



In the rural town of Valtellina in northern Italy, a young Diego grew up watching Nonna Nina creating the most delicious home cooking - the aroma of fresh herbs simmering, the sight of dough kneading, the sound of quick knife-cutting... the seed of culinary passion was sown as he watched with curiosity (and a big appetite!). Using ingredients from a backyard full of fresh vegetables and roaming farm animals, adding Nonna Nina's love and fervor, these simple dishes imprint majestically on the young boy.

Diego then embarked onto a culinary exploration throughout Italy, discovering each region's pasta offer. He befriended nonnas, farmers, and chefs, who groomed him with **secrets of generational Italian pasta making**. There were summer learnings in Rimini, the birthplace of tortellini, or tastings of Bergamo's microclimate herbs and mountain cheeses. These journeys gave Diego an unparalleled understanding of **herbs usage, regional authenticity, and unique techniques** needed for his culinary perfection.

Moving to California in 1980 to chase his American dream, Diego took several chef positions. In 1984, Pasta Mia was born in the back of an exchanged space in a small Italian restaurant in Laguna Hills.

He woke up before dawn to make pasta, cold called on restaurants to sell them, before returning to serve Italian fare at the restaurant until late hours. Though business was tough with long hours, Diego continued with **passion and principles**, paying **homage to Nonna Nina** in every step to use only the freshest ingredients and to offer only the best tasting pasta. **Every customer is family.**

40 years in the making, Pasta Mia has grown from a neighborhood small shop to today's **state-of-the-art facility, family-run** and proudly serving fresh-frozen pasta and gourmet sauces of an **unsurpassed quality** and taste. What has not changed is Diego's relentless strive for the best tasting recipe using only the **finest and cleanest ingredients**. Through continuous innovations, Diego and his chefs have refined over 500 products for retail, food services, and every culinary aspiration. From traditional pasta cuts true to their regional heritage, to family-recipes made from scratch and braised in small batches in house daily, to harmoniously herbed and simmered sauces that make the most perfect pairing, every offer taste **homemade, authentic, and superbly fresh.**

From our kitchen to yours, Diego and his Pasta Mia family invite you to taste our ***crafted culinary innovations!***



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Pasta Mia

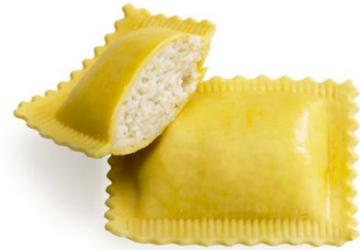
CRAFTED CULINARY INNOVATIONS

FILLED PASTA

cheese

Our cheese fillings are prepared with a variety of premium domestic and imported cheeses, carefully selected, and freshly grated in-house.

Our secret recipes taste especially smooth and luscious. Let these plump and creamy creations satisfy both your eyes and your tummy.



Five Cheese Ravioli **1RM01**

An authentic traditional Italian recipe: egg pasta pocket generously filled with creamy Ricotta, imported Edamer and Fontina, freshly grated Parmesan and Romano cheese. An explosion of creaminess and nuttiness.

Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Five Cheese Rainbow Ravioli **1RM39**

Our one-of-a-kind rainbow-striped egg pasta pocket filled with creamy Ricotta, imported Edamer and Fontina, freshly grated Parmesan and Romano cheese. Uniquely beautiful, colorful, and delicious.

Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Five Cheese Raviolini **1RS01**

These adorable small egg pasta raviolini are filled with a decadent blend of creamy Ricotta, Swiss, Provolone, and freshly grated Parmesan and Romano cheese. Perfect bite size for the kids.

Small Square 1.50" x 1.375" | 510 pcs/cs | 2/3lb



New York Style Cheese Ravioli **50RB01**

Our in-house blend of creamy Ricotta, freshly grated Parmesan, Romano, and Mozzarella cheese with fine herbs. All wrapped in egg pasta for an ultrasmooth, refined, and luscious taste.

JLarge Round 3" | 90 pcs/cs | 2/3lb



Ricotta, Mascarpone, Meyer Lemon and Arugula Ravioli **20RR12**

A mélange of Ricotta, Mascarpone, Cream Cheese, Parmesan and Romano, fresh arugula, herbs, and a hint of Meyer lemon peels give this filled egg pasta a burst of unforgettably fresh flavor.

Medium Round 2.25" x 2.25" | 120 pcs/cs | 2/3lb



Burrata Ravioli **PT130RR01**

Ultra-luscious and fresh Burrata Stracciatella generously fill our special ravioli pockets made with premium durum, wheat flour, and fresh cage-free eggs. Perfectly seasoned with sea salt for a velvety and creamy bite.

