



LA·PASTA·FRESCA



A new QUALITY STANDARD for an unparalleled tastiness



Tasty. Delicious, in fact
A brand that guarantees
a high-quality tastiness

High-Quality with
top ingredients

EXCLUSIVELY WITH

High-quality beef meat selected from Italian farms, high-quality pork from the Marche, high-quality Prosciutto, Parmigiano Reggiano matured for 22/24 months, ricotta cheese from the Colfiorito plateau, fresh spinach.



Only **100% Italian** durum wheat semolina and fresh eggs

No one makes a dough like this: it's unique, porous and suitable for every type of sauce.

WITHOUT

The addition of glutamate, breadcrumbs, artificial flavourings, preservatives and refined soft wheat flour

The FACTORY A production masterpiece on a HUMAN SCALE

State-of-the-art equipment to combine absolute hygiene and high quality in accordance with the exclusive "Luciana Mosconi method"

Controlled air humidity and energy-efficient cooling for an optimal control of thermo-hygrometric conditions.

Perfect drying with latest-generation forced-air systems and without the use of outside air to avoid contamination and increase product shelf-life and quality.



Constant presence of personnel to control every process and guarantee, through multiple tastings, our very high organoleptic standards.

The production is done without mechanical pressing and automatic cylinders. We use the exclusive method with adjustable thickness settings, very similar to the old rolling pin that has always characterized our handcrafted quality, "as if pasta were homemade".

We don't use semi-finished products in our Pastificio!

The creation of the dough is entrusted exclusively to our chefs who work and braise fresh meat in our kitchens every day.

Unfortunately, we cannot make you smell the irresistible fragrance of braised meat that comes from our kitchens!



LA·PASTA·FRESCA

BUONA COME
FATTA IN CASA

Anzi
di più!

LUCIANA MOSCONI

SEMOLA DI GRANO DURO
100% ITALIANE
UOVA FRESCHE

SFOGLIA
RUVIDA
TENACE
MARCHIGIANA

CAPPELLETTI
• alla CARNE •

SOLO CON

CARNI BOVINE e SUINE di QUALITÀ
SELEZIONATE da ALLEVAMENTI ITALIANI
PARMIGIANO REGGIANO 22/24 MESI

SENZA

AGGIUNTA di GLUTAMMATO, PAN GRATTATO,
AROMI ARTIFICIALI e CONSERVANTI

COTTURA 2/3 MINUTI

250g e

LA·PASTA·FRESCA

BUONA COME
FATTA IN CASA

Anzi
di più!

LUCIANA MOSCONI

SEMOLA DI GRANO DURO
100% ITALIANE
UOVA FRESCHE

SFOGLIA
RUVIDA
TENACE
MARCHIGIANA

TAGLIATELLE
• PASTA ALL'UOVO •

SOLO CON

SEMOLA di GRANO DURO ITALIANO
UOVA FRESCHE ITALIANE

SENZA

FARINE RAFFINATE
di GRANO TENERO

COTTURA 1/2 MINUTI

250g e

The authentic flavours
of **Luciana Mosconi's** first
laboratory come to life in
our stuffed and non-stuffed
pasta specialties.

Clear and transparent
packaging allows
the consumer to see
at first glance the
authenticity and wholesomeness
of our pasta ingredients.



FILLED PASTA 250 g

The old flavours of the original Luciana Mosconi's shop come back to life in the specialties of our new line, "La Pasta Fresca". The fillings are prepared in our kitchens by the expert hands of our cooks and only with high-quality ingredients. In our fillings there is no addition of artificial flavourings, breadcrumbs, glutamate and preservatives.

WITH MEAT AND PROSCIUTTO CRUDO FILLING

For us, tastiness and authenticity cannot be separated. That's why we use only high-quality meat carefully selected from Italian farms. Excellence comes from the careful choice of raw materials, such as high-quality Prosciutto or Parmigiano Reggiano D.O.P. matured for 22/24 months.

RICOTTA CHEESE AND SPINACH

We are inflexible about the quality of the ingredients. We simply demand the best for our fillings: Ricotta cheese from the Colfiorito plateau and fresh spinach.

Ravioloni



- ricotta cheese and spinach
- with Parmigiano Reggiano filling



Ravioli



- ricotta cheese and spinach

Tortelloni



- with prosciutto crudo filling
- with meat filling



Tortellini



- with prosciutto crudo filling
- with meat filling

Cappelletti



- with prosciutto crudo filling
- with meat filling
- with cheese filling

Cappelletti mignon



- with prosciutto crudo filling
- with meat filling

THE DOUGH 250 g

Our dough is rough, tenacious, and *marchigiana*. In short: excellent! It is made only with outstanding certified products: 100% Italian grade A fresh eggs and 100% Italian durum wheat semolina from first extraction. Every day the dough is skilfully rolled out with simple and exclusive equipment that is very similar to the old “rolling pin” used by our grandmothers.

Tagliatelle



Fettuccine



Tagliatelle casarecce



Spaghetti alla Chitarra



Tagliatelline



Chitarrine



Sfoglia per Lasagne





La Signora delle Tagliatelle



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