



**The Pasta Shop**  
FRESHLY MADE IN OAKLAND

# WHOLESALE PASTAS & SAUCES

Our pasta and fillings are prepared in our Oakland kitchen with the freshest ingredients. We believe blending local ingredients with time-tested recipes results in a product that honors the Italian food traditions of freshness and simplicity.

**ORDER DESK**  
**(510) 547-1423**

**Fax: (510) 547-2500**

**Email: [pastashop@mhfoods.com](mailto:pastashop@mhfoods.com)**

**Web: [pastashopfresh.com](http://pastashopfresh.com)**  
to order online or for more information

**The Pasta Shop | Production & Wholesale Dept.**  
6050 Lowell Street, Oakland, CA 94608

## FRESH RAVIOLI

### Three Cheese in Egg Pasta (square)

Ricotta, parmesan, mozzarella, salt, nutmeg, black pepper.  
Durum wheat flour, eggs, water, semolina wheat flour.  
12 oz pre-pack

### Crab & Artichoke in Herb Pasta (square)

Artichoke hearts, crab, ricotta, parmesan, chives, lemon, salt, white pepper. Durum wheat flour, eggs, water, lemon, scallions, parsley, semolina wheat flour.  
12 oz pre-pack

### Lemon Ricotta in Lemon Pasta (large square)

Ricotta, lemon, parmesan, salt, sugar. Durum wheat flour, eggs, lemon, water, semolina wheat flour.  
12 oz pre-pack

### Porcini Mushroom in Thyme Pasta (square)

Mushrooms, ricotta, parmesan, Port, dried porcini mushrooms, extra virgin olive oil, garlic, porcini powder, salt, black pepper. Durum wheat flour, eggs, water, thyme, semolina wheat flour.  
12 oz pre-pack

### Porcini & Truffle in Egg Pasta (square)

Mushrooms, ricotta, onion, parmesan, breadcrumbs, garlic, dried porcini mushrooms, extra virgin olive oil, Port, truffle essence, salt, black pepper. Durum wheat flour, eggs, water, semolina wheat flour.  
12 oz pre-pack

### Spinach, Ricotta & Mozzarella in Spinach Pasta (square)

Ricotta, spinach, mozzarella, parmesan, salt, mace, black pepper. Durum wheat flour, spinach, eggs, water, semolina wheat flour.  
12 oz pre-pack

### Sweet Onion & Red Chard in Sweet Red Pepper Pasta (oval)

Onion, red chard, ricotta, parmesan, Monterey Jack, leeks, salt, mustard powder, black pepper. Durum wheat flour, eggs, sweet red peppers, water, semolina wheat flour.  
12 oz pre-pack

## QUANTITY PER POUND

Large Square Ravioli . . . . . approx. 15  
Square Ravioli . . . . . approx. 30  
Round Ravioli . . . . . approx. 30

## FRESH RAVIOLI (VEGAN)

### Mushroom & Caramelized Onion (square)

Mushrooms, onion, vegan breadcrumbs, extra virgin olive oil, garlic, salt, black pepper. Durum wheat flour, water, semolina wheat flour.  
12 oz pre-pack

### Roasted Artichoke & Spinach in Sweet Red Pepper Pasta (oval)

Artichoke hearts, spinach, extra virgin olive oil, thyme, chile flakes, vegan breadcrumbs, salt, pepper. Durum wheat flour, sweet red peppers, water, semolina wheat flour.  
12 oz pre-pack

## FRESH TORTELLINI & TORTELLONI

### Cheese Tortellini in Egg Pasta

Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, black pepper. Durum wheat flour, eggs, water, semolina wheat flour.  
12 oz pre-pack

### Tricolor Cheese Tortellini in Egg, Sweet Red Pepper & Spinach Pasta

Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, pepper. Durum wheat flour, eggs, water, spinach, sweet red pepper, semolina wheat flour.  
12 oz pre-pack

### Cheese Tortelloni in Egg Pasta

Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, pepper. Durum wheat flour, eggs, semolina wheat flour.  
12 oz pre-pack

### Wild Mushroom Tortelloni in Egg Pasta

Mushrooms, parmesan, Pecorino Romano, breadcrumbs, porcini, garlic, salt, porcini powder, pepper. Durum wheat flour, eggs, semolina wheat flour.  
12 oz pre-pack

Tortellini . . . . . approx. 135  
Tortelloni . . . . . approx. 60  
Gnocchi . . . . . approx. 85

## FRESH GNOCCHI

### Traditional Gnocchi

Potato flakes, eggs, potato flour, flour, durum wheat flour, salt.

12 oz pre-pack

### Spinach Gnocchi

Potato flakes, eggs, potato flour, flour, durum wheat flour, spinach, salt.

12 oz pre-pack

## FRESH SAUCES

### Alfredo Sauce

Cream, milk, parmesan, salt, white pepper, mace.

8 oz

### Arugula & Parsley Pesto (vegan)

Extra virgin olive oil, parsley, almonds, arugula, capers, lemon, garlic, salt, black pepper.

8 oz

### Marinara (vegan)

Tomato, onions carrot, celery, extra virgin olive oil, red wine, salt, sugar, black pepper.