Medium Round 2.25"x 2.25" | 120 pcs/cs | 2/3lb



Cacio e Pepe Ravioli **115RSQ01**

A signature, comforting Roman dish wrapped in egg pasta. Whole milk and heavy cream slowly churned with imported Pecorino cheese and fresh cracked black pepper. Rich, creamy, and irresistibly delicious!

Regular Square 2"x 2" | 240 pcs/cs | 2/3lb



Five Cheese Sacchettini **1SFI01**

Little egg pasta purses lightly seasoned and filled with a luscious blend of creamy Ricotta, Mozzarella, Provolone, and freshly grated Parmesan and Romano cheese. An unexpected burst of flavors and cuteness.

Small | 432 pieces/cs | 2/3lb


Five Cheese Tortellini (3g each) 1TS01

A SIGNATURE creation. Our little "hats" are filled with a concentrated blend of creamy Ricotta, Swiss, Provolone, and freshly grated Parmesan, Romano cheese, all mixed with fresh herbs. Perfect bite size for the kids.

Small | 582 pieces/cs | 2/3lb


Five Cheese Tricolor Tortellini (3g each) 1TS00

Little "hats" in green, red, and yellow with a concentrated blend of creamy Ricotta, Swiss, Provolone, and freshly grated Parmesan, Romano cheese with fresh herbs for a playful and colorful bite. Perfect bite size for the kids.

Small | 582 pieces/cs | 2/3lb


Cheese & Spinach Florentine Tortellini Medium (7g each) 31TB01

Our medium hats are filled with a decadent blend of fresh spinach, creamy Ricotta, freshly grated Parmesan and Romano cheese. A lighter cheese popping mini bite with a burst of spinach color and flavor.

Medium | 342 pieces/cs | 2/3lb


Cheese Fondue and Truffle Giant Tortellini (26g each) PT2AC01

Our exclusive and uniquely hand-folded gigantic tortelloni are made of thin egg pasta filled with a fondue melt of fresh imported Fontina, Parmesan, and hand-shaven truffle peels. A true gem in your menu!

Jumbo | 104 pieces/cs | 2/3lb

MUST TRY


Five Cheese Tortelloni (18g each) 1TL01

A SIGNATURE creation. Our large "hats" are filled with a luscious blend of creamy Ricotta, Swiss, Provolone, and freshly grated Parmesan, Romano cheese for an unforgettably buttery and creamy flavor.

Large | 162 pieces/cs | 2/3lb


Cheese Manicotti 1MA01

Prepared according to our Italian tradition - a delicate blend of creamy Ricotta, Mozzarella, freshly grated Parmesan and Romano cheese fill up our thin egg "sleeves" pasta.

38 - 40 pieces/cs | 2/3lb


Cheese and Spinach Manicotti 32MA01

Prepared according to our Italian tradition - a delicate blend of fresh spinach, creamy Ricotta, Mozzarella, freshly grated Parmesan and Romano cheese fill up our thin egg "sleeves" pasta.

38 - 40 pieces/cs | 2/3lb



Pastamia

CRAFTED CULINARY INNOVATIONS

FILLED PASTA

vegetables

We proudly source our vegetables from the Central Valley, California's most productive agricultural region.

All ingredients are thoroughly selected for quality, freshness, and taste. Our innovative vegetable-filled creations offer a uniquely earthy, healthy, and lighter bite.



Fresh Spinach and Ricotta Ravioli **32RM01**

Creamy Ricotta and fresh spinach are slowly stirred into an aromatic pot of golden caramelized onions, Parmesan, Romano cheese and spices. Filled into square egg pasta.

Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Garden Vegetables Ravioli **9RM01**

Oven-braised fresh asparagus, red and yellow bell peppers, carrots and portobello mushrooms, delicately blended with a dash of fine herbs, local and imported cheeses. A garden of freshness wrapped in egg pasta.

Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Butternut Squash Ravioli **10LR10**

Roasted fresh butternut squash, creamy Ricotta, freshly grated Parmesan and Romano Cheese, with a hint of sweetness from almond Amaretti cookies and honey, all wrapped in pumpkin pasta.

Large Round 3" | 90 pcs/cs | 2/3lb



Roasted Beet and Goat Cheese Ravioli **44RSS77**

Lightly roasted beets and imported goat cheese artfully blend with a touch of honey, fresh chives, and mint. A rich hue of burgundy sweetness wrapped in egg pasta.

Small Square 1.75" x 1.75" | 438 pcs/cs | 2/3lb



MUST TRY

Spinach and Ricotta Giant Tortellini (26g each) **PT32AC01**

Our exclusive and uniquely hand-folded gigantic tortellini are generously filled with a medley of sweet Ricotta, freshly grated Parmesan and Romano, creamy Mozzarella, spinach, and spices. A delicious sensation!

