

SHELFTALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

Manicaretti
Italian Food Importers



Rustichella d'Abruzzo

Farro Couscous

from: Abruzzo, Italy



The nutty flavor & pleasant chewy texture of this unique couscous comes from 100% stone ground farro semolina.

Uses: Serve with a meat ragù or stir into warm soups. Use as the base for salads filled with grilled vegetables & fresh herbs.

Rustichella d'Abruzzo

Farro Pizzichi

from: Abruzzo, Italy



Pizzichi means "pinches" in Italian. Dough made from 100% stone ground farro flour is shaped into small lasagne, then cut into 1-inch pieces.

Uses: Delicious baked as a mac & cheese with aged gruyere. Try pairing with sautéed mushrooms.

Rustichella d'Abruzzo

Farro Penne Rigate

from: Abruzzo, Italy



Made with 100% stone ground farro semolina, this pasta has a high nutritional content & rustic, nutty flavor.

Uses: Ideal for sauces with ground meat or hearty chopped vegetables. Pair with fall flavors like roasted pumpkin and sage.

Rustichella d'Abruzzo

Farro Spaghetti

from: Abruzzo, Italy



The farro flour used in this pasta gives it a rich, nutty flavor & hearty, toothsome texture. It is high in protein & low in gluten.

Uses: Toss with sautéed greens, mushrooms, & red pepper flakes. Also delicious in a simple tomato sauce.