

## Item #P5

### Busiati Trapanesi

From the sun kissed island of Sicily, this pasta cut is an ode to the pleasures of the Sicilian table. Its unique shape can hang on to every last drop of delicious sauce and is typical of the Trapani area.



\$10.00 16 oz. bag

## Item #S5

### Sugo alla Norma

This is a Sicilian red sauce based on eggplants and is considered one of the most famous recipes from the Trapani area of Sicily. Enjoy with Busiati Trapanesi.



\$13.00 19.4 oz. jar



## ARTISAN SPECIALTY PASTAS

## Item #P6

### Penne Giganti

This is a new version of the most popular shape of pasta in Italy. Thanks to its size, all sauces and dressing will cling to it, offering the palate refined sensations.



\$10.00 16 oz. bag

## Item #P7

### Paccheri Giganti

This is the traditional form of pasta originating in Naples with the shape of huge macaroni, generally made from durum wheat flour. Any sauce will spontaneously cling to this pasta, thanks to its conclave form, giving a rich and succulent taste experience.



\$10.00 16 oz. bag



## ITALIAN TRADITIONS ARTISAN PASTAS & GOURMET SAUCES IMPORTED FROM ITALY

Experience a "real" taste of Italy from five distinct regions, just as the Italians do with our truly exceptional artisan pastas and gourmet sauces. Native to those specific areas of the country, it's like eating in Italy without having to travel there!



Exclusive Fundraising Distributor Malibu Media 345 Route 17 South Upper Saddle River, NJ  
Telephone 201-934-7585 [www.malibumediafundraising.com](http://www.malibumediafundraising.com)



Item #P1

Strascinati Pugliesi

Strascinati are typical of Puglia. This particular cut is made by following ancient recipes that call for dragging small pieces of dough by hand. Strascinati are ideal with vegetables like broccoli and fish based sauces.



\$10.00 16 oz. bag

Item #S1

Sugo alle Cime di Rapa

From the Puglia Region, this is the first green pasta sauce on the market and is based on broccoli raab and anchovies. It includes broccoli raab harvested in Italy by local farmers. This is our most popular sauce and delightfully different! Enjoy with Strascinati Pugliesi.



\$13.00 19.4 oz. jar



Item #P3

Cicatelli Molisani

This traditional pasta from the Molise region is made from a mixture of durum wheat, semolina and water. Cicatelli are ideal with meat sauce or with vegetables and are also served with a ragout sauce.



\$10.00 16 oz. bag

Item #S3

Sugo alla Campagnola

From the Molise region, this is a tomato based sauce with Porcini mushrooms, that give it a wonderful flavor. Enjoy with Cicatelli Molisani.



\$13.00 19.4 oz. jar



Item #P2

Fileja Calabresi

Fileja, typical of the Calabria Region, is light yellow in color and its shape is as a screw that has been stretched out. This pasta is ideal with meat sauce or fresh tomato sauce and basil.



\$10.00 16 oz. bag

Item #S2

Sugo alla Paesana

From the Calabria Region, this is a “mouthwatering” red sauce made with Italian pork and wild fennel. Enjoy with Fileja Calabresi.



\$13.00 19.4 oz. jar



Item #P4

Gigli Toscani

This pasta is a delicious example of Toscana’s rich culinary tradition. Tuscan cuisine places a greater importance on substance rather than form, embracing a rustic appeal. Gigli are an ideal cut of pasta for meat sauces.



\$10.00 16 oz. bag

Item #S4

Ragù alla Fiorentina

This rich, tasty sauce from Tuscany is a tomato based sauce made with Italian pork, fresh vegetables and red wine. The mixture of flavors wonderfully illustrate the traditions and history of Florence and its inhabitants. Enjoy with Gigli Toscani.



\$13.00 19.4 oz. jar