Jumbo | 104 pieces/cs | 2/3lb



Pear and Gorgonzola Medium Borsettini **76FI01**

A blossom of sweetness and cuteness - our little egg pasta purses are richly filled with dried pear bites folded into a blend of Ricotta, Brie, and Gorgonzola cheese. Creamy, sweet, with a bit of sassy, earthy, and nutty flavor.

Medium | 186 pieces/cs | 2/3lb



Portobello Mushroom Ravioli **55LR01**

Chunky portobello mushroom velouté slowly braised in herbed sweet Madeira wine reduction and creamy Mozzarella, Ricotta, and Parmesan cheese. An aromatic sensation wrapped in egg pasta.

Large Round 3" | 90 pcs/cs | 2/3 lb



Wild Mushroom and Porcini Ravioli **5RM01**

Fresh farm picked Shiitake, Nameko, Oyster, Portobello and Porcini mushrooms braised in herbed sweet Madeira wine reduction, creamy Mozzarella, Ricotta, and Parmesan Cheese. A rich earthy flavor wrapped in egg pasta.

Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3 lb



Pastamia

CRAFTED CULINARY INNOVATIONS

FILLED PASTA

seafood

Our gourmet ravioli are abundantly filled with the freshest treasures from our coastlines.

We proudly source our North Atlantic Lobsters, shrimps, scallops, and Canadian Rock Crab sustainably in North America. Each bite tastes chunky, flavorful, and scrumptious. Let us bring the ocean to your table.



North Atlantic Lobster Ravioli **12LR015**

Succulent, chunky, and fresh North Atlantic Lobster Claws and Knuckle meat slowly simmered in a bisque of lobster, fennel, and leeks. All wrapped in thin egg pasta with a touch of citrus for full flavor.

Large Round 3" | 75 pcs/cs | 2/2.5lb



Lobster Nettuno Rainbow Spotted Ravioli **12LR395**

Lobster meat, surimi, and creamy Ricotta slowly simmered in a vegetable mirepoix with tarragon and parsley. Wrapped in vibrant yellow, red, and green spotted egg pasta. A perfect blend of ocean flavor and earthy goodness.

Large Round 3" | 75 pcs/cs | 2/2.5lb



Rock Crab Ravioli **15RB425**

Tender Canadian Rock Crab meat in fresh parsnip cream, citrusy Chablis white wine with a dash of spicy crushed red pepper. All wrapped in lemon and black pepper spotted egg pasta for a complex and flavorful taste.

Jumbo 4" x 3" | 50 pcs/cs | 2/2.5lb



N. Atlantic Lobster, Shrimp & Scallops Giant Tortellini (26g each) **PT1214AC105**

Our exclusive and uniquely hand-folded gigantic tortelloni are filled with succulent North Atlantic Lobster, shrimp, and Bay Scallop, slow-cooked in a seafood bisque reduction. Folded in decadent lobster-orange egg pasta.

Jumbo | 86 pcs/cs | 2/2.5lb



Seafood Shrimps Scallops North Atlantic Lobster Ravioli **1214RM015**

Succulently fresh North Atlantic Lobster Claws and Knuckle meat, shrimp, and Bay Scallops slowly simmered in a bisque of lobster, fennel, and leeks. Wrapped in thin egg pasta with a touch of citrus for full flavor.

Medium Square 2.75" x 2.25" | 85 pcs/cs | 2/2.5lb



Pastamia

CRAFTED CULINARY INNOVATIONS

FILLED PASTA

meat

Our meats are locally sourced and carefully selected for the highest quality and trim standards. All meats are antibiotics-free.

Our gourmet meat fillings offer a chunky and satisfying bite. Not just your regular meat offer, but a hearty, filling, and mouthwatering one.

**Beef Ravioli****16RM01**

Premium ground beef, fresh spinach, garlic, herbs, and freshly grated Parmesan and Romano, all slow cooked in a fragrant roast beef demi-glace reduction and wrapped in egg pasta.

Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb

**Beef Bolognese Ravioli****131RSR02**

All natural chuck ground beef braised with pear tomatoes, mirepoix vegetables, and spices in red wine reduction. Wrapped in spinach pasta with a special round filled center for a handmade texture and a hearty bite.

Square with Round Filling 2.25" x 2.25" | 144 pcs/cs | 2/3lb

**Veal Ossobucco Ravioli****V16HX01**

Tender veal, aromatic herbs, root vegetables, and imported whole tomato diced into beef broth with white wine, extra virgin olive oil, and lemon zest. Wrapped in unique hexagon-shaped egg pasta for the most luxurious bite!

