

DURUM WHEAT SEMOLINA, WATER, SALT

COOK TIME: 4/5 MIN
APPROX 15 x 5OZ SERVINGS
WEIGHT: 1.5 KG / 3.3 LBS CASE



D04
ORECCHIETTE
(LITTLE EARS)(VE)

DURUM WHEAT SEMOLINA, WATER

COOK TIME: 4/5 MIN
APPROX 30 x 5OZ SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



D06
STROZZAPRETTI
(CORKSCREWS)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SALT

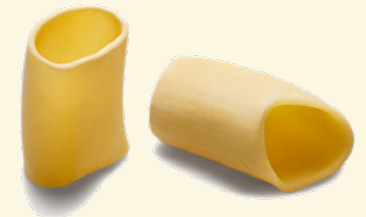
COOK TIME: 4/5 MIN
APPROX 30 x 5OZ SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



D14
GNOCCHETTI SARDI
(AKA CAVATELLI / SMALL SHELLS)(VE)

DURUM WHEAT SEMOLINA, 00 WHEAT FLOUR, WATER, SALT

COOK TIME: 4 MIN
APPROX 30 x 5OZ SERVINGS
WEIGHT: 3 KG / 6.6 LBS CASE



D19
PACCHERI
(LARGE RIGATONI)

DURUM WHEAT SEMOLINA, WATER

COOK TIME: 4/5 MIN
APPROX 14 x 5OZ SERVINGS
WEIGHT: 1.5 KG / 3.3 LBS CASE



E01
TAGLIOLINE GIALLE
(THIN EGG NOODLE)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SALT

COOK TIME: 2/3 MIN
APPROX 15 x 4 NEST (6OZ) SERVINGS
WEIGHT: 1.5 KG / 3.3LB CASE



E07
TAGLIOLINE AL NERO DI SEPIA
(BLACK TAGLIOLINE WITH SQUID INK)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SQUID INK, SALT

COOK TIME: 2/3 MIN
APPROX 15 x 4 NEST (6OZ) SERVINGS
WEIGHT: 1.5 KG / 3.3LB CASE



E06
SPAGHETTI ALLA CHITARRA
(CLASSIC SPAGHETTI)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SALT

COOK TIME: 2/3 MIN
APPROX 15 x 2 NEST (5.5OZ) SERVINGS
WEIGHT: 1.5 KG / 3.3LB CASE



E04
TAGLIATELLE
(MEDIUM EGG NOODLE)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SALT

COOK TIME: 2/3 MIN
APPROX 15 x 4 NEST (6OZ) SERVINGS
WEIGHT: 1.5 KG / 3.3LB CASE



E10
PAPPARDELLE
(WIDE EGG NOODLE)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER, SALT

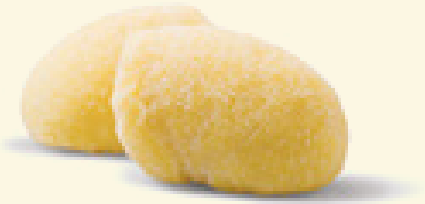
COOK TIME: 2/3 MIN
APPROX 15 x 4 NEST (5.5OZ) SERVINGS
WEIGHT: 1.5 KG / 3.3LB CASE



F01
GNOCCHI DI PATATA
(CLASSIC CLAMSHELL POTATO GNOCCHI)(VE)

POTATO PUREE (66%), 00 WHEAT FLOUR, DURUM WHEAT SEMOLINA, CORN STARCH, SALT, RICE FLOUR

COOK TIME: 1/2 MIN
APPROX 55 x 33PC SERVINGS
WEIGHT: 10 x 1KG / 2.2 LB BAGS | 10KG / 22 LB CASE



F09
GRAN GNOCCHI DI PATATA
(LARGE POTATO DUMPLING WITH EGG)

POTATO PUREE (91%), 00 WHEAT FLOUR, BARN EGGS, SALT, RICE FLOUR

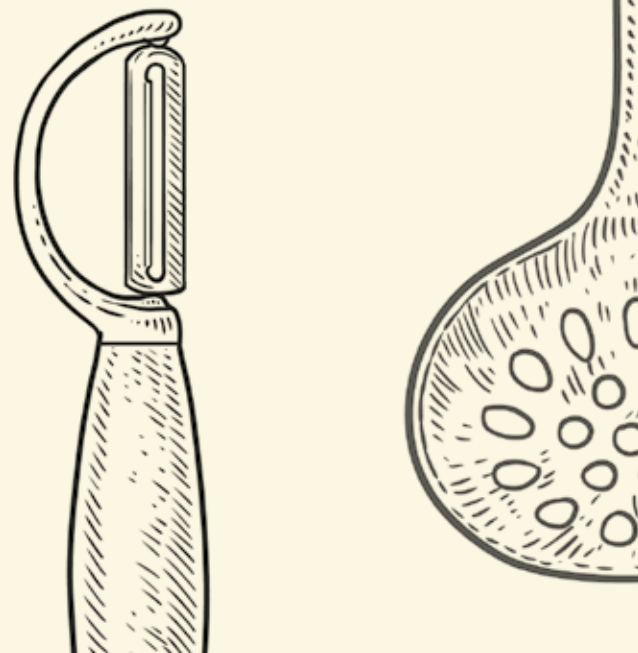
COOK TIME: 2 MIN
APPROX 36 x 20PC SERVINGS
WEIGHT: 6 x 1KG / 2.2 LB BAGS | 6KG / 13.2 LB CASE



F51
GNOCCHI GORGONZOLA
(STUFFED GORGONZOLA GNOCCHI)

POTATO PUREE (55%), 00 WHEAT FLOUR, GORGONZOLA D.O.P., RICOTTA, DURUM WHEAT SEMOLINA, CORN STARCH, BREADCRUMBS, SALT, RICE FLOUR

COOK TIME: 1 MIN
APPROX 36 x 20PC SERVINGS
WEIGHT: 6 x 1KG / 2.2 LB BAGS | 6KG / 13.2 LB CASE





G02

PRONTOSFOGLIA VERDE

(PRECOOKED SPINACH PASTA SHEETS)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER,
DEHYDRATED SPINACH

THAW IN REFRIGERATOR BEORE USE
BAKE AS PER RECIPE
5 X 12 FULL PAN SHEET PACKS
60 SHEETS PER CASE 10KG / 22LB



G01

PRONTOSFOGLIA

(PRECOOKED EGG PASTA SHEETS)

DURUM WHEAT SEMOLINA, BARN EGGS, WATER

THAW IN REFRIGERATOR BEORE USE
BAKE AS PER RECIPE
5 X 12 FULL PAN SHEET PACKS
60 SHEETS PER CASE 10KG / 22LB