

Rustichella d'Abruzzo Penne

The original "quill" or "fountain pen" shape attributed to be originally from Genoa. Pasta tubes cut diagonally, which helps capture the sauce. Ideal with meat ragu, vegetable sauces or baked in the Tuscan style – Penne Straccicate. 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

581174	
Rustichella d'Abruzzo	
CS	
12	
1.1 LB	
793232111070	
793232111070	
Italy	
36 months	
Dry	
Yes	
15 LB	
Durum wheat semolina, water.	