Hexagon 3.25" x 2.75" | 78 pcs/cs | 2/3lb

**Chicken and Spinach Ravioli****711LR01**

Grilled chicken breast meat, spinach, and herbs lightly cooked in a medley of Mozzarella, Ricotta, and Parmesan cheese with butter, cream, and white wine. Drizzled with extra virgin olive oil for a tender and balanced bite.

Large Round 3" | 90 pcs/cs | 2/3lb

**Meat Tortellini "Authentic Emiliana style"****16TS01**

An authentic dish of the Emiliana region, slow-braised pork blended with Prosciutto, Mortadella, spinach, and freshly grated Parmesan cheese. All wrapped in egg pasta for a meaty bite.

Small | 582 pieces/cs | 2/3lb

**Braised Short Ribs Ravioli****116LR01**

Premium short ribs slowly braised in splendid Chianti Wine reduction with fine herbs, spices, vegetable mirepoix, freshly grated Parmesan cheese; wrapped in egg pasta for the most fulfilling and satisfying bite.

Large Round 3" | 90 pcs/cs | 2/3lb

**Braised Short Rib Giant Tortellini (26g each)****PT116AC01**

Our exclusive and uniquely hand-folded gigantic tortelloni are generously filled with premium short rib slowly braised in a vegetable mirepoix with spices, wrapped in egg pasta. A must-have for your menu!

Jumbo | 104 pieces/cs | 2/3lb

**Beef and Spinach Cannelloni****51MA01**

Prepared according to our Italian tradition – a delicious blend of premium ground beef, fresh spinach, and tomato, then slow-braised in aromatic spices. All generously filled into our thin egg "sleeves" pasta.

38 - 40 pieces/cs | 2/3lb

MUST TRY



GNOCCHI

Proudly made with the freshest ingredients, our POTATO Gnocchi are delicate and fluffy Italian dumplings made of the highest potato to flour ratio content in the market.

Spotlighting our SPECIALTY Gnocchi, our one-of-a-kind gluten-free AND/OR plant based versions are labors of love and equally, if not more, delicious.



Potato Gnocchi

GP01

Crafted with gourmet mashed potato, bakery flour, and whole eggs, these delicate and fluffy Italian dumplings are fun to pop into your mouth. Perfect bite size for the kids.

540 pieces/cs | 2/3lb



Pizza Margherita Filled Gnocchi

GF169

Delicious pizza in little round bites! Whole tomato slow cooked with fine herbs, paired with whole milk Mozzarella and grated Grana Padano. Skilleted or fried for that melty and satisfying pizza-popping bite.

360 pieces/cs | 2/3lb



Asiago Filled Gnocchi

AGF01

Pillowy Italian dumplings made with mashed potato, bakery flour, and whole eggs, with a scrumptious filling of imported Asiago cheese. Salty, nutty, and smooth all in one bite.

360 pieces/cs | 2/3lb



Butternut Squash Filled Gnocchi

GP13

Amaretti cookie bites delicately folded into a sweet and velvety roasted butternut squash filling, then slowly filled into a silky mixture of mashed potato, bakery flour, and whole eggs. A buttery and sweet plump creation!

360 pieces/cs | 2/3lb



Gluten Free Potato Gnocchi

GFGP01

Crafted with gourmet mashed potatoes, rice flour, imported Grana Padano cheese, and whole eggs, these delicate and fluffy Italian dumplings are fun to pop into your mouth. Perfect bite size for the kids.



540 pieces/cs | 2/3lb



Gluten Free Cauliflower Filled Gnocchi

GF48GF

Gourmet gluten free potato gnocchi filled with roasted cauliflower, garlic and butter- sautéed shallots, blended with freshly grated Romano cheese. Healthy and creamy taste artfully fuses together.



360 pieces/cs | 2/3lb



Gluten Free Plant Based Cauliflower Gnocchi

GFVGP48

The best of the best in healthy culinary offer - ultralight gnocchi made with 70% cauliflower puree folded in premium superfood cassava root flour. Extra virgin olive oil and a dash of sea salt finishing for a perfectly balanced taste.



336 pieces/cs | 2/3lb



Gluten Free Plant Based Kale Gnocchi

GP115

A Pasta Mia Exclusive! Fresh kale slowly stirred into chickpea flour, drizzled with extra virgin olive oil and a dash of sea salt for the fluffiest, lightest, and healthiest plant based and gluten free Italian dumplings.



336 pieces/cs | 2/3lb



Pasta Mia
CRAFTED CULINARY INNOVATIONS

RICOTTA GNOCCHI/ MALFATTI

Introducing our Ricotta Gnocchi/
Malfatti as the most **INCREDIBLE**
dish on your menu!

