

LAFARGES
HIGH QUALITY  ITALIAN PRODUCT

A LOVE
of pasta

CATALOG

"Life is a combination of pasta and magic."
Federico Fellini



FOR GENERATIONS WE HAVE TURNED LOVE INTO PASTA

LAFARGES® was born from the story of a family where craftsmanship is not taught in theory: it is observed, repeated, and respected.

A craft passed down from generation to generation, built on a daily commitment: producing pasta the way it has always been made, while carrying the responsibility of **sharing authentic Italian excellence with the world.**



ABOUT US

Our roots are in Apulia, in a small artisan workshop where passion for pasta and respect for local raw materials shaped a solid production method over time.

We produce fresh Italian pasta, following a precise and refined process designed for professionals who understand the value of tradition and consistent quality.



THE LAFARGES[®] METHOD

Every format begins with a deliberate choice: the **selection** of semolina, the **balance** of the dough and a **processing** method that preserves structure, flavor, and cooking resistance.

Food safety is a priority. Through testing, certifications, and continuous innovation, we ensure full compliance while maintaining **production efficiency**.

1



DIRECT CONTROL & CERTIFICATIONS

We operate according to the highest international standards, including **BRC** and **IFS** certifications, ensuring product safety, compliance, and quality throughout the entire production chain.

2

RAW MATERIAL RESPECT

Every ingredient is carefully selected and processed to **preserve texture, flavor** and **cooking performance**.

3

CONSISTENCY OF RESULTS

Each pasta shape is designed to deliver the same standard of excellence **every day**, on every plate.

OUR BRANDS

LAFARGES® is not a single channel. It is a structured system designed to serve two distinct markets with different needs, timing, and standards.

Under the LAFARGES® umbrella, two independent brands operate: **Carbone**, brand dedicated to high-end food service, and **Primi Reali**, a brand dedicated to retail, offering pasta specialties made only with 100% Natural Ingredients.



PREMIUM FOOD SERVICE

Carbone is the LAFARGES® brand dedicated to high-end food service. Designed for **chefs and professional kitchens**, it offers products created to deliver **performance, versatility, and reliability** in professional cooking environments.





RETAIL EXCELLENCE

With Primi Reali, LAFARGES® brings the quality of professional cuisine into everyday life. Primi Reali is the LAFARGES® brand dedicated to retail, offering pasta specialties and ready-made Italian first courses inspired by traditional recipes. The range is produced with carefully **selected ingredients** and a **production process that guarantees high quality and authentic taste.**





Traditional Italian First Courses



Available Recipes

Meat cannelloni with tomato and béchamel sauce · Ricotta and spinach cannelloni with tomato and béchamel sauce · Gnocchi Sorrento-style · Seafood lasagna with octopus, cuttlefish, and shrimp · Lasagna Bolognese · Vegetable lasagna · Traditional lasagna with beef · Ricotta and spinach lasagna · Eggplant parmigiana · Rice, potatoes and mussels (Traditional Apulian recipe)



DID YOU KNOW?

Made with **100% durum wheat semolina**, ensuring excellent cooking performance and texture. Each shape tells the story of authentic Italian pasta, bronze-drawn and crafted with the same care as in an artisan workshop.

Durum Wheat Semolina Pasta



Available References

Busiate (bronze-drawn) · Calamarata (bronze-drawn) · Calamarata with parsley (bronze-drawn) · Capunti · Caserecce (bronze-drawn) · Cavatelli · Olive leaves · Olive leaves with burnt wheat · Green olive leaves · Macaroni · Whole wheat macaroni · Orecchiette · Orecchiette with burnt wheat · Whole wheat orecchiette · Paccheri (bronze-drawn) · Hand-twisted Sagne 'ncannulate (Salento specialty) · Scialatielli with parsley and garlic (bronze-drawn) · Spaghettoni with ancient Saragolla wheat (bronze-drawn) · Treccine · Tria (bronze-drawn) · Apulian Troccoli (bronze-drawn) · Trofie





Bronze-Drawn Egg Pasta



Available References

*Half pappardelle with basil · Egg half
pappardelle · Spaghetti alla chitarra
Tagliatelle with red wine · Egg tagliatelle
Tagliolini with squid ink · Egg tagliolini*





Pasta for Oven Baking



Available References

*Meat cannelloni · Ricotta and spinach
cannelloni · Crepes with meat · Crepes with
ricotta and spinach · 18x18 Natural crepes ·
Rolls with ricotta and spinach · Rolls with
cooked ham and cheese · Rolls with speck
and provola*



DID YOU KNOW?

The name **Lingotti®** for this pasta shape is a registered trademark **exclusive to LAFARGES®**.



Meat-Filled Pasta



Available References

Burnt wheat Lingotti® with speck and red radicchio (LACTOSE FREE) · Lingotti® with guanciale and pecorino romano · Mezzelune with braised beef · Carbonara quadrelli · Quadrelli with braised meats · Quadrelli with Apulian Burrata and Capocollo · Green Quadrelli with Itria Valley capocollo and asparagus tips · Bolognese Tortellini





Cheese-Filled Pasta



Available References

Red Hearts with Pecorino Romano and Honey · Red Lingotti® with Goat Cheese and Figs · Mezzelune with Goat Cheese and Caramelized Onions · Quadrelli with Parmigiano Reggiano · Quadrelli with Apulian Burrata · Quadrelli with Cacio e Pepe · Quadrelli with Ricotta and Spinach · Lingotti® with Ricotta and Spinach (LACTOSE-FREE)



DID YOU KNOW?

Our **VEGAN Quadrelli** (as seen in picture below) combine whole wheat pasta with a traditional filling of broad beans and chicory, a typical specialty of Salento, in Apulia (IT). **Sustainability** combined with projects **to enhance the local products**.



