



# TRADITIONAL ARTISAN FRESH PASTA

Made with 100% durum wheat semolina flour  
(10lbs. per case)

- Penne V
- Rigatoni V
- Fusilli V
- Gemelli V
- Radiatori V
- Spaghetti V
- Linguine V
- Pappardelle V
- Tagliatelle V
- Bucatini V
- Pasta sheets V
- Orecchiette
- Cortecce
- Trofie
- Fusilli Calabrese

V: Vera Retail Packaging Available







ARTISAN PRODUCT LINE

BULK OR RETAIL

- Traditional Ricotta Cheese
- 4 Cheese V
- Spinach and Roasted Garlic V
- Wild Mushroom and Sage V
- Tomato Mozzarella Caprese V
- Goat Cheese, Figs and Rosemary V
- Goat Cheese and Roasted Beets (seasonal)
- Maryland Crab Cake V
- Shrimp Scampi
- Lobster V
- Roasted Pumpkin (seasonal)
- Grilled Corn, Roasted Peppers and Smoked Mozzarella (seasonal)
- Asparagus, Lemon zest and Pecorino cheese (seasonal)

## HOMEMADE RAVIOLI

Thin ravioli dough filled with the highest quality ingredients, makes for the best ravioli on the market.  
(10 doz. per case)



V: Vera Retail Packaging Available



# VERA

## PASTA CO.

ARTISAN PRODUCT LINE

BULK OR RETAIL

## GNOCCHI & CAVATELLI

Made in the traditional way. Our gnocchi have a cloud like texture and full of flavor. Nonna would be proud!

(10lbs. per case)



- Nonna's Ricotta **V**
- Potato Purple Sweet potato – Vegan
- Cauliflower – Vegan
- Pumpkin Butternut squash
- Broccoli cheddar – vegan
- Traditional Cheese Cavatelli
- Whole Wheat Cavatelli

**V: Vera Retail Packaging Available**





# ARTISAN DRIED PASTA

Our dried pasta is extruded slowly through bronze dies and dried for 24-36 hours. Drying for a long period of time protects the integrity of the natural wheat, yielding a true pasta flavor.

## SHORT CUTS - (20LBS PER CASE)

- Penne **V**
- Radiatori **V**
- Shells
- Lumache
- Gemelli
- Wagon Wheels
- Elbows
- Cavatappi
- Fusilli **V**
- Orecchiette
- Bowties
- Garganelli
- Paccheri
- Rigatoni **V**
- Fusilli Giaganti
- Mezze Rigatoni

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# VERA

## PASTA CO.

ARTISAN PRODUCT LINE

BULK OR RETAIL

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### LONG CUTS - (20LBS PER CASE)

- Capellini
- Spaghetti
- Linguine
- Fettuccine
- Bucatini