



*Pastificio artigianale senza glutine*



# 100% Italian artisan-made gluten free pasta.

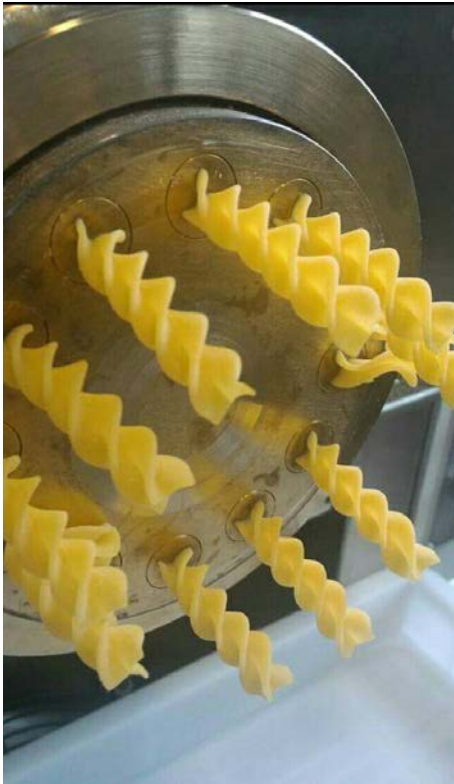
The Della Monica family started the company in the Agro Romano's country side, close to the Sabatini mountains, in Formello a city situated right in the heart of Parco di Veio, where you still can find a clean environment.



- We choose only the best **gluten free flours made in Italy**.
- Our **exclusive** mix (with white corn, yellow corn, and rice) is gluten free.
- Few natural gluten free ingredients with water without mono and diglycerides of fatty acids for an **healthy well – balanced product** that will perfectly match with the best traditional italian sauce.
- We use brass dies giving the pasta a rough surface to create the best al dente texture that will absorb every italian recipe's sauce.
- We match tradition with innovation for an healthy and level – headed diet. We are inspired by the passion for our cooking tradition but also by new technologies and product innovations that's why we chose gluten free.

We are inspired by the best traditions of Italy, where food is passion, emotion, tradition and family.

# our process



## SELECTED INGREDIENTS, SLOWLY KNEADED, AMAZING PASTA

Della Monica gluten free pasta factory is family and artisan made

Our facility is dedicated solely to produce gluten free pasta. Extruded in small batches through round brass dies at low and steady temperatures to preserve the original flavor of the grains. Gently and slowly dried (more than 15 hours) to allow water's evaporation keeping the real feature of the grains. Taste first!

We care for details in the process as much as we don't mind imperfections giving the pasta the artisan touch... that's chef **Roberto Della Monica's** and his wife Alessandra's idea of homemade style.

**Della Monica pasta is:**

Well kneaded with purified cold water to keep the initial integrity of the flours.

Extruded through round brass dies to create a rough and al dente texture.

Gently and slowly dried to preserve the authentic flavor of the grains.

# our flours

**WE PICK UP ONLY NATURALLY GLUTEN FREE FLOURS AND DOUBLE CHECK THE PRODUCTION CHAIN, FROM THE VERIFIED AND CERTIFIED FLOURS TO THE PRODUCT, TO MAKE SURE THERE'S NO CROSS CONTAMINATION.**

## **WHITE CORN FLOUR.**

Flour milled from big white kernels, it's now a traditional recipe (white polenta) in northern Italy. We only choose verified and certified flour.

## **YELLOW CORN FLOUR.**

Milled from yellow kernels. We only choose verified and naturally ground corn from italian producers that are willing to give us their certificates.

## **RICE FLOUR.**

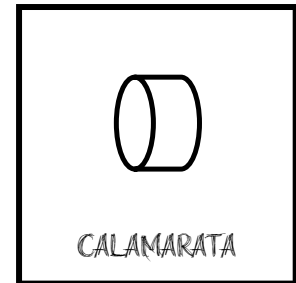
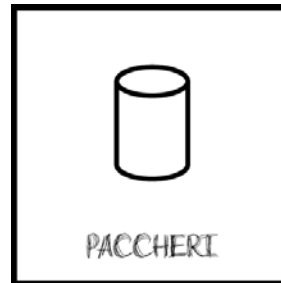
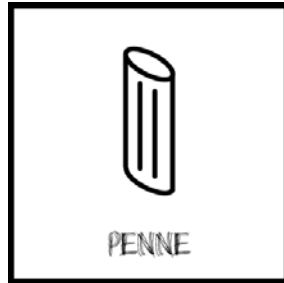
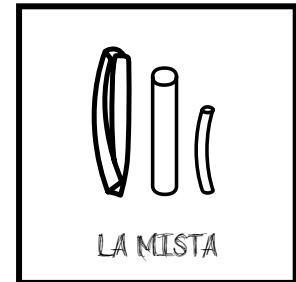
Finely ground rice grains. It's naturally gluten free that's why it's usually used for celiac's or gluten free recipes.

We choose only verified and certified flours **from italian mills.**



# our cuts

THE SECRET FOR A ROUGH SURFACE AND A LONG LASTING AL DENTE TEXTURE IS IN THE DIES. WE ONLY USE BRASS DIES FOR A GENTLE EXTRUSION AT STEADY TEMPERATURES TO CREATE THE UNIQUE FLAVOR OF THE HOMEMADE PASTA!



## GLUTEN FREE FUSILLI

400 GR. PACK

READY IN 7 MINS.



## GLUTEN FREE PENNE

500 GR. PACK

READY IN 13 MINS.



Ingredients: yellow corn flour white corn flour rice flour water without adding thickeners nor conservatives.

## GLUTEN FREE PACCHERI

400 GR. PACK  
READY IN 11 MINS.



## GLUTEN FREE GNOCCHETTI

500 GR. PACK  
READY IN 15 MINS.



Ingredients: yellow corn flour white corn flour rice flour water without adding thickeners nor conservatives.



## GLUTEN FREE RIGATONI

500 GR. PACK  
READY IN 9 MINS.



## GLUTEN FREE CASARECCIA

400 GR. PACK  
READY IN 9 MINS.



Ingredients: yellow corn flour white corn flour rice flour water without adding thickeners nor conservatives.

## GLUTEN FREE LA MISTA

500 GR. PACK

READY IN 7 MINS.



## GLUTEN FREE CALAMARATA

400 GR. PACK

READY IN 8 MINS.



Ingredients: yellow corn flour white corn flour rice flour water without adding thickeners nor conservatives.

# ingredients

YELLOW CORN FLOUR, WHITE CORN FLOUR,  
RICE FLOUR, WATER.

NO THICKENERS NOR CONSERVATIVES.

Nutritional Facts - average values per 100 gr.	
Energy	Kcal 351 Kj 1481,5
Protein	gr. 6,3
Carbohydrate (of wich sugars)	gr. 78,2 gr. 1,2
Fat (of which fatty acids saturated)	gr. 1 gr. 0,4
Salt	gr. <0,1
Fiber	gr. 2

Contains less than 3 PPM (parts per million) of gluten!





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