



Traditional Fresh Pasta



*S*TROZZAPRETI

*F*USILLI SPACCATI

*O*RECCHIETTE

*C*AVATELLI

*T*ROFIE GENOVESI

These exclusive TRADITIONAL FRESH PASTAS are made with the finest semolina and durum flour.

Available in various flavors.

LILLY'S PASTA GASTRONOMIA ITALIANA

3519 W. Commonwealth Ave. #L
Fullerton Ca. 92833

Phone: (714) 773 1977
Fax: (714) 773 5295
Email: info@lillyspasta.com

Cooking instructions:

If frozen cook from a frozen state. Do not defrost. Per pound of pasta, bring 6 quarts of water and one tablespoon of salt to boil. Add pasta. Bring back to boil. Cook for about 6 to 7 minutes. The Trofie should be cooked only 3 to 4 minutes.

Pack size: 2/5 lbs. bags

Available Flavors:

- Egg
- Lemon
- Porcini
- Spinach
- Tomato

Handling:

These regional pastas have a shelf life of 5 to 7 days, refrigerated. Frozen you can store them for 3 to 4 months. Store Frozen at zero degrees Fahrenheit or lower.