Mushroom and Vegetable-Filled Pasta



Available References

Medallions with turnip greens and Apulian cave caciocavallo · Medallions with eggplant and scamorza · Pink medallions with red cabbage and sweet gorgonzola (LACTOSE-FREE) · Mezzelune with porcini mushrooms · Mezzelune with red radicchio and Sardinian pecorino cheese · Quadrelli with butternut squash · Quadrelli with black truffle · Whole wheat Quadrelli with broad beans and chicory (VEGAN)



Fish-Filled Pasta



Available References

Salmon Hearts · Grouper Lingotti® (LACTOSE FREE) · Salmon Medallions · Monkfish Medallions · Salt Cod Half-Moons · Sea Bass Half-Moons · Scorpionfish Half-Moons



Shellfish-Filled Pasta



Available References

Scampi Lingotti® · Lobster Lingotti® · Black Lingotti® with shellfish · Medallions with scallops and red shrimp · Medallions with shrimp and pistachios · Quadrelli with buffalo mozzarella and grilled cuttlefish · Black Quadrelli with shrimp, parsley, and garlic



DID YOU KNOW?

We are **the only ones who still fry eggplants the traditional way**. No shortcuts: in our production process, **every single slice of eggplant is fried and carefully checked** before packaging.



Gastronomic Specialties



Available References

Crispy Golden Fried Rolls 180 g · Mini Crispy Golden Fried Rolls · Golden and Fried Eggplant · Golden and Fried Zucchini · Battered Zucchini Flowers · Stuffed Zucchini Flowers with Mozzarella and Parmigiano Reggiano · Stuffed Zucchini Flowers with Anchovies and Mozzarella · Mixed Battered Vegetables

DID YOU KNOW?

We are the only producer offering
Crispy Golden Fried Rolls in both
standard and mini formats.



DID YOU KNOW?

We are the only producer offering a pack with **14 lasagna sheets in 26.5x48 format**, designed to meet the different needs of professional kitchens.



Bronze-Drawn Lasagna Sheets



Available References

25x48 lqf pre-cooked egg lasagna sheets · 25x48 lqf pre-cooked green pasta sheets · 25x28 lqf pre-cooked egg lasagna sheets · 26.5x48 lqf pre-cooked egg lasagna 14 sheets · 26.5x48 (VEGAN) lqf pre-cooked lasagna sheets · 9x9 lqf pre-cooked egg lasagna sheets



Potato Gnocchi



Available References

*Potato gnocchi · Pumpkin-Stuffed Gnocchi ·
Cacio e Pepe-Stuffed Gnocchi · Tomato
and Mozzarella-Stuffed Gnocchi*







PREMIUM SINGLE PORTION DISHES

Thanks to the care and attention devoted to ingredients, our PRIMI REALI preserve the authentic taste of Italy's most beloved traditional recipes.

We remain faithful to traditional preparation methods in every dish we produce. An example? **We are the only ones who use golden fried eggplants in the preparation of our Salento style Eggplant Parmigiana** bringing the quality of haute cuisine into the food retail market.



CHOOSE PRIMI REALI, CHOOSE AUTHENTIC ITALIAN TASTE.



SALENTO STYLE EGGPLANT
PARMIGIANA



LASAGNA
BOLOGNESE



RICOTTA AND SPINACH
CANNELLONI
WITH TOMATO AND BÉCHAMEL SAUCE



VEGETABLE
LASAGNA



MEAT
CANNELLONI
WITH TOMATO AND BÉCHAMEL SAUCE



SEAFOOD
LASAGNA



CHICKPEAS & TRIA



SPAGHETTI CARBONARA



TAGLIATELLE WITH RAGÙ



COOKED HAM AND CHEESE ROLLS WITH TOMATO AND BÉCHAMEL SAUCE



BROAD BEANS & CHICORY



ORECCHIETTE WITH TOMATO SAUCE



TAGLIATELLE WITH MUSHROOMS



RICOTTA AND SPINACH ROLLS WITH TOMATO AND BÉCHAMEL SAUCE



ORECCHIETTE WITH TURNIP TOPS



RICE POTATOES & MUSSELS



TONNARELLI WITH CACIO CHEESE AND PEPPER



TORTELLINI WITH HAM AND CREAM



CAPUNTI WITH TOMATO AND STRONG RICOTTA CHEESE



SORRENTO STYLE GNOCCHI



PENNETTE WITH SALMON



RICOTTA AND SPINACH RAVIOLI WITH TOMATO AND BASIL

PASTA FOR OVEN BAKING



AVAILABLE REFERENCES

Meat cannelloni · Cod and cherry tomatoes
cannelloni · Meat and mushrooms cannelloni ·
Ricotta and spinach cannelloni · Rolls with cooked
ham and cheese · Rolls with ricotta and spinach ·
Rolls with speck and provola cheese

DID YOU KNOW?

A convenient alternative is the **béchamel-glazed Rolls**, available in all flavor varieties. They save you the effort of making béchamel, making them a **valuable time-saver**.



FILLED PASTA

DURUM WHEAT SEMOLINA PASTA

POTATO GNOCCHI

AVAILABLE REFERENCES

Crustacean Ravioli (LACTOSE FREE) · Mushroom
Ravioli (LACTOSE FREE) · Salmon Ravioli · Cod
Ravioli (LACTOSE FREE) · Braised Meat Ravioli ·
Ravioli with Burrata · Ravioli with Ricotta and
Spinach · Small Ravioli · Scorfano (Redfish) Ravioli ·
Bolognese Tortellini · Orecchiette · Maccheroni ·
Potato Gnocchi



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