



LA·PASTA·FRESCA



A new QUALITY STANDARD for an unparalleled tastiness



Tasty. Delicious, in fact
A brand that guarantees
a high-quality tastiness

Only **100% Italian** durum
wheat flour and fresh eggs

High-Quality with
top ingredients

No one makes a dough
like this: it's unique,
porous and suitable
for every type of sauce.

EXCLUSIVELY WITH

High-quality beef meat selected
from Italian farms, high-quality
pork from the Marche, high-quality
Prosciutto, Parmigiano Reggiano
matured for 22/24 months, ricotta
cheese from the Colfiorito
plateau, fresh spinach.

WITHOUT

The addition of glutamate,
breadcrumbs, artificial
flavourings, preservatives
and refined soft wheat flour



The FACTORY A production masterpiece on a HUMAN SCALE

State-of-the-art equipment to combine
absolute hygiene and high quality in accordance
with the exclusive "Luciana Mosconi method"

Controlled air humidity and
energy-efficient cooling for an optimal
control of thermo-hygrometric conditions.

Perfect drying with latest-generation
forced-air systems and without the use
of outside air to avoid contamination
and increase product shelf-life and quality.



Constant presence of personnel to control every
process and guarantee, through multiple tastings,
our very high organoleptic standards.

**The production is done without mechanical pressing
and automatic cylinders.** We use the exclusive method
with adjustable thickness settings, very similar to
the old rolling pin that has always characterized our
handcrafted quality, "as if pasta were homemade".



We don't use semi-finished products in our Pastificio!

The creation of the dough is entrusted
exclusively to our chefs who work and braise
fresh meat in our kitchens every day.

Unfortunately, we cannot make you
smell the irresistible fragrance of braised
meat that comes from our kitchens!



THE STORY AND THE FIGURES OF THE ITALIAN LEADER



The factory expands. Now Luciana Mosconi is working within an area of more than 3,500 sqm

The Luciana Mosconi brand becomes one of the TOP FIVE brands in its sector.

Luciana Mosconi is now a real brand. Her pasta is recognised as a market benchmark.

2019

The project "E sei nelle Marche filiera 100% Marchigiana" is born and the factory in Matelica again doubles in size (13,000 sqm).

2018

2014

2009

Luciana Mosconi becomes the National Leader in the PREMIUM Market for dried egg pasta. The factory doubles in size (7,000 sqm).

Luciana Mosconi enters the **Fresh Pasta** market and opens a new production plant in Ancona.

2005

The Pastificio Luciana Mosconi is born in Matelica.

2000

1992



The delicious flavours of the original Luciana Mosconi's shop come back to life in the filled and non-filled specialties of our **Fresh Pasta**.



FILLED PASTA 250 g

The old flavours of the original Luciana Mosconi's shop come back to life in the specialties of our new line, "La Pasta Fresca". The fillings are prepared in our kitchens by the expert hands of our cooks and only with high-quality ingredients. In our fillings there is no addition of artificial flavourings, breadcrumbs, glutamate and preservatives.

WITH MEAT AND PROSCIUTTO CRUDO FILLING

For us, tastiness and authenticity cannot be separated. That's why we use only high-quality meat carefully selected from Italian farms. Excellence comes from the careful choice of raw materials, such as high-quality Prosciutto or Parmigiano Reggiano D.O.P. matured for 22/24 months.

RICOTTA CHEESE AND SPINACH

We are inflexible about the quality of the ingredients. We simply demand the best for our fillings: Ricotta cheese from the Colfiorito plateau and fresh spinach.

Ravioloni



Ravioli



- ricotta cheese and spinach

Tortelloni



- with prosciutto crudo filling
- with meat filling

Tortellini



- with prosciutto crudo filling
- with meat filling

Cappelletti



- with prosciutto crudo filling
- with meat filling
- with cheese filling

Cappelletti mignon



- with prosciutto crudo filling
- with meat filling

THE DOUGH 250 g

Our dough is rough, tenacious, and *marchigiana*. In short: excellent! It is made only with outstanding certified products: 100% Italian grade A fresh eggs and 100% Italian durum wheat flour from first extraction. Every day the dough is skilfully rolled out with simple and exclusive equipment that is very similar to the old “rolling pin” used by our grandmothers.

Tagliatelle



Fettuccine



Tagliatelle casarecce



Tagliatelline



Chitarrine



Sfoglia per Lasagne





La Signora delle Tagliatelle



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