

Specialità della Tradizione Alimentare



www.santommaso.eu

NUMERO VERDE 800 589 726



## Artisan Fresh Pasta!



San Tommaso ® Fresh Pasta is the result of our Region's long-established pasta experience which is recognized worldwide as the **Capital of Pasta!**

Our fresh pasta is the result of the skilful work of experienced pasta makers who are able to choose and use only very high-quality raw materials. Our products derive from the long-established tradition of our regional cuisine, they are carefully processed in a **laboratory of the latest generation**, designed to produce only good pasta.

Our fresh pasta is made from durum wheat flour of the best quality from which we only take the **HEART**, rich in proteins and gluten.

These are the hidden ingredients that make our pasta a great help for a certain successful result when cooking.

For our egg pasta we have always used only **free range eggs**, according to old-time quantities, so to give our pasta that elasticity and, at the same time, that texture which are typical of hand-made pasta.



As for the fillings, we only use fresh meat, fresh cheese and home-grown vegetables which our chefs buy every day for the daily production.

None of the ingredients are used the day after but they are selected for being used on the same day.

Our Chefs from Villa Santa Maria have perfected the recipes of fillings and studied the right quantities of ingredients so to ensure products which make you think of your grandmother's old-time recipes and make **every meal a Sunday lunch!**

Scopri l' più buono che c'è!