

BARILLA PASTA

ABOUT BARILLA PASTA

Barilla is an Italian family-owned food company. Established in 1877, its now an international group present in more than 100 countries. A world leader in the markets of pasta and ready to use sauces, the Barilla group is recognized world wide as a symbol of Italian know-how.



For the perfect pasta sauces, we recommend using our Dei Fratelli local, all natural sauces, or California tomato sauces with our Stanislaus products.

LONG PASTAS



CR6240 Linguine 12/16 oz.

Linguine, a close relative of fettuccine, is made from long, flat strands of pasta but is thinner and narrower. Linguine originated in the Liguria region of Italy where the air is fragrant with salty ocean breezes and the aroma of delicious food cooking. Linguine is known to pair best with traditional pesto and tomato, oil-based or fish based sauces.

CR6265 Spaghetti Plus, 2/160 oz.

Spaghetti is 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 w/ tomato sauces, fresh vegetables, or fish. As everybody's favorite, Spaghetti pairs well with just about any kind of sauce. Try Spaghetti w/ simple tomato sauce, with or without meat or vegetables or try it with fish or oil-based sauces, or carbonara.

SHORT PASTAS



CR6230 Farfalle 12/16 oz.

Farfalle, dating back to the 1500's, originated in the Lombardia and Emilia-Romagna part of Northern Italy. Farfalle are rectangular or oval pieces of pasta that are pinched in the middle. Farfalle is great with intense fragrances and flavors. Try it with light sauces with vegetables or fish, dairy based sauces, simple oil based, or in pasta salads.

CR6252 Penne Riagte 12/16 oz.

As with the larger versions Penne, Mezze Penne resembles an old-style quill pen. This shape is enjoyed throughout northern Italy and Campania, where it is prized for its wonderful versatility and its ability to absorb and retain sauce on its surfaces, inside and out. Mezze Penne is ideal for retaining sauces on the entire surface, inside and out. Try Mezze with chunkier meat or vegetable based sauces, refined dairy based sauces or tomato sauces. It is great for casseroles as well!



CR6260 Collezione Orecchiette 12/12 oz.

Orecchiette is the signature pasta from the region of Puglia, a humble farming land situated along the southeastern coast of Italy. Orecchiette has a unique domed shape that is smooth on the inside and grooved on the outside which makes it perfect for scooping up hearty sauces and fresh vegetables.

CR6225 Elbow 16/16 oz.

Elbows, Gomiti or Chifferi in Italian, is named for its twisted tubular shape that can vary in size and be either smooth or ridged. Pasta Elbows originated from Northern and Central Italy, where they are traditionally used in soups. Barilla Elbow pasta is made with non-GMO ingredients. Elbows are perfect for the American favorites macaroni & cheese and pasta salad. They also pair well with dairy-based sauces (like butter and cheese), tomato-based sauces with or without vegetables, and chunky fish or meat-based sauces.

SOUP PASTAS

CR6270 Orzo 16/16 oz.

Orzo, which means barley in Italian, is used most traditionally in soups, but this very versatile, rice shaped pasta has been widely adapted by chefs in Italy and America for both main courses as well as side dishes. For a surprising twist, substitute Orzo for Arborio rice in your next risotto- it has the firm al dente texture of a traditional Arborio and its delightful shape and authentic taste add a new dimension to a traditional favorite.

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