

ECCO

no pasta

est. 2023

PASTA CATALOG



10 POUND ORDER MINIMUM

FETTUCINE

- THESE "LITTLE RIBBONS" ARE POPULAR IN ROMAN CUISINE; A FLAT, THICK PASTA TRADITIONALLY MADE OF EGG AND FLOUR
- COOKING TIME: 2 MINUTES
- TRY WITH: TRADITIONAL BOLOGNESE

\$4/lb



BUCANTINI

- RESEMBLING THIN STRAWS, THIS PASTA IS A LONG TUBE WITH A HOLLOW CENTER
- COOKING TIME: 2 MINUTES
- TRY WITH: ALL'AMATRICIANA

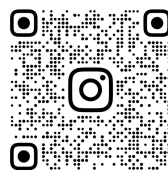
\$4/lb



GEMELLI

- GEMELLI TRANSLATES TO "TWINS" IN ITALIAN. THIS PASTA IS ONE LONG STRAND THAT IS FOLDED IN HALF AND TWISTED TOGETHER
- COOKING TIME: 2 MINUTES
- TRY WITH: PANCETTA, PEAS & PARMIGIANO

\$4/lb



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RADIATORI

- MODELLED AFTER AN OLD INDUSTRIAL HEATING FIXTURE, THIS DESIGN CREATES HOLLOWS TO TRAP SAUCE
- COOKING TIME: 2 MINUTES
- TRY WITH: SPICY VODKA SAUCE

\$4/lb



MAFALDE

- THIS SHAPE IS CHARACTERIZED BY ITS LONG, RECTANGULAR SHAPE WITH FRILLY EDGES
- COOKING TIME: 2 MINUTES
- TRY WITH: ZUCCHINI, LEMON & PISTACHIO

\$5/lb



SPAGHETTI

- "LITTLE STRINGS", THE QUINTESSENTIAL ITALIAN PASTA
- COOKING TIME: 2 MINUTES
- TRY WITH: YOUR FAVORITE TOMATO SAUCE & MEATBALLS OR CACIO E PEPE

\$4/lb



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RIGATONI

- RIGATONI TAKES ITS NAME FROM THE ITALIAN WORD, RIGATI, "RIDGED"
- COOKING TIME: 6-8 MINUTES
- TRY WITH: ARRIBIATTA (SPICY) OR CARBONARA

\$5/lb



ZITI

- ZITI IS THE PLURAL FORM OF ZITA AND ZITU, RESPECTIVELY MEANING "BRIDE" AND "GROOM" IN SICILIAN
- COOKING TIME: 3 MINUTES
- TRY WITH: ALLA NORMA OR BAKED WITH RICOTTA, SAUCE AND MOZZARELLA

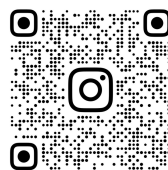
\$4/lb



BUSIATE

- FROM THE TERM 'BUSO', THIS IS NAMED AFTER A THIN IRON KNITTING NEEDLE WHICH WAS USED TO WORK WOOL AND COTTON IN TRAPANI, SICILY
- COOKING TIME: 4 MINUTES
- TRY WITH: TRAPANESE PESTO (TOMATO, GARLIC AND ALMONDS)

\$6/lb



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LINGUINE

- THE NAME LINGUINE MEANS "LITTLE TONGUES" IN ITALIAN
- COOKING TIME: 3 MINUTES
- TRY WITH: CLAM SAUCE (ALLA VONGOLE) OR A SIMPLE GARLIC & OIL (AGLIO E OLIO)

\$4/lb



ORECCHIETTE

- THE NAME COMES FROM THEIR SHAPE, WHICH RESEMBLES A SMALL EAR, "ORECCHIA"
- COOKING TIME: 2 MINUTES
- TRY WITH: BROCCOLI RABE, SASAUGE, PECORINO ROMANO, CHILI FLAKES

\$4/lb



CAMPANELLE

- ITALIAN FOR "BELLFLOWERS" OR "LITTLE BELLS."
- COOKING TIME: 2 MINUTES
- TRY WITH: BASIL PESTO GENOVESE OR A BROCCOLI PESTO. TOP WITH STRACCIATELLA

\$4/lb



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FUSILLI

- THE WORD FUSILLI PRESUMABLY COMES FROM FUSO "SPINDLE", AS TRADITIONALLY IT IS "SPUN."
- COOKING TIME: 3 MINUTES
- TRY WITH: MUSHROOM RAGU OR A PUTTANESCA SAUCE.

\$4/lb



LASAGNA

- ONE OF THE OLDEST TYPES OF PASTA MADE OF VERY WIDE, FLAT SHEETS.
- COOKING TIME: 2 MINS OR BAKE RAW
- TRY WITH: BECHAMEL SAUCE (RAGU/BOLOGNESE), PARMIGIANO AND MOZZARELLA.

\$5/15 sheets



CONTACT INFO

- CALL: 484-894-1027 - ASK FOR SAL
- EMAIL: ECCOPASTALLC@GMAIL.COM
- DM: ECCOPASTA_CO INSTAGRAM
- PICK UP: ECCO DOMANI RESTAURANT; 216 E FAIRMOUNT ST
COOPERSBURG, PA
- SHIPPING AVAILABLE

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