An almost impossible find on the
market, these delicate dumplings
are 95% Ricotta cheese and are the
most velvety and easy-to-cook main
or side you will ever taste!

**RICOTTA GNOCCHI/
MALFATTI**



MUST TRY

Ricotta Gnocchi/Malfatti

RIGP01

The pride of Pasta Mia. Creamy and rich locally fresh Ricotta and Romano cheese with ultrafine premium wheat flour folded in for a pillow of fine and buttery bite. A melt-in-your-mouth luscious experience!

336 pieces/cs | 2/3lb



MUST TRY

Ricotta Gnocchi with Spinach/Malfatti with Spinach

RSG02

The pride of Pasta Mia with spinach! Creamy and rich locally fresh Ricotta and Romano cheese, fresh spinach, with ultrafine premium wheat flour folded in for the most incredible bite of creaminess with spinach.

336 pieces/cs | 2/3lb



** All counts are approximate and slight variation is expected.



Pastamia

CRAFTED CULINARY INNOVATIONS

LONG CUTS & LASAGNA SHEETS

Our long cuts, rolled three times, are made with premium semolina from the North Plains and fresh cage-free eggs.

They maintain a consistent "al dente" texture and are conveniently folded in portion control nests. Offered in traditional full egg flavor and in other zesty choices.

LONG CUTS &
LASAGNA SHEETS



Egg Angel Hair **1PL0109**
Translated from "Capelli d'angelo," this thinnest of the egg pasta cut is most suitable with light sauces.
Suggested pairing: our rustic Vine Ripened Tomato Sauce.

96/1.5 oz. nests/cs | 4/2.25lb



Egg Linguine **1PL0209**
Translated as "small tongues", this cut was first seen in the Italian coastal region of Liguria along with a Pesto sauce.
Suggested pairing: our aromatic Basil Pesto.

96/1.5 oz. nests/cs | 4/2.25lb



Egg Spaghetti alla Chitarra **1PL0909**
Typical of the Abruzzo region, this square spaghetti cut owes its name to the pasta maker called "guitar" and is well suited for very hearty sauces.
Suggested pairing: our Authentic Bolognese.

72/2.0 oz. nests/cs | 4/2.25lb



Egg Bigoli **1PS1809**
Possibly from the word "bigat" or caterpillar, this thick spaghetti cut from the Veneto region is well suited for very hearty sauces.
Suggested pairing: our Authentic Bolognese or decadent Wild Mushrooms.

96/1.5 oz. nests/cs | 4/2.25lb



Egg Tagliolini **1PL0409**
Along the coastal Italian regions of Emilia Romagna, Abruzzo and Molise where it was first seen, this wide linguine cut is well suited for heavy sauce.
Suggested pairing: our creamy Alfredo Grana Padano.

96/1.5 oz. nests/cs | 4/2.25lb



Egg Fettuccine **1PL0509**
This flat and thick pasta from the Tuscany and Roman region is well suited for heavy sauces such as Alfredo and Amatriciana.
Suggested pairing: our Authentic Bolognese or creamy Alfredo Grana Padano

96/1.5 oz. nests/cs | 4/2.25lb



Egg Yolk Fettuccine **YOLK0509**
Our version is made with egg yolk for a richer and more flavorful taste. Well suited for heavy sauces.
Suggested pairing: our Authentic Bolognese or creamy Alfredo Grana Padano.

48/3.0 oz. nests/cs | 4/2.25lb



Egg Pappardelle **1PL0609**
This flat, broad, long ribbons trace its origin back to the Tuscany region. They are traditionally accompanied by very hearty sauces based on boar, duck, or hare.
Suggested pairing: our Authentic Bolognese.

48/3.0 oz. nests/cs | 4/2.25lb



** All counts are approximate and slight variation is expected.

LONG CUTS &
LASAGNA SHEETS



Saffron Fettuccine

19PL0509

This luxurious fettuccine comes colored and flavored with the precious saffron spice. Suggested pairing: decadent Wild Mushrooms or Vine Ripened Tomato with your favorite seafood added in.

96/1.5 oz. nests/cs | 4/2.25lb



Spinach Fettuccine

2PL0509

Our version of this flat and thick pasta in a healthy green colored version. Made with spinach and egg. Suggested pairing: a touch of our aromatic Basil Pesto for an earthy bite.

96/1.5 oz. nests/cs | 4/2.25lb



Black Pepper Fettuccine

15PL0509

This flat and thick pasta comes speckled with black pepper and other spices for a slight heat sensation. Suggested pairing: our rustic Vine Ripened Tomato Sauce for a touch of sweetness.

