The Art of Pasta • Technology of Tomorrow • Carla's Passion



Carla's Pasta, Inc. • 50 Talbot Lane • South Windsor, CT 06074 • www.carlaspasta.com



Carla's aunts at their restaurant in Italy, 1960.



History Stone

Carla's Pasta is the story of Carla's life, of her determination and vision. It was 1968 when she arrived to this country, a bride from Torino, Italy. It was 1978 when she began the idea of making pasta filled with good ingredients in a small retail store to give people the chance to eat real Italian food.

People quickly came to learn that Carla's Pasta was authentic: laminated dough; good, simple ingredients; and classic flavors - a far cry from the spaghetti and meatballs popular at the time.

Against all odds, Carla's hard work and Piemontese determination made her vision a business success.



Carla & Johnny "D" DiDonato making pasta in the first retail store, 1981.

Traditional items made with only the finest ingredients, equipment & GMP's.



Cheese Filled Manicotti

The evolution of pasta is an amazing journey.



Cavatelli, Gnocchi, Tortellini, Tortelloni, Tortellacci & Sacchettini.

Carla is the founder, president and driving force of our company.

She inspires us with her knowledge of cooking and her joy of feeding others, lessons passed on to her from generations of family restaurateurs.



Sandro making pasta at home, 1971.







The family restaurant in Italy, 1973.



Passion

Today Carla's passion and drive have been instilled into her two sons, Sandro and Sergio, whose new ideas and enthusiasm are helping to move the company forward.

Our sales force echoes this passion in presenting our products nationally.



Passion & Ravioli = Many shapes, flavors, colors & textures



Jumbo Round, Jumbo Square, Strlped, Agnolotti, Octagonal = Specialty Ravioli

Buona Salute, Italian for "Good Health"= Low fat, sodium, cholesterol vegetarian and/or vegan



Vegan Tortellin



Woman owned

Carla's Pasta has been a National Women's Business Owners Certified Company since 2002.

Carla's four granddaughters enjoy only one thing better than making pasta with Nonna - and that's eating it!



Carla with her four granddaughters, Giuliana, Serafina, Aurelia and Sylvia. The legacy continues!







Carla in the research and development lab, 1984

Research & Development

We do the work so you don't have to: We are always looking for new and interesting ideas. Our on-site chef is constantly pushing the envelope with different ingredients, recipes and techniques. We always test to make sure our products are the highest quality and best tasting in the industry.

Whatever you want we have. Currently Carla's Pasta has the broadest, deepest and widest frozen pasta and pesto product mix on a nationally delivered level - from traditional to specialty, kosher to vegan and signature items.



If we don't have what you want, we can make it. We can make almost anything. We can quickly turn around samples for your signature proprietary items.

Our commitment to research and development, state-of-the-art equipment and a real passion for what we do is a recipe for a great lobster ravioli.



Chunky Lobster Ravioli

One taste and you'll fall in love with our complete line of pestos.



Currently available are Basil, Sundried Tomato, Wild Mushroom, Sweet Red Pepper, Chipolte, Cilantro Pesto's etc...

FOOD SAFETY / QUALITY ASSURANCE

We source only the most technologically advanced "washdown" equipment that produces pasta in the classic Italian method: laminated pasta giving the proper density and texture. The equipment also allows for diverse filling profiles delivered in a consistent fashion.

A clean process needs a clean environment. Our manufacturing facility has been built as a 'clean by design' facility: insulated metal panel walls sitting on stainless steel curbs, walk-on ceilings, cleanable HVAC, and controlled "U" process flow.

Quality assurance at Carla's is verified by independent audits and FDA and USDA inspections.



Our state-of-the-art manufacturing facility.



1000 W / BEEF & PROSCIUTTO 4-3 LB 12.00 5000 P/C W / BEEF & PROSCIUTTO 4-3 LB 12.00 approximately 25 pieces per lb 1040 W / SWITZERLAND SWISS 4-3 LB 12.00 5371 P/C MEAT RAVIOLI 4-2 lb	8.75 8.00 8.00
## approximately 39 pieces per lb ## 1360 UNCOOKED CHEESE RAVIOLI ## 1000 W / BEEF & PROSCIUTTO	8.00 8.00
EGG PASTA TORTELLINI 1360 UNCOOKED CHEESE RAVIOLI BULK 1000 W / BEEF & PROSCIUTTO 4-3 LB 12.00 approximately 25 pieces per lb 1040 W / SWITZERLAND SWISS 4-3 LB 12.00 5371 P/C MEAT RAVIOLI 4-2 lb	8.00 8.00
1000 W / BEEF & PROSCIUTTO 4-3 LB 12.00 5000 P/C W / BEEF & PROSCIUTTO 4-3 LB 12.00 approximately 25 pieces per lb 1040 W / SWITZERLAND SWISS 4-3 LB 12.00 5371 P/C MEAT RAVIOLI 4-2 lb	8.00 8.00
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1040 W / SWITZERLAND SWISS 4-3 LB 12.00 5371 P/C MEAT RAVIOLI 4-2 lb	8.00
	8.00
	The second secon
5051 P/C VEGAN TORTELLINI 4-3 LB 12.00 5381 P/C SPINACH & CHEESE 4-2 lb	8.00
CDINACH DASTA TOPTELLINI	
SPINACH PASTA TORTELLINI 5060 P/C W / SWITZERLAND SWISS 4-3 LB 12.00 5366 P/C JMB SQUARE CHEESE RAVIOLI 3-2.5 lb	7.50
	7.50
	7.50
	7.50
5102 P/C RAINBOW TORTELLINI 3-3 LB 9.00	
PRECOOKED MEDIUM SQUARE SPECIALTY RAVIOLI	
TORTELLONI approximately 49 pieces per lb approximately 25 pieces per lb	The second
	6.00
	8.00
TORTELLACCI (TORTELLONI GIGANTI) approximately 12 pieces per lb 5384 P/C MUSHROOM RAVIOLI WITH PORCINI 4-2 LB	8.00
	6.00
	6.00
	6.00
SACCHETTINI® (PASTA PURSES) approximately 62 pieces per lb	THE PERSON NAMED IN
5630 P/C PROSCIUTTO & FONTINA W / EGG PASTA 2-2.5 LB 5.00 PRECOOKED OCTAGON RAVIOLI	
5650 P/C