



Legù was created by the company ITineri srl in 2015.
ITineri's philosophy is simple and to the point:
FOOD CAN AND MUST BE IMPROVED.

In a creative way, but keeping it 100% natural. It can and must be healthier, tastier and easier to prepare.

And what's cooking, right now, has proven to be a real revolution:

IT LOOKS LIKE PASTA, BUT IT'S NOT.



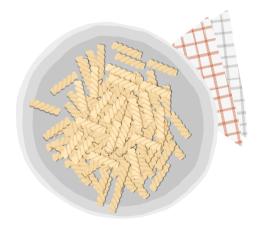
VEGETABLE PROTEINS AND FIBRES READY IN A FEW MINUTES.





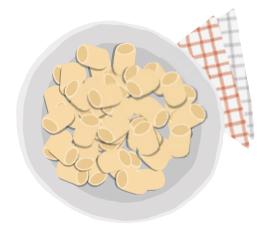
Legù is made only with flour from steamed chickpeas, steamed white beans and steamed shelled yellow peas and it's gluten free.





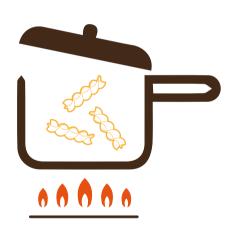
A portion of Legù (60 g / 2.1 oz) contains only **26 g** of carbohydrates.





A portion of Legù (60 g) contains 14 g of vegetable proteins.





Unlike dried legumes, you can prepare Legù very quickly: only **2/3 minutes**.

LEGÙ HAS MANY OTHER QUALITIES

100% NATURAL • NO ADDITIVES

AIGH IN VEGETABLE PROTEIN • HIGH FIBRE CONTENT

GLUTEN-FREE • HIGH IN MINERAL SALTS

BRONZE-CUT • PRODUCED AND DRIED AT LOW TEMPERATURE

ARTISANAL • MADE IN ITALY

• LEGÙ IS THE FIRST COURSE IDEAL FOR EVERYONE •

FOR SPORTS LOVERS >>>>>

YOU CAN EAT DELICIOUS PASTA,
EVEN IF YOU'RE ON A HIGH-PROTEIN DIET.

FOR VEGANS

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A NEW FAST WAY TO INCREASE YOUR VEGETABLE PROTEIN INTAKE.

FOR COELIACS

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DELICIOUS GLUTEN-FREE PASTA.

FOR DIABETICS

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DELICIOUS LOW-CARBOHYDRATE PASTA.

FOR EVERYONE

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FOR ANYONE WHO LOVES PASTA, BUT IS WATCHING THEIR FIGURE.



• OUR PASTA SHAPES •







INTRECCI

GIGLI

FUSILLI









PACCHERI GRANDI

TAGLIATELLE

TAGLIATELLE SPEZZATE

RUSTICI



A good news: a new recipe of legù with 4 legumes (chickpeas, white beans, yellow peas and shelled yellow lentil) is now available.

• LEGÙ 4 LEGUMES •







ELICHE

LASAGNE

SORRISI







PENNE LISCE

PACCHERI PICCOLI

CHICCHE



• THE FLOUR •

USE LEGÙ FLOUR TO COOK AND BAKE WHATEVER YOU LIKE!

LEGÙ FLOUR HAS MANY GOOD PROPERTIES

>It's made ONLY with ORGANIC LEGUMES.

>It's a natural source of VEGETABLE PROTEINS with HIGH FIBER CONTENT.

>IT'S GLUTEN-FREE, but gives you a similar elasticity of a regular wheat flour.

> It's perfect for baking at home, from SWEET cakes and cookies to SALTY bread, bread sticks, quiches and crepes.

> And it's very GOOD!