96/1.5 oz. nests/cs | 4/2.25lb



Tomato Fettuccine

3PL0509

Our version in a beautiful reddish pink colored version. Made with tomato and egg for a tangy taste. Suggested pairing: a touch of our aromatic Basil Pesto for a full flavored bite

96/1.5 oz. nests/cs | 4/2.25lb



Egg Yolk Pappardelle

YOLK0609

Our version of this flat, broad, long ribbon pasta cut is made with egg yolk for a richer and more flavorful taste. Suggested pairing: our Authentic Bolognese.

48/3.0 oz. nests/cs | 4/2.25lb



Spinach Tagliolini

2PL0409

Our version of Tagliolini in a healthy green colored version made with spinach and egg. It is well suited for heavy sauce. Suggested pairing: our creamy Alfredo Grana Padano or our Basil Pesto for more green goodness.

96/1.5 oz. nests/cs | 4/2.25lb



Lemon Tagliolini

34PL0409

Our version in a refreshing light citrusy lemon flavor, it is best served with a cream-based sauce with black pepper. Suggested pairing: our creamy Alfredo Grana Padano with your favorite seafood added in.

96/1.5 oz. nests/cs | 4/2.25lb



Squid Ink Linguine

28PL0209

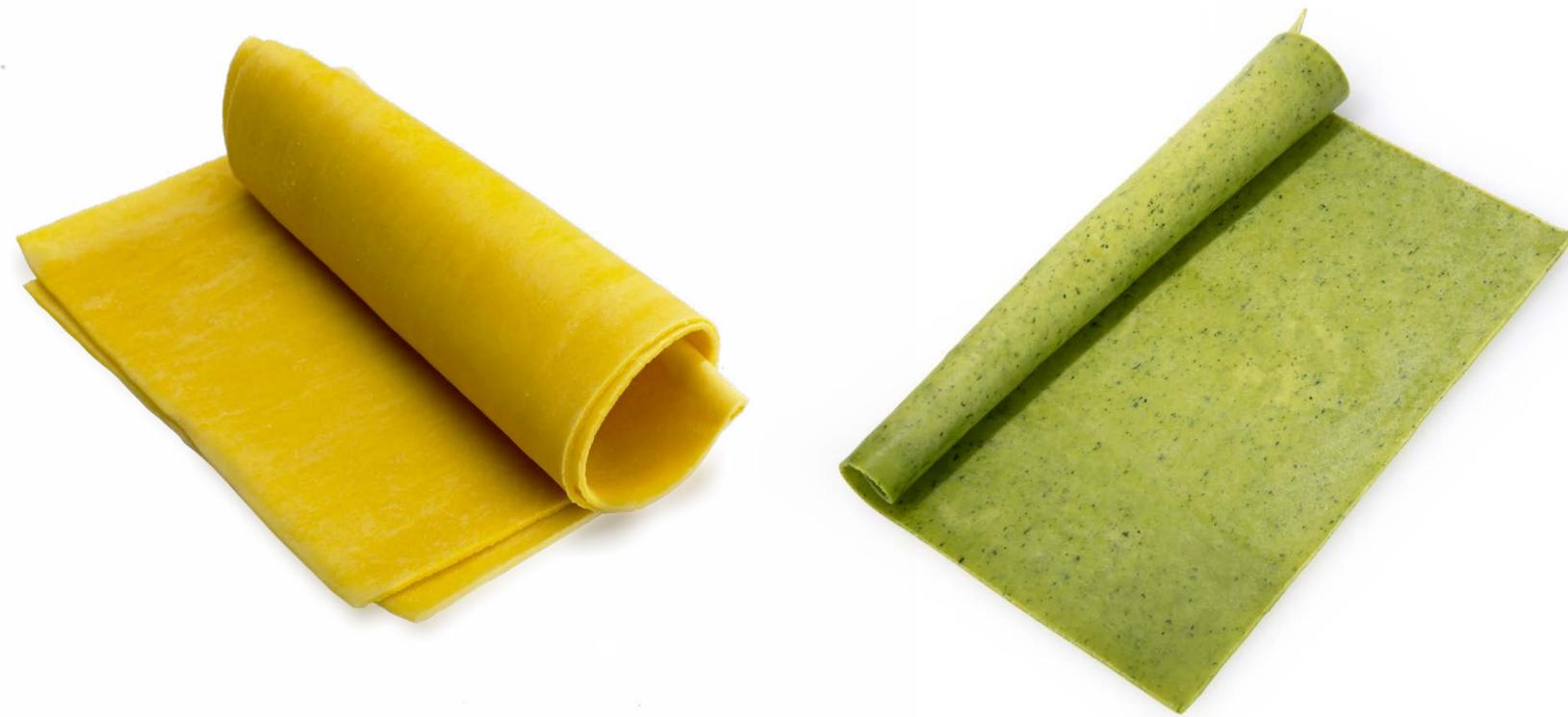
A sophisticated blackened version of this "small tongue" pasta is best suited for seafood and fish-based sauces. Suggested pairing: our light Vine Ripened Tomato Sauce with your favorite seafood added in.

