

## Rustichella d’Abruzzo Rigatoncini

The small version of rigatoni (“ridged”) tubes. Larger than penne rigate, but cut across rather than slanted. One of the most popular southern Italian shapes. Serve with a spicy tomato sauce, Gricia (pecorino and pancetta) as in Rome, or with tomato and sardine sauce topped with wild fennel pollen for a Sicilian variation. 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>	581176
<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>	793232111094
<b>Unit UPC</b>	793232111094
<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.

