

## Rustichella d’Abruzzo Bucatini

Bucatini, coming from the word bucato meaning “pierced” in Italian, is a long spaghetti with a hole in the middle. It is a very famous shape from Rome to Sicily. Traditionally served with Amatriciana Tomato Sauce or con le Sarde in Sicily (with sardines and wild fennel). Enjoy with any tomato-based sauce and slurp loudly, as the Romans do! Rustichella d’Abruzzo pasta is made with the finest quality grains, blended with pure mountain spring water, extruded through bronze dies and slowly air-dried for a rustic texture that holds sauce beautifully.



### Product Details

<b>Item</b>	581167
<b>Brand</b>	Rustichella d’Abruzzo
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	1.1 LB
<b>Case GTIN/EAN/UPC</b>	793232111292
<b>Unit UPC</b>	793232111292
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	36 months
<b>Storage</b>	Dry
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	15 LB
<b>Ingredients</b>	Durum wheat semolina, water.

