



*Homemade egg pasta  
Hung on a rack and slowly air dried*

*La Pasta di Aldo*

*Aldo's pasta summarizes Marche's homemade tradition. Its porous pastry gives a singular pleasant taste that expresses the genuineness of our land.*

*This very digestible pasta with the slightley rough taste has an incomparable capcity of retention and absorbtion of the sauce.*



*The rigorous selection of the raw materials, the manufacturing system that surpasses the traditional home-made prodcution and the guarantee of the product's total uniqueness are the essential secrets of La pasta di Aldo from Monte San Giusto a medieval village in the province of Macerata close to the Parco dei Monti Sibillini.*



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The rigorous selection  
of the raw materials



*“The old pastry  
from marchigiane’s  
hills continues  
to astonish”*



Is a homemade pasta kneaded with eggs and different mixture of flour for each type of Italen traditional pasta; hang on the rack an slowly air dried; this pasta is very digestible with an extraordinary capacity of absorbtion and retention of sauces; gives a good portions at cooking.





# Homemade egg pasta Hung on a rack and slowly air dried



**CHITARRINE**



**TAGLIATELLE**



**PAPPARDELLE**



**FILINI**



**MACCHERONCINI**

CHITARRINE  
TAGLIATELLE  
PAPPARDELLE  
FILINI  
MACCHERONCINI

**Ingredients**  
Hard wheat flour, Eggs 30%.

**Nutritional Information**  
Energy (Average values per 100g)  
- Carbohydrate 66,30 g Kcal 374  
- Fat 5,30 g Kj 1564  
- Protein 15,20 g

# Farrine, Saracene, Tagliatelle with Truffle Homemade egg pasta



**FARRINE**



**SARACENE**



**TAGLIATELLE  
WITH TRUFFLE**

## FARRINE

### Ingredients

Spelt flour, eggs 30%.

## SARACENE

### Ingredients

Hard wheat flour, Eggs 30%, buckwheat flour.

### Nutritional Information

Energy (Average values per 100g)

- Carbohydrate	65,30 g	Kcal 369
- Fat	5,70 g	Kj 1542
- Protein	14,20 g	

## TAGLIATELLE WITH TRUFFLE

### Ingredients

Hard wheat flour, eggs 30 %, summer truffle, (Tuber Aestivum Vitt.) 3%, flavours.

### Nutritional Information

Energy (Average values per 100g)

- Carbohydrate	66,30 g	Kcal 374
- Fat	5,30 g	Kj 1564
- Protein	15,20 g	



**Catering packing**

### Weight / Packing

- The retail packing is 250g.

A box contains 24 packs and the total net weigh is 6 kg. Gross weight is 9,20 kg. Box measures are 51 x 27 x 33. Pallet of 0,80 x 1, 20 m contains 6 boxes in every line, maximum 30 items.

- The catering packing is a 1000 g divided in 4 parts of 250 g. A box contains 10 packs. Net weigh is 10 kg. Gross weight is 13, 20 kg. Box measures are 41 x 29 x 45. Pallet of 1 x 1, 20 m contains 8 boxes in every line, maximum 32 items.

### Preservation

Best before 18 months after the date of production. Keep in a cool and dry place, distant from light and heat source.

Moisture 12,5 %.

Portions 250 g are ideal for 4 person.



***CHITARRINE***

width 2 mm



***TAGLIATELLE***

width 4 mm



***PAPPARDELLE***

width 12 mm



***FILINI***

width 2 mm



***MACCHERONCINI***

width 1 mm



***FARRINE***

width 4 mm



***SARACENE***

width 4 mm



***TAGLIATELLE  
con TARTUFO***

width 4 mm



***We would like to give you some useful advice regarding maintainance and cooking time of our product:***

- 1} Keep in a cool and dry place, distant from light and heat source;
- 2} Cook in a plenty of water (2l per 100g of pasta), put the salt in at the boiling point;
- 3} Put the pasta into the water in it's original shape (avoiding the breaking of pasta);
- 4} To cook on a high flame for 3/6 minutes depending on the shape of the pasta;
- 5} To strain the pasta do not use a plastic colander;
- 6} It's better to whip the pasta in the pan before serving or to season inside the saucepan where it was cooked.