



Bertagni
FONDATA A BOLOGNA NEL 1882

From Italy's oldest filled pasta maker comes the authentic taste of tortelloni & ravioli. Crafted from original recipes handed down through generations and prepared using traditional methods, it is the best fresh or frozen filled pasta money can buy.

A unique taste experience!

What makes Bertagni pastas special?

1. They are made with no artificial flavorings or colorings
2. The shape of the pasta is determined by the amount of the filling required. For example, spinach and ricotta have mild flavors, so Bertagni uses large ravioli for this product. On the other hand, basil has such a strong flavor it requires much smaller ravioli.
3. The thickness of the pasta is determined by the necessary cook time of the filling. For example, portabella mushroom gets bitter if overcooked, so it has very thin pasta and cooks in just one minute. But, gorgonzola is slow to melt, so the gorgonzola & walnut has thicker pasta and takes 5-6 minutes to cook.
4. Bertagni uses a high percentage of eggs something other pasta makers skimp on because of the expense. The nice yellow color and great flavor are in part due to Bertagni's high percentage of eggs (28%).
5. Many filled pastas open when they are cooked because the pasta is made with durum semolina. Durum semolina is perfect for dry pasta, but is a bit stiff. Bertagni's pasta is made with a combination of durum and soft semolina and thus is more flexible resulting in filled pasta that does not open when cooked.
6. Notice the whole pieces of ingredients in the pasta filling. Most filled pasta makers use what is essentially a puree of the filling but Bertagni prepares each ingredient separately and with great care. The result is a richer texture.
7. Many people ask about the proper sauce for these products. The best sauce is either butter or olive oil and parmesan cheese. The Italian philosophy is that the sauce is in the filling.