

Rustichella d’Abruzzo Chitarra

Chitarra, meaning “guitar” in Italian, is a square-cut spaghetti very traditional of Abruzzo. The dough was traditionally rolled over a box strung with metal guitar strings at even spacing, producing a pasta of square shape. Traditionally served with mutton ragu or tomato sauce and fresh sheep’s milk ricotta, chitarra is also served with shellfish ragu. Try it with sea urchin, garlic, red pepper and olive oil. 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

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| Item | 581169 |
| Brand | Rustichella d’Abruzzo |
| Sold By | CS |
| Pack Qty | 12 |
| Pack Size | 1.1 LB |
| Case GTIN/EAN/UPC | 793232111032 |
| Unit UPC | 793232111032 |
| Country of Origin | Italy |
| Shelf Life from Production | 36 months |
| Storage | Dry |
| Kosher | Yes |
| Gross Case Weight | 15 LB |
| Ingredients | Durum wheat semolina, water. |