



Hand Made Ravioli

Spinach and Ricotta

An Italian classic. A creamy blend of fresh spinach, whole milk ricotta, Parmesan, and garlic. Pairs well with tomato sauces, cream sauces, mushrooms, pesto, prosciutto, fresh herbs, tomatoes, olive oil, butter and cheeses.
5# Box \$34.75 Frozen



Portabella Mushroom



Fresh Portabella mushrooms are deeply caramelized and combined with whole milk ricotta, garlic and fresh herbs to create an intense mushroom flavor. Pair with cream sauces, butter sauces, or even shaved truffles.
5# box \$34.75 Frozen

Green Olive Arrabiata

A unique blend of Castelvetrano olives and Calabrian Chile peppers creates an excellent filling with soft lingering heat at the finish. Pairs well with braised lamb and poultry, salmon, scallops and tuna, and light tomato sauces. Finish with good olive oil.



5# Box \$34.75 Frozen

Sundried Tomato



Chunky sundried tomatoes, fresh thyme, virgin olive oil and garlic are blended together to create a lively ravioli. Perfect for pairing with braised artichokes, basil, roasted eggplant, arugula, Parmesan and cream.

5# Box \$34.75 Frozen

Getsala Pasta Co.



The idea of their original four ravioli fillings (**Spinach and Ricotta**, **Portabella Mushroom**, **Green Olive Arrabiata**, and **Sundried Tomato**) is inspired by Italian antipasti. The concept was to create the same simple and vibrant flavors that are a trademark of delicious authentic antipasti. By using a unique balance of imported semolina, flour, extra virgin olive oil and salt, the ravioli dough is designed to be "al-dente" and to withstand the rigors of a commercial kitchen. The pasta is intentionally **egg-less** to appeal to those who have egg allergies. The ravioli are rolled, filled and cut by hand using traditional techniques that any Italian grandmother would be proud of. The fillings are made with all natural ingredients-whole milk ricotta, fresh spinach, Italian Castelvetrano Olives, Parmigiano-Reggiano, California Extra Virgin Olive Oil, fresh garlic, and herbs. The 5# box of frozen ravioli come in a re-sealable box containing 120 pieces. A 6-8 piece portion, boiled in seasoned water for 3-5 minutes can be paired with any type of sauce; even a simple, light, olive oil based sauce will allow the rich flavor of the ravioli filling to shine.



Call 916-446-8918 today for pricing and availability



Hand Made Ravioli

'Let's Create Something Special'

The idea for **Getsala Pasta Co.** was to start small and local with the focus on hand made ravioli. The Farm-to-Fork philosophy, that our region is known for, is an approach they share with **Produce Express**. Throughout the year, you can expect to see a rotation of seasonal ravioli using the small local farms you already know. **Vierra Farms** butternut squash, **Del Rio Botanical** Organic Heirloom Winter Squash, **Sacramento Delta** Asparagus, **Castroville** Artichokes, **Castaneda Farms** Summer Squash, and **Riverdog Farms** Green Garlic. In addition, Getsala Pasta Co. will gladly produce custom hand made ravioli to your specifications, using the ingredients you choose from your favorite local farm, specifically for you and only you.



Getsala Pasta Co.



'A way of life...'

Getsala Pasta Co., located in Sacramento, is owned and operated by lifelong friends **Daniel Getz** and **Edward Manansala**. Daniel's passion for authentic Italian pasta began as an American teenager living in Catania, Sicily. His palate for fine yet simple ingredients developed with the understanding that fresh, quality ingredients are essential to not only pasta, but all Italian food alike. Shopping in the local market for his mother, who was a Japanese cooking instructor, Daniel concluded that personally picking the best fruits, vegetables, fish, meats and cheeses should be the culinary standard, not a trend, but a way of life. Years later while living and working just outside of Rome, he developed his culinary skills by attempting to re-create dishes he had recently experienced while eating in different regions throughout Italy. One of his most cherished learning experiences was attending Sunday family lunches with his dear Italian neighbors. Daniel shares, *"For family lunches, I would go to my neighbors grandmother's home in the country. The flavors in the air were amazing, I was not going to let this culinary opportunity to learn and share slip by, so I didn't!"* Daniel returned to the U.S. and partnered with Edward Manansala, a life long friend, entrepreneur, and educator, to form **Getsala Pasta Co.**, with the dream of bringing fresh authentic pasta to Sacramento. **Produce Express** is proud to offer Getsala Pasta Co. hand made ravioli.



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