16 oz

### Roasted Tomato Arrabbiata (vegan)

Tomato, onion, extra virgin olive oil, garlic, salt, chile flakes, black pepper.

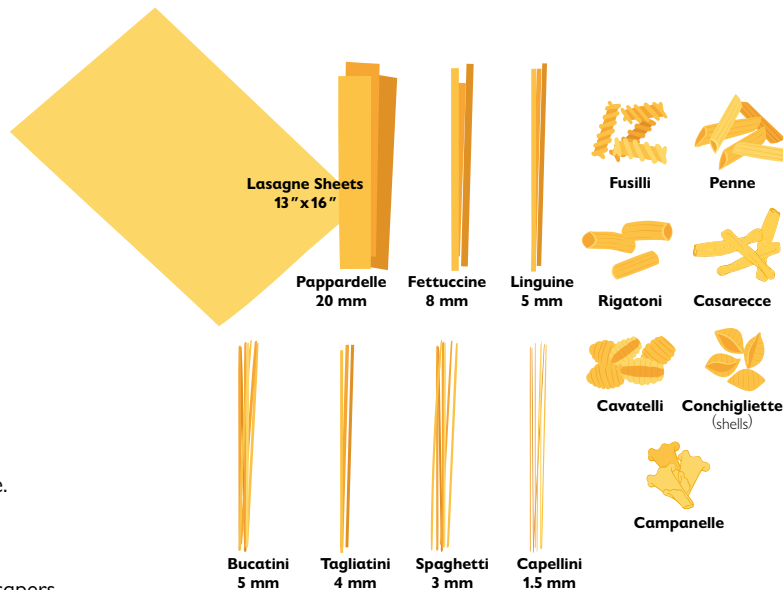
16 oz

### Creamy Truffle Sauce (fall/winter only)

Milk, cream, dried porcini mushrooms, truffle peelings, salt, truffle essence, white pepper.

8 oz

## NOODLES & SHAPES



**Egg Pasta:** Linguine, Fettuccine, Capellini, Pappardelle, Tagliatini and Sheets

**Eggless Pasta (vegan):** Fusilli, Penne, Rigatoni, Spaghetti, Bucatini, Campanelle, Casarecce, Cavatelli and Conchigliette (shells) (available in any flavor, except black pepper)

## AVAILABLE FLAVORS

Egg  
Herb  
Garlic  
Sweet Red Pepper  
Black Pepper (rolled only)  
Lemon  
Pumpkin  
Saffron  
Squid Ink (black pasta)  
Tricolor: *Egg, Sweet Red Pepper & Spinach* (Tortellini and Fusilli only)

### PESTO GLUTEN FREE FETTUCCINE

Egg  
Spinach

## PASTA COOKING TIMES

For a pound of pasta, bring 3 quarts of water to a rolling boil. Add salt (optional). Add pasta and stir once. For ravioli, reduce heat to a simmer. Times are approximate.

Capellini . . . . .	30–35 sec.
Gnocchi . . . . .	30–40 sec.
Tagliatini, Linguine . . . . .	50–60 sec.
Fettuccine . . . . .	60–70 sec.
Pappardelle . . . . .	70–90 sec.
Penne, Fusilli, Conchigliette, Cavatelli, Casarecce . . . . .	3–5 min.
Spaghetti, Bucatini, Campanelle . . . . .	3–5 min.
Ravioli, Tortellini . . . . .	5–7 min.
Rigatoni . . . . .	6–8 min.
Tortelloni . . . . .	8–10 min.

**PACKAGING** Bulk Pasta is packed in 5 and 10 pound increments in cardboard boxes. **Pre-Packed Pasta** comes in 12-ounce containers. **Tomato Sauces** come in 16-ounce containers. **Pesto & Cream Sauces** come in 8-ounce containers.

**STORAGE** Pasta shelf life is 7–10 days from production, when kept airtight and refrigerated. **Tomato Sauces** have a shelf life of 21 days from production. **Pesto & Cream Sauces** are good for 12 days.

**HOW TO ORDER** Call (510) 547-1423. Orders must be received 48 hours in advance. For delivery, orders must be 10 pounds or more or 12 containers or more. You can mix and match product selection.

## DELIVERY SCHEDULE

### Pasta

- San Francisco & East Bay Monday–Saturday
- Marin County Monday, Wednesday, Friday & Saturday
- Peninsula & South Bay Tuesday, Thursday & Saturday
- Contra Costa County Monday, Wednesday & Friday
- Napa/Sonoma Wednesday

**Sauces** are delivered once per week, either Friday or Saturday, depending on your local delivery day. Orders must be placed by noon on Tuesday. **Please return boxes to driver for recycling.**

## CUSTOM ORDERS

- Eggless and custom flavors can be created.
- Your own filling in ravioli or tortelloni \$4.35 lb
- Custom orders require the purchase of the full batch (20–30 lbs) with 48-hour lead time.

**TERMS & CONDITIONS OF SALE** All orders are on a COD basis until credit application is approved. Terms are Net 10 days. For questions regarding payment, please call our accounting office at (510) 250-6000.