



Garofalo

Pasta
2025

EMPORIUM AQUILA

hand selected fine foods

EMPORIUM AQUILA

hand selected fine foods

Keep it
LONG



Long pasta created to perfection following the classic Gragnano pasta making methods, with special attention to the porosity and resistance of Pasta Garofalo. Discover our delicious shapes perfect for every type of sauce.

Linguine 12



Originally from the Gulf of Genoa and created to accompany pesto, Linguine Garofalo enhances vegetable and fish-based condiments. It is a shape of Pasta di Gragnano PGI. Thanks to its flattened and slightly convex shape, together with the rough and porous bronze-drawn surface, it sticks to sauces and adds its genuine taste.

Spaghetti 9



Rough to the touch thanks to the processing with bronze drawing, Garafalo Spaghetti stick to condiments. The long and thin shape with a round section create infinite possible combinations given the great versatility of this type of Pasta di Gragnano PGI.

Spaghettini 4



Not as thick as spaghetti, Garofalo Spaghettini are the ideal solution for quick dishes and tasty condiments. Thanks to the bronze-drawing process, they are rough so they can absorb more sauce. This shape of Pasta di Gragnano PGI makes even the simplest condiments more flavourful and tasty.

Fettuce 15



Originating in central and southern Italy, Garofalo Fettuce are ribbons of pasta obtained from select raw ingredients and the careful bronze-drawing process. The high quality of the gluten guarantees excellent resistance even after the ideal cooking point, bringing pasta with character and a lively, inviting appearance to the table.

Bucatini 14



They resemble large spaghetti but have a hole in the middle more typical of short pasta: Bucatini have a structure with a lot of personality. This long bronze-drawn Gragnano PGI pasta combines the taste and colour of wheat with strong and simple condiments such as cacio e pepe, carbonara and the traditional amatriciana.

EMPORIUM AQUILA

hand selected fine foods

Like it

SHORT



A collection of iconic and timeless shapes, enriched with Neapolitan specialities.

Thanks to its ability to absorb sauces and impeccable cooking resistance, Garofalo Short Pasta is synonymous with haute cuisine, with every recipe.



Penne 70

Among the most popular Italian pasta shapes in the world, Garofalo Penne Ziti Rigate have the flavour and colour of wheat. Their bronze-drawn surface is finely grooved by the ridges to which condiments adhere. The high quality of the gluten guarantees an optimal cooking resistance.



Casarecce 88

Evoking genuine pleasure of handmade homemade pasta, Casarecce are suitable for traditional first courses and modern and daring recipes. The bronze drawing allows obtaining a curved tip and a rolled parchment-like shape which absorb condiments well. This is how a Pasta di Gragnano PGI that offers so much taste at the table is produced.



Mezza Maniche Rigate 32

Originally from Northern Italy and now an Italian short pasta classic, Garofalo Mezza Maniche Rigate exalt even the thickest sauces. The external ridges and the round shape are perfect for adhering to condiments. Garofalo Mezza Maniche is a bronze-drawn Pasta di Gragnano PGI with a rough surface and an intense flavour.



Fusilli 63

From Neapolitan tradition and a classic to keep in the pantry, Garofalo Fusilli are golden bronze-drawn curls, excellent Pasta di Gragnano PGI. Their quality is evident: even when the pasta is drained a minute after being cooked, it is resistant and al dente. They go well with Mediterranean vegetables and classic sauces.



Elicoidali Bronzo 34

Garofalo Elicoidali enhance the most dense and full-bodied sauces. The deep outer ridges with a spiral pattern let condiments penetrate the pasta, and hold onto them. This bronze-drawn Pasta di Gragnano PGI is rough on the palate, cooks perfectly and is always al dente, for high-quality first courses.

EMPORIUM AQUILA

hand selected fine foods

Like it

SHORT



Rigatoni 35

Originally from Rome and now on the tables of every Italian, Garofalo Rigatoni are perfect for meat sauces or baked pasta recipes. The thickness, consistent dimensions and ridges give character to this shape of Pasta di Gragnano PGI: bronze drawn, resistant and always al dente.



Farfelle 78

This shape of pasta is obtained by pinching a square of dough right in the centre: Garofalo brings joy and good humour to the table. They are a shape of short pasta with a smooth surface that intrigues both adults and children, perfect for simple sauces or for cold pasta salads. Garofalo Farfalle remain perfectly al dente and have a lively shape on the plate.



Gnocchi Sardi 36

With a shape similar to small ridged shells, Garofalo Gnocchi Sardi renew Sardinian tradition. Their mixture passes through the bronze draw-plate, becoming coarse and rough to adhere to any kind of condiment. Garofalo Gnocchi Sardi have the Pasta di Gragnano PGI certification.



Lumaca Rigata 90

Inspired by the harmony of the forms of nature, Garofalo Lumaca Rigata are tasty shells of bronze-drawn Pasta di Gragnano PGI to be enjoyed with rich and tasty sauces. Condiments slide gently into the shells. Even if drained late, this pasta does not overcook and remains perfectly al dente.



