

IMPORTED ITALIAN PASTA/ GRAIN

ABOUT CAPONI PASTA

Two brothers, Andrea and Alessandro Tagliagambe, oversee the entire process of this delicately made fresh egg pasta using the traditional slow-drying method. Caponi pasta is carefully handcrafted using the best durum wheat semolina and fresh eggs—creating a one of kind gluten free pasta. Only a limited production quantity of 200 kg is made per day.

ABOUT AQUERELLO RICE

Acquerello is estate-grown and processed by the Rondolino family on the Colombara farm in the heart of Piedmont's Vercelli Province. Acquerello's unique method of production are the result of a combination of extensive research, family experience and the union of tradition and innovation. The steps of aging, refining and enriching are indeed the ones that makes Acquerello tastier, richer and healthier.

CAPONI GLUTEN FREE PASTA



**CR6040– Fusili
Gluten Free Pasta
12/250 gr.**



**CR6050– Maccheroni
Gluten Free Pasta
12/250 gr.**



**CR6055– Tagliatelle
Gluten Free Pasta
12/250 gr.**

Caponi Gluten Free Pasta is made exclusively with corn flour (70%) and rice flour (30%). The pasta contains no mono- nor diglycerides of fatty acids or any other emulsifier and is entirely natural. Because the pasta is bronze cut, it has a porosity and roughness that help hold sauces and spices. (Please Note: Gluten free pasta requires more attention during the cooking process.) Caponi pasta is carefully hand-crafted using only the best ingredients. Each stage of the production process is meticulously controlled by the individual worker. The long drying time, 70 – 80 hours at room temperature, is a distinguishing characteristic of Pastificio Caponi, and ensures the organoleptic quality of the dough is not altered. The result is a pasta with a rich color, a beautiful smooth and velvety texture and an exquisite, rich flavor. Pasta Caponi is for the gourmand who values good taste and Italian culinary traditions.

AQUERELLO



DG2090/ DS2095 - Carnaroli Rice, 2.5 kg./500 g.

Creating “the ultimate rice” is a unique process that begins w/ the aging of the rice after cultivation for 1-7 years. After aging, the rice is gently refined with the helix method, exclusive to the Rondolino family. This ensures the lightest shelling and prevents broken grains. In the final phase, the carefully selected grains are enriched with their own precious germ using a patented process, restoring the rice with its nutrients. Acquerello grains are perfectly whole, fully consistent, tastier and not sticky. With Acquerello, risotto and all rice dishes will always be perfect!



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