96/1.5 oz. nests/cs | 4/2.25lb



** All counts are approximate and slight variation is expected.

**LONG CUTS &
LASAGNA SHEETS**



Lasagna Sheets

Made with premium durum flour from the North Plains and fresh cage-free eggs, our signature lasagna sheets, in raw and conveniently partially cooked versions, are perfect for making lasagna, manicotti, and any of your culinary creations.

5 x 19 Egg Lasagna 1PL07

5 x 19 Egg Lasagna-Extra Thin 1PL07ET

5 x 19 Spinach Lasagna 2PL07

9 x 11 Parcooked Egg Lasagna P01PL07

9 x 11 Gluten-Free Vegan Parcooked Lasagna VGFP1PL07

9 x 11 Parcooked Spinach Lasagna P2PL07

Pack: 1 x 10 lb



** All counts are approximate and slight variation is expected.



SHORT CUTS

Our selection of short cuts is made with premium semolina flour from the North Plains and fresh cage-free eggs. Full in flavor and color.

TRADITIONAL short cuts - using exclusive Baresina machines from Puglia and premium durum flour from the North Plains only, these short cuts are vegan and lighter in taste.

**Egg Cavatelli****1GS109**

A tradition of the Southern Italian region of Avellino, Cavatelli are shaped like hot dog buns and typically served with a broccoli and garlic sauce.

Suggested pairing: our creamy Alfredo Grana Padano.

3 bags x 3lbs

**Egg Fusilli****1PS019**

Fusilli, or Rotini, are corkscrew or helical shape. From "fuso," it is traditionally "spun" by pressing and rolling a small rod over a strip of pasta. Best served with meat ragu. Suggested pairing: our Authentic Bolognese.

3 bags x 3lbs

**Egg Shells****1PS029**

One of the oldest cuts of pasta in the world, Shells pasta is a very versatile pasta that goes along with any sauce. Suggested pairing: our aromatic Basil Pesto or decadent Wild Mushrooms.

3 bags x 3lbs

**Egg Rigatoni****1PS039**

Rigatoni, a favorite pasta shape especially in Southern Italy, is a slightly curved pasta with ridges that adhere well to sauces and grated cheese.

Suggested pairing: our creamy Alfredo Grana Padano.

3 bags x 3lbs

**Egg Penne****1PS049**

From the Latin word Penna, meaning feather or "pen," these hollow tube pastas hold sauce very well. Try baked penne dishes, which are delicious and easy to make. Suggested pairing: our Authentic Bolognese.

3 bags x 3lbs

**Egg Cresta di Gallo****17PS019**

This unusual crest shape pasta looks just like the crest of a rooster; hence it is called the "Rooster's Crest" in Italian. Often served with a chicken ragu.

Suggested pairing: our rustic Vine Ripened Tomato Sauce. Add in chicken.

3 bags x 3lbs

TRADITIONAL SHORT CUTS (VEGAN)



Trofie Genovesi

60TP229

Originated in the Liguria region, trofie is a fun-shaped pasta best served with a pesto sauce Genovese style. Suggested pairing: our aromatic Basil Pesto or Plant-Based Vine Ripened Tomato Sauce.

3 bags x 3lbs



Orecchiette

60TP209

A tradition of the Apulia region, these "little ears" are crafted with the traditional Baresina method by adding a rough edge to each unit. Suggested pairing: our Plant-Based rustic Vine Ripened Tomato Sauce.

3 bags x 3lbs



Strozzapreti

60TP239

Originated in the Romagna region, Strozzapreti, the "priest-choker", is a fun shape pasta served with heavy sauces. Suggested pairing: our Authentic Bolognese, or Plant-Based rustic Vine Ripened Tomato Sauce.

3 bags x 3lbs



Cavatelli

60TP109

A tradition of the Southern Italian region of Avellino, Cavatelli are shaped like hot dog buns and typically served with a broccoli and garlic sauce. Suggested pairing: our creamy Alfredo Grana Padano or Plant-Based Vine Ripened Tomato Sauce.

3 bags x 3lbs

TRADITIONAL
SHORT CUTS



** All counts are approximate and slight variation is expected.



GLUTEN FREE & PLANT BASED

After many years of R&D , we are proud to offer gluten-free pastas giving the same bite and taste of traditional ones. On blind tastings, chefs do not realize they are tasting gluten-free products. They were amazed, and so will you!

Spotlighting on our healthy and low-calorie planted based and/or gluten-free and culinary innovations. Delicious without the compromise!



Gluten-Free Three Cheese Ravioli

GF152RM

Decadent blend of locally sourced fresh Ricotta, freshly grated Parmesan, and creamy Mozzarella cheese with fine Italian herbs; all wrapped in gluten-free egg pasta for a rich and melty bite.



Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Gluten-Free Egg Bigoli

GF1PS1809

This gluten-free thick spaghetti cut from the Veneto region is made with white and brown rice flour, pea protein, and cage-free eggs. Pairs well with hearty sauces such as our Authentic Bolognese or decadent Wild Mushrooms.



36/4.0 oz. nests/cs



Gluten-Free Egg Fettuccine

GF1PL0509

This gluten-free flat and thick pasta from the Tuscany and Roman region is made with white and brown rice flour, pea protein, and cage-free eggs. Pairs well with hearty sauces such as our Authentic Bolognese or Alfredo Grana Padano.



96/1.5 oz. nests/cs



Gluten-Free Kale & Mozzarella Ravioli

GF115RM

Superfood kale sauteed and folded into locally sourced fresh Ricotta, freshly grated Parmesan, and creamy Mozzarella; all wrapped in gluten-free egg pasta for a delicious bite.



Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Plant Based Healthy Gourmet Ravioli

1RM77

Caramelized onion and garlic sauteed with grilled zucchini, carrots, colorful bell peppers, spinach, and portobello mushroom. All mixed with locally sourced tofu and wrapped in egg-free pasta for a burst of garden sweetness.



Medium Square 2.75" x 2.25" | 102 pcs/cs | 2/3lb



Plant Based Sausage and Broccoli Ravioli

93RSQ01

Flavorful vegan sausage crumbles paired with locally harvested Broccoli and homemade almond ricotta; all wrapped in egg-free pasta. Great taste for the most discerning and health-conscious palette!



Regular Square 2" x 2" | 240 pcs/cs | 2/3lb



Pasta Mia
CRAFTED CULINARY INNOVATIONS

GOURMET SAUCES

Made with love and from scratch in small batches following traditional Italian recipes, our artisanal sauces taste homemade and decadent.

Selected imported and locally sourced premium ingredients only. A perfect pairing to our beautiful pasta and the only choice to any of your culinary creations.



Vine Ripened Tomato Sauce Plant Based SAU016

Sweet, vine-ripened tomato chunks simmered in a light Mediterranean tomato sauce with fresh basil, shallot, garlic, sea salt. Generously drizzled with cold pressed raw extra virgin olive oil. A burst of earthy freshness and rich flavor.

4/2lb Bags



Marinara Sauce SAU014

Fresh pear tomatoes, onions, and garlic slow cooked with basil and oregano. Seasoned with crushed red pepper, salt, and a touch of cold pressed raw extra virgin olive oil for a light and delicate taste.

4/2lb Bags



Alfredo Grana Padano SAU002

A comfort to the heart! A blend of full-flavored whole milk, imported Grana Padano and locally sourced Parmesan cheese, with a splash of nutmeg for that dreamy, creamy, and heavenly sauce of delight.

4/2lb Bags



Authentic Bolognese SAU005

Bolognese the traditional Romagna style! Our authentic sauce tastes homemade with premium graded chuck beef, pork, imported prosciutto and whole tomato, all slowly braised in a fragrant vegetable and red wine mirepoix.

4/2lb Bags



Basil Pesto SAU006

A pride of Genoa! This fragrant and luscious nut-Free recipe is made by blending garden fresh basil, fresh garlic, garbanzo beans, premium extra virgin olive oil, and locally sourced Parmesan and Romano cheese.

4/2lb Bags



Wild Mushrooms Sauce SAU007

A decadent white sauce to savor! Chunky wild mushroom slowly simmered in a blend of white wine, whole milk, butter, fresh cream, spices, and imported Grana Padano cheese, topped with a sprinkle of earthy parsley leaves.

4/2lb Bags



Gluten-Free Alfredo Pesto SAU025

Pesto with a makeover! Garden fresh basil and garlic coarsely chopped into a fondue of premium extra virgin olive oil and locally sourced Parmesan and Romano cheese. Earthy freshness and creaminess all-in-one.

4/2lb Bags



Gluten-Free Vodka Sauce SAU026

Our signature vine-ripened tomato sauce turns blushing pink! The already perfect sauce gets dressed up with vodka infusion and a dash of creamy alfredo. Sweet, velvety, with a fragrant vodka touch.

4/2lb Bags



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