Sigaretti 57

This is the short, ready-to-cook version of ziti: Garofalo Sigaretti Ziti lend themselves to being seasoned with full-bodied and thick sauces, to then be baked in the oven. Resistant even beyond the cooking limit, thanks to the porous and rough bronze-drawn surface, this Pasta di Gragnano PGI embraces sauces and offers a pleasant tactile perception in the mouth.



Gnocchi Di Patate 8-45

Garofalo Potato Gnocchi are soft nuggets made with high-quality soft wheat flour and fresh potatoes. Thanks to their fast cooking and velvety and smooth consistency, they are the ideal solution for quick meals and enhance the full-bodied sauces of Italian tradition.

EMPORIUM AQUILA

hand selected fine foods

Need it

GF FREE



The unmistakable goodness of Pasta Garofalo, for every palate. With our gluten free shapes processed to guarantee excellence and perfect cooking resistance, no one will have to forgo the pleasure of a quality pasta dish.

Penne Gluten Free

With the same traditional cut and external ridges, Garofalo Gluten Free Penne Rigate are the result of a careful selection of flours. They are bronze drawn to give them a roughness that makes sauces adhere perfectly.



Spaghetti Gluten Free

The great classic of long pasta, Garofalo Gluten Free Spaghetti offer the chance to enjoy a tasty and rich first course. The recipe with corn flour, brown rice, potatoes and quinoa has been specially designed to give coeliacs and the gluten intolerant all the pleasure of a bronze-drawn pasta, as good as the traditional version.



Gnoccho Sardo Gluten Free

They have the shape of a small shell, with a deep ridge in the middle that is perfect for absorbing condiments: Gluten Free Gnoccho Sardo are a fanciful alternative pasta designed for coeliacs and the gluten intolerant. The mix of highly select flours gives them a full taste, which is combined above all with meat sauces. Their rough surface is the result of bronze drawing, and sauces closely adhere to it.



Casarecce Gluten Free

Rolled and curved towards the tip, with a hint of artisan craftsmanship already in their name, with rough consistency of bronze-drawn pasta. The folded shape holds condiments for an explosion of flavour with each bite. The special recipe with corn flour, rice, potatoes and quinoa is designed to create an excellent taste blend for coeliacs and the gluten intolerant.



Gnocchi Gluten Free

Composed of 98% potatoes, Garofalo Gluten Free Potato Gnocchi are specifically formulated for coeliacs and the gluten intolerant. They cook quickly and are a type of pasta rich in taste, perfect with fast sauces and more elaborate recipes, for a first-rate culinary experience.



EMPORIUM AQUILA

hand selected fine foods

Let's make **SOUP**



Ditali 52



This pasta takes its name from the thimbles used for sewing, ditali in Italian; Garofalo Ditali are perfect with sauces, but also flavour legume soups and minestrone.

Their careful processing helps them maintain all the organoleptic characteristics of the wheat, which is reflected in their colour and flavour.

Orzo 26



Garofalo Orzo are precious grains of pasta whose shape takes inspiration from grains of rice and are suitable for soups and quick recipes. It is a versatile shape of Pasta di Gragnano PGI that absorbs broth and enriches its flavour thanks to the consistency given by bronze drawing.

For the **KIDS**



Anistelle 2-36



They have the shape of small stars and moons to create pasta dishes that recount the magic of distant worlds: Garofalo Anistelle are a short pasta shape designed precisely for children. The high quality of the organic durum wheat semolina and the bronze drawing guarantee every small bite will be a healthy and tasty tactile experience. Thanks to their ability to maintain cooking perfectly, they are also ideal for soups and broths.

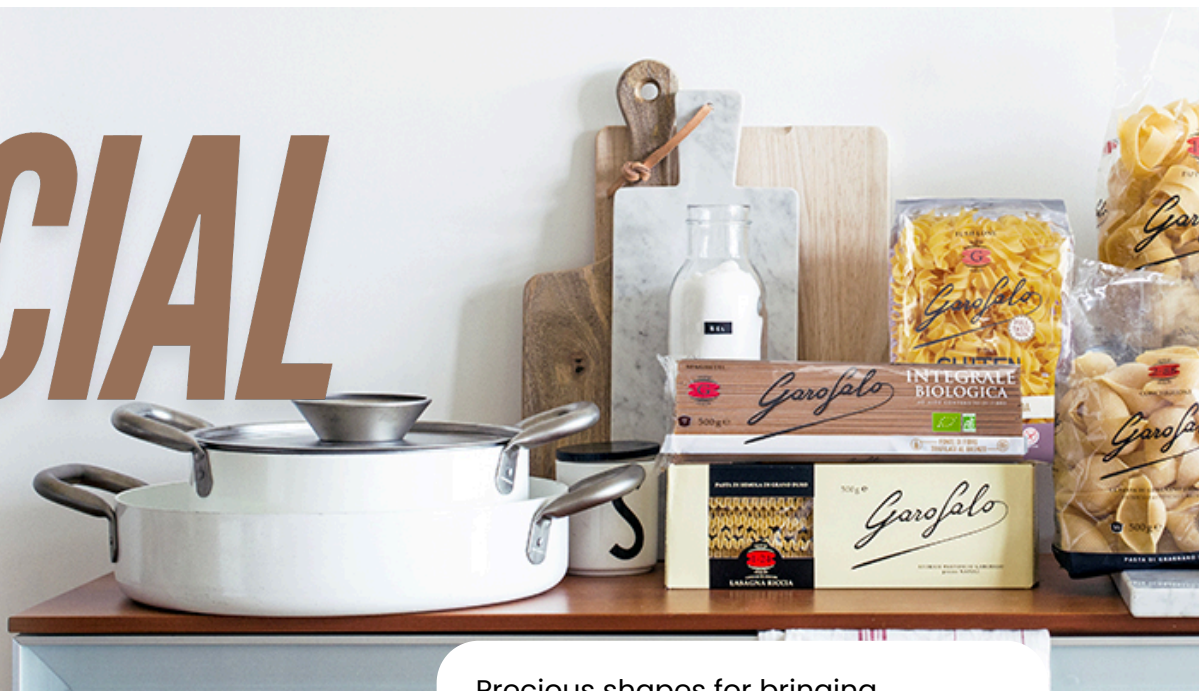
Pasta Garofalo brings fun and joy onto children's plates with a completely organic line of products dedicated to them.

Entirely made with high-quality organic Italian durum wheat semolina, with Pasta Garofalo you have the guarantee of a correct diet for children's growth.

EMPORIUM AQUILA

hand selected fine foods

Extra
SPECIAL



Precious shapes for bringing traditional dishes or unique Garofalo brand specialities to the table. Very high-quality pasta perfect for celebrating special occasions or ideal for satisfying that desire for tasty recipes that enrich everyday cooking.



Pappardelle Nido 1-35

Garofalo Pappardelle Nido are a typical Tuscan dish, a speciality arisen from the passion and ancient knowledge of pasta masters.

Their porosity is the result of a delicate balance between premium ingredients and bronze drawing, allowing them to bind to sauces. They remain al dente and have a full-bodied appearance.



Conchiglioni 2-88

Garofalo Conchiglioni evoke the sea and the summer with their shape, and are a pasta speciality for delicious first courses to be baked. Their size and shape are ideal for containing meat, vegetables or even fresh mixtures which enhance the genuine taste of Pasta di Gragnano PGI.



Mafalde 10-1

This pasta shape is an ancient speciality created with the artisan knowledge of Neapolitan pasta makers: Garofalo Mafalde are perfect for the most elaborate recipes. The bronze drawing combined with the pasta's curled shape at the edges and flat central part guarantees high quality. A unique tactile experience in the mouth. Even after being plated, it maintains excellent colour and shape.



Calamarata 20-2

This type of pasta belongs to the paccheri family and gets its name from squid, or calamaro in Italian, which it resembles in form: Garofalo Calamarata are a speciality of Pasta di Gragnano PGI with a recognisable consistency and taste. Thanks to bronze drawing and high-quality gluten, they maintains their cooking and are always served with a lively and inviting appearance.



Orecchiette 5-14

This pasta shape is typical in Apulia and has become widespread throughout Italy; Garofalo Orecchiette combine the tradition, innovation and excellence of Pasta di Gragnano PGI. The roughness of the external surface obtained through bronze drawing enhances the flavour of sauces. Not just with broccoli rabe, as is traditional: this speciality of regional cuisine adapts to the most varying condiments.

EMPORIUM AQUILA

hand selected fine foods

Extra
SPECIAL



Cannelloni 8-46

From Emilia Romagna, Garofalo Cannelloni rework the original recipe of this speciality with taste and craftsmanship. The cylindrical shape makes them perfect to be stuffed with a savoury filling and then baked in the oven. The generous thickness gives the pasta of the final dish a unique consistency.



Tagliatelle Nido 90-2

They have the colours of the Italian flag and bring local taste and tradition to the table: Garofalo Tagliatelle Primavera are a versatile short pasta shape suitable for any condiment. In this revised and original version, the pasta masters added fresh spinach to the dough made of durum wheat. The result is a cheerful, colourful and tasty pasta that holds sauces well and maintains its cooking to perfection.



Schiaffoni 831

The traditional Neapolitan pasta shape of Garofalo Schiaffoni has generous dimensions, suitable for every filling but also good when served with succulent sauces. Dough with premium quality raw ingredients gives rise to this Pasta di Gragnano PGI that brings an excellent taste experience to the palate.



Lasagne 3-64

Bringing full-bodied and enveloping flavour to the table, Garofalo Lasagna Liscia is a square pasta obtained from the combination of quality raw ingredients capable of enhancing rich sauces and condiments. Perfect for baked recipes, with classic Neapolitan meat sauce or even with more daring and imaginative recipes.