
ALLORA



PASTA CO.

FRESH ITALIAN PASTA, HANDCRAFTED WITH LOVE.

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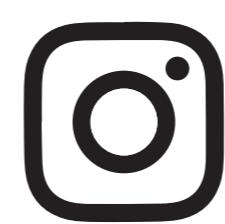
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Maltagliati

\$5.00 // 6oz. // 2 servings

Maltagliati directly translates to "poorly cut" in Italian. They differ in shape, size and thickness. The most classic use of Maltagliati is in bean soup but it can also be paired well with thick tomato and cream sauces. It is my personal favorite and I hope you find that you love it too!

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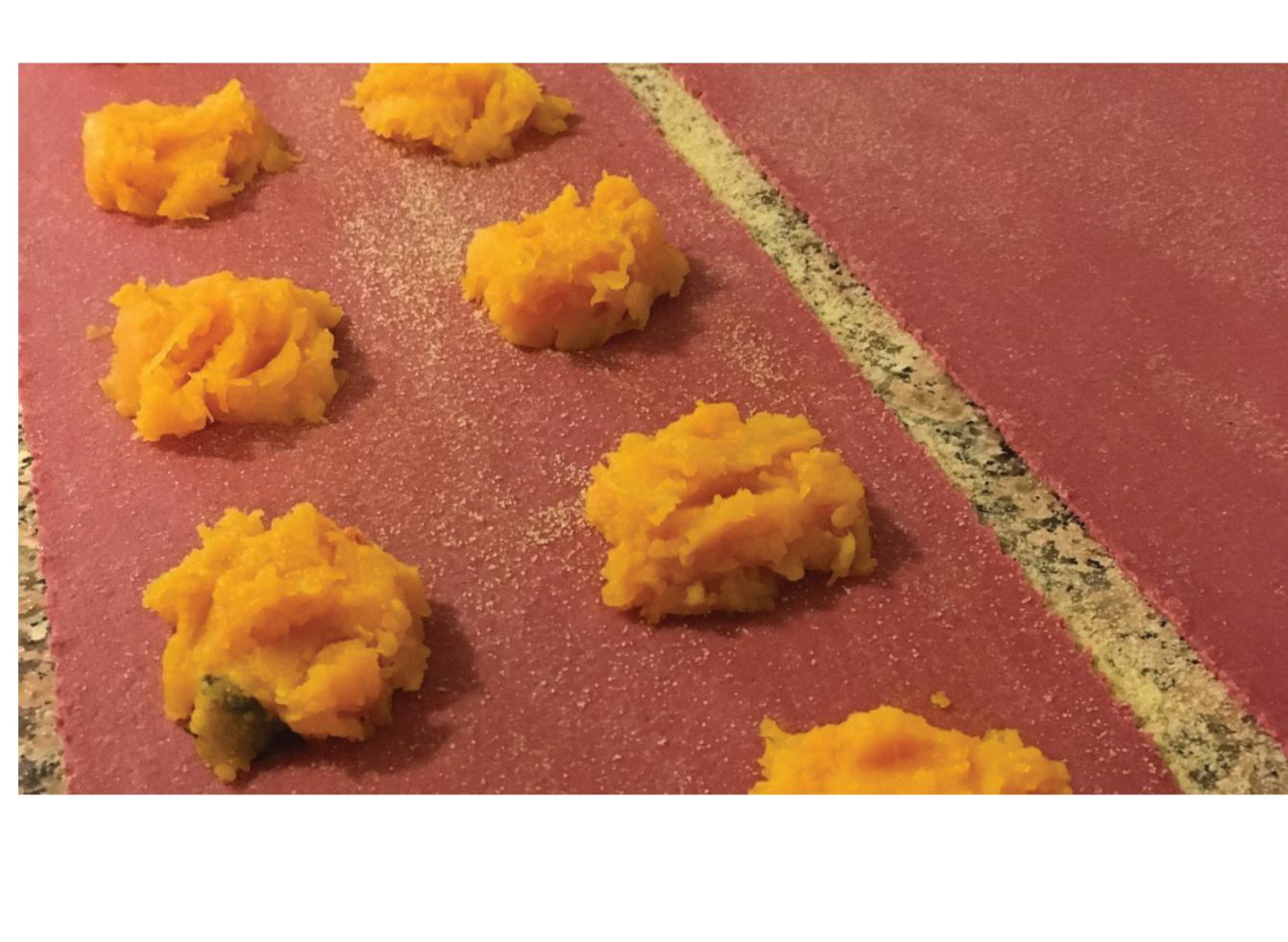


Pappardelle

\$7.00 - \$8.00 // 8 oz.

Choose from smokey paprika pappardelle, fresh kale and beet pappardelle or black pepper pappardelle.

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Tagliatelle

\$7.00 - \$8.00 // 8 oz. // 4 servings

Tagliatelle is a type of pasta from Emilia-Romagna and Marche regions of Italy. Tagliatelle are long, flat ribbons, similar to fettuccine. Pairs well with rich, meaty sauces such as a ragù. Choose from paprika tagliatelle, kale tagliatelle, and beet tagliatelle.

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Ravioli

\$10.00 // 10oz. // 2 - 3 servings (12-14 ravioli)

At this time, ravioli is only available locally in Massachusetts, for special events, drop off or pick up. Choose 'Pick-Up' as shipping option during check-out.

Please allow 24-48 hours of processing time for pick-up orders

Perfect for that crush you're trying to impress or in celebration of your 10th wedding anniversary. Whatever the occasion, you can say it with pasta.

As ravioli are stuffed with a multitude of ingredients, they contain a lot of flavor and can be paired simply with a butter, extra virgin olive oil, parmesan cheese, or even my father's hearty tomato sauce.

Varieties include:

butternut squash / sage / beet : farm fresh butternut squash roasted with crushed garlic, garden sage and olive oil filled in a beet dyed pasta.

mushroom / goat cheese / fresh herbs : diced cremini mushrooms sautéed with garlic, onion, and fresh herbs folded into chèvre goat cheese.

spinach / ricotta / parmesan : sautéed spinach with fresh whole milk ricotta and shaved parmesan.

kale / goat cheese / lemon : garden kale sautéed with garlic, onion, and olive oil. Chèvre goat cheese, lemon zest and juice.

ricotta / lemon / parmesan : simple yet elegant and full of flavor; whole milk ricotta, lemon zest, and fresh parmesan.

squid ink / ricotta / thyme / lemon : cuttlefish ink, whipped ricotta with fresh thyme and lemon zest.

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Pasta Basket

\$10.00

Pasta Baskets are here for the holidays! To hand pick your basket, select add pasta basket to cart then choose your favorite picks from the options below. Select each item you would like to be included in the basket and add to your cart and a beautiful basket will be sent your way! Ravioli orders and pasta lessons will be restricted to local customers only.

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Add ons!

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Bits & Pieces

\$2.00 // 5 oz.

Small bits and pieces of pasta that are a delicious addition to any soup or stew. They add just the right amount of texture and taste to your hardy meals.

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Hands on Lessons with Allora Pasta Co.

Local to Massachusetts, \$40 per person // 4 person max.

Learn to make authentic Italian pasta just as I did during my time in Italy. The perfect way to impress a date or to spice up the weekly dinner routine! This is a hands on lesson with owner, Cameo Fucci. During this two hour course you will learn to make four different types of pasta including the art of the ravioli. Choose a sauce to accompany the dish and enjoy a mouth watering lunch with your very own beautiful handcrafted pasta! Any leftover pasta is yours to take home and share with your family.

Classes can be scheduled Monday and Tuesday, between 11am and 6pm. **Contact here** to learn more about Allora Pasta Co. and to schedule a lesson!

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Allora came to life on a small farm in the Umbrian Hills. During a three month working culinary tour of Italy, I lived the farm to table life of fresh produce, local ingredients, and hand made pasta. Everyday I cracked eggs, sprinkled salt, rolled dough, and learned the art of making pasta from scratch.

Allora roughly translates to “So, then...” or “Okay, now...” It’s an Umbrian way to open a story, begin a sentence, or impart a little wisdom. Sara, the woman who inspired me to start Allora, used the word constantly. She made me wish we had a similar word in English, but some things defy translation. But Sara, the wife, the mother of two boys, the chef, the farmer, the entrepreneur, gave me more than just an Italian lesson. She taught me the importance of fresh ingredients, of locally sourced produce, and the importance of time and care to making beautiful hand made pasta.

I immediately fell in love. The flour, the oil, the local produce, the ritual, the patience; all combined to result in the type of experience that only comes when you use the best ingredients to prepare food with love. At Allora, we bring that love back to you.

Peace, love, and pasta,

Cameo Fucci

Owner // Pasta Maker



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Interested in placing an order? Curious about our ingredients? Feel free to send us a message with any feedback, questions, or just to say hi!

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