



The Pasta Shop
FRESHLY MADE IN OAKLAND

WHOLESALE PASTAS & SAUCES

Our pasta and fillings are prepared in our Oakland kitchen with the freshest ingredients. We believe blending local ingredients with time-tested recipes results in a product that honors the Italian food traditions of freshness and simplicity.

ORDER DESK
(510) 547-1423

Fax: (510) 547-2500

Email: pastashop@mhfoods.com

Web: pastashopfresh.com
to order online or for more information

FRESH RAVIOLI

Three Cheese in Egg Pasta (square)

Ricotta, parmesan, mozzarella, salt, nutmeg, black pepper. Durum wheat flour, eggs, water, semolina wheat flour.

Crab & Artichoke in Herb Pasta (square)

Artichoke hearts, crab, ricotta, parmesan, chives, lemon, salt, white pepper. Durum wheat flour, eggs, water, lemon, scallions, parsley, semolina wheat flour.

Lemon Ricotta in Lemon Pasta (large square)

Ricotta, lemon, parmesan, salt, sugar. Durum wheat flour, eggs, lemon, water, semolina wheat flour.

Porcini Mushroom in Thyme Pasta (square)

Mushrooms, ricotta, parmesan, Port, dried porcini mushrooms, extra virgin olive oil, garlic, porcini powder, salt, black pepper. Durum wheat flour, eggs, water, thyme, semolina wheat flour.

Porcini & Truffle in Egg Pasta (square)

Mushrooms, ricotta, onion, parmesan, breadcrumbs, garlic, dried porcini mushrooms, extra virgin olive oil, Port, truffle essence, salt, black pepper. Durum wheat flour, eggs, water, semolina wheat flour.

Spinach, Ricotta & Mozzarella in Spinach Pasta (square)

Ricotta, spinach, mozzarella, parmesan, salt, mace, black pepper. Durum wheat flour, spinach, eggs, water, semolina wheat flour.

Sweet Onion & Red Chard in Sweet Red Pepper Pasta (oval)

Onion, red chard, ricotta, parmesan, Monterey Jack, leeks, salt, mustard powder, black pepper. Durum wheat flour, eggs, sweet red peppers, water, semolina wheat flour.

FRESH RAVIOLI (VEGAN)

Mushroom & Caramelized Onion (square)

Mushrooms, onion, vegan breadcrumbs, extra virgin olive oil, garlic, salt, black pepper. Durum wheat flour, water, semolina wheat flour.

Roasted Artichoke & Spinach in Sweet Red Pepper Pasta (oval)

Artichoke hearts, spinach, extra virgin olive oil, thyme, chile flakes, vegan breadcrumbs, salt, pepper. Durum wheat flour, sweet red peppers, water, semolina wheat flour.

FRESH TORTELLINI & TORTELLONI

Cheese Tortellini in Egg Pasta

Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, black pepper. Durum wheat flour, eggs, water, semolina wheat flour.

Tricolor Cheese Tortelloni in Egg, Sweet Red Pepper & Spinach Pasta

Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, pepper. Durum wheat flour, eggs, water, spinach, sweet red pepper, semolina wheat flour.

Cheese Tortelloni in Egg Pasta

Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, black pepper. Durum wheat flour, eggs, semolina wheat flour.

Wild Mushroom Tortelloni in Egg Pasta

Mushrooms, parmesan, Pecorino Romano, breadcrumbs, porcini, garlic, salt, porcini powder, pepper. Durum wheat flour, eggs, semolina wheat flour.

QUANTITY PER POUND

Large Square Ravioli approx. 15
Square Ravioli approx. 30
Round Ravioli approx. 30

Tortellini approx. 135
Tortelloni approx. 60
Gnocchi approx. 85

FRESH GNOCCHI

Traditional

Potato flakes, eggs, potato flour, flour, durum wheat flour, salt.

Spinach

Potato flakes, eggs, potato flour, flour, durum wheat flour, spinach, salt.

FRESH SAUCES

Alfredo Sauce

Cream, milk, parmesan, salt, white pepper, mace.

Arugula & Parsley Pesto (vegan)

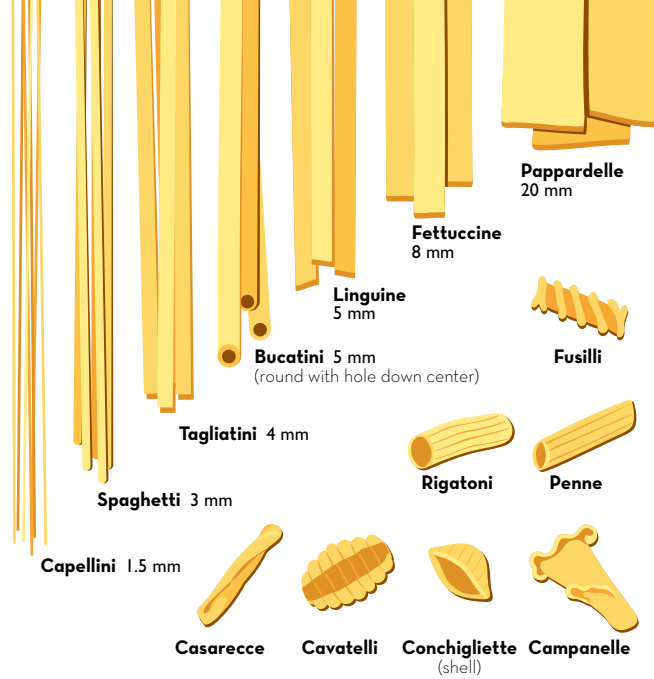
Extra virgin olive oil, parsley, almonds, arugula, capers, lemon, garlic, salt, black pepper.

Marinara (vegan)

Tomato, onions, carrot, celery, extra virgin olive oil, red wine, salt, sugar, black pepper.

Roasted Tomato Arrabbiata (vegan)

Tomato, onion, extra virgin olive oil, garlic, salt, chile flakes, black pepper.



NOODLES & SHAPES

Egg Pasta: Lasagne Sheets (13" x 16"), Capellini, Tagliatini, Linguine, Fettuccine, Pappardelle

Eggless Pasta (vegan): Fusilli, Rigatoni, Penne, Casarecce, Cavatelli, Conchigliette (shells) (available in any flavor, except black pepper), Campanelle, Spaghetti, Bucatini

AVAILABLE FLAVORS

- Egg
- Eggless
- Spinach
- Herb
- Garlic
- Sweet Red Pepper
- Black Pepper (rolled only)
- Lemon
- Pumpkin (seasonal)
- Saffron
- Squid Ink (black pasta)

GLUTEN FREE FETTUCCINE

- Egg
- Spinach

PASTA COOKING TIMES

For a pound of pasta, bring 3 quarts of water to a rolling boil. Add salt (optional). Add pasta and stir once. For ravioli, reduce heat to a simmer. Times are approximate.

Capellini	30-35 sec.
Gnocchi	30-40 sec.
Tagliatini, Linguine	50-60 sec.
Fettuccine	60-70 sec.
Pappardelle	70-90 sec.
Penne, Fusilli, Conchigliette, Cavatelli, Casarecce	3-5 min.
Spaghetti, Bucatini, Campanelle	3-5 min.
Ravioli, Tortellini	5-7 min.
Rigatoni	6-8 min.
Tortelloni	8-10 min.

PACKAGING

Bulk Pasta is packed in 5lb and 10lb increments in cardboard boxes. **Pre-Packed Pasta** comes in 12oz containers. **Tomato Sauces** come in 16oz containers. **Pesto & Cream Sauces** come in 8oz containers.

STORAGE

Pasta shelf life is 7-10 days from production, when kept airtight and refrigerated. **Tomato Sauces** have a shelf life of 21 days from production. **Pesto & Cream Sauces** are good for 12 days.

HOW TO ORDER

Call (510) 547-1423. Orders must be received 48 hours in advance. For delivery, orders must be 10lbs or more or 12 containers or more. You can mix and match product selection.

DELIVERY SCHEDULE

Pasta

- San Francisco & East Bay Monday-Saturday
- Marin County Monday, Wednesday, Friday & Saturday
- Peninsula & South Bay Tuesday, Thursday & Saturday
- Contra Costa County Monday, Wednesday & Friday
- Napa/Sonoma Wednesday

Sauces are delivered once per week, either Friday or Saturday, depending on your local delivery day. Orders must be placed by noon on Tuesday. **Please return boxes to driver for recycling.**

Custom Orders

- Eggless and custom flavors can be created.
- Your own filling in ravioli or tortellini \$4.55 lb
- Custom orders require the purchase of the full batch (20-30 lbs) with 48-hour lead time.

TERMS & CONDITIONS OF SALE

All orders are on a COD basis until credit application is approved. Terms are Net 10 days. For questions regarding payment, please call our accounting office at (510) 250-6000.