



*The Berry Man, Inc.*

### Angel Hair



**20 x 1lb \$24.75**

Capellini, or "fine hair" is the perfect choice when you want to pair a light, refined sauce with a delicate cut of pasta. These fine strands of golden, nutty pasta are a traditional favorite, and can be found on the tables of family dining rooms and small trattorie across Italy, where they are dressed with the best of the local flavors: fresh shrimp and vegetables in Naples, rich basil pesto in Liguria, or creamy asparagus sauce in Venice.

### Spaghetti #5

The most popular shape in Italy; the name comes from the Italian word spaghetti which means "lengths of cord." Spaghetti originates from the south of Italy and is commonly used with tomato sauces, fresh vegetables or fish. When cooked Barilla Spaghetti is graceful, elegant and maintains its authentic shape. Gently rolling Spaghetti with a fork gathers the pasta with the sauce, delivering a delicious taste sensation in every bite.



**2 x 10lb \$21.75**

### Fettuccine



**2 x 10lb \$21.75**

In Italy, the first pasta shapes were made by hand with simple tools. Fettuccine are made from flat sheets of pasta cut into ribbon shaped strands (fettucce). The origin of fettuccine is difficult to trace because they are available in several regions of Italy and known by different names. Fettuccine are one of the oldest and most common pastas. Fettuccine means "little ribbons" in Italian. They are a long and flat pasta suitable for a wide variety of sauces and uses— spicy, seafood, hearty meat or rich cream sauces – for a truly authentic Italian meal.

### Penne

Penne is one of the most famous Italian pasta shapes. Penne are a specialty of the Campania Region in southern Italy, which includes the cities of Naples, Capri and Sorrento. Penne, which means "pen" in Italian, gets its name from its shape. Penne are tube-shaped with angled ends cut to resemble a quill or pen point. They have ridges which allow them to hold more sauce. Ridged penne are designed for meat, vegetable, cheese and oil or butter-based sauces. They are also perfect for baked dishes made with sauce and cheese. Penne all'Arrabbiata, penne with a spicy tomato sauce, is a favorite Italian dish.



**2 x 10lb  
\$21.75**



Contact your sales representative or call us at 805 965 3772  
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