

**la sicilia**  
*live healthy, live Italian*



# *PASTA*



# About Company

Situated in the Italian province of Napoli, Campania region, the company was founded in 1883.

The annual output of the factory is more than 100 million tons of pasta. The company already exports to the U.S.A., U.K., Germany, Spain, U.A.E., Japan and other countries. In all these years the company has always paid particular attention on the consumer's needs and on the quality of its products.

Thanks to its attention, through more than 100 years of technological innovation and research, the company's reputation has reached very high levels not only in Italy but also all around Europe.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the **HACCP, ISO 9002, BRC, KOSHER & EMAS** certificates.



# *Products features*

Mount Vesuvius spring volcanic water, which is rich in minerals, is processed in advanced purification and recycling systems and used for the production of our pasta.

Only high quality wheat is used to produce the coarsegrained wheat flour necessary to manufacture La Sicilia pasta.



High level of toughness, suitable for the needs of restaurant chains.



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# La Sicilia Spaghetti



|  |  |  | Bar code      |
|---|---|---|---------------|
| 500g  | 24pcs   | 36 months   | 8001129010057 |

Keep in a cool and dry place.

Our Spaghetti are made of the best selection of durum wheat semolina and of the Mount Vesuvius spring volcanic water.

They are rich in protein, high density, smooth to the palate, once cooked absorb really well the sauce and they can be perfectly pared with any kind of sauce.



## *La Sicilia Penne Rigate*



500g



24pcs



36 months

Bar code

8001129010507

Keep in a cool and dry place.

Our Penne Rigate are made of the best selection of durum wheat semolina and of the Mount Vesuvius spring volcanic water.

They are rich in protein, high density, smooth to the palate, once cooked absorb really well the sauce and they can be perfectly pared with any kind of sauce.

# La Sicilia Fusilli

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500g



24pcs



36 months

Bar code

8001129010569

Keep in a cool and dry place.

Our Fusilli are made of the best selection of durum wheat semolina and of the Mount Vesuvius spring volcanic water.

They are rich in protein, high density, smooth to the palate, once cooked absorb really well the sauce and they can be perfectly pared with any kind of sauce.

# La Sicilia Farfalle

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500g



24pcs



36 months

Bar code

8001129012310

Keep in a cool and dry place.

Our Farfalle are made of the best selection of durum wheat semolina and of the Mount Vesuvius spring volcanic water.

They are rich in protein, high density, smooth to the palate, once cooked absorb really well the sauce and they can be perfectly pared with any kind of sauce.



## *Tomato Sauce Spaghetti*

### **Ingredients (3 portions) :**

La Sicilia Spaghetti 320g, salt, Basil Pasta Sauce, freshly grated hard cheese 80g

### **Steps:**

1. Set a large pot of water to boil over high heat, once it starts boiling add 10g of Salt and the pasta;
2. In a pan add Basil Pasta Sauce and heat it;
3. Mix the cooked pasta and the sauce;
4. Serve the pasta with some freshly grated hard cheese.





## *Baked Pasta*

### **Ingredients (4 portions) :**

Tomato Pulp 500g, La Sicilia Penne Rigate 400g, Minced Pork Meat 500g, Olive Oil, Mozzarella Cheese, 1 Eggplant (cut to small pieces), Ham, Salt, Onion (finely chopped), Garlic, Grated Cheese 50g

### **Steps:**

1. In a saucepan over medium heat, sauté the onion in olive oil, and when the mixture is fragrant and just barely golden add the meat;
2. Once the meat is cooked add the tomato pulp and lower the heat to low; Simmer, covered;
3. Put the diced eggplant in a tray, add olive oil and salt and bake for 20 minutes (200°C);
4. Set a large pot of water to boil over high heat for the pasta, cook the pasta 2-3 minutes less than instructed on the packet. Strain and add the pasta to the meat sauce when it is ready;
5. Put a layer of pasta with sauce on the bottom of an oven dish;
6. Make another layer with thick pieces of mozzarella and ham;
7. Add another layer of pasta with meat sauce and again some mozzarella and ham;
8. Finish with a layer of pasta and sprinkle with grated cheese, bake in a pre-heated oven 180-200° until the top layer starts to crisp (30-40 mins).



## *Tuna Sauce Fusilli*

**Ingredients (3 portions) :**

La Sicilia Fusilli 320g, salt, Tuna Pasta Sauce

**Steps:**

1. Set a large pot of water to boil over high heat, once it starts boiling add 10g of Salt and the pasta;
2. In a pan add Tuna fish Pasta Sauce and heat it;
3. Mix the cooked pasta and the sauce;
4. Serve.

# *Final Look*

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