

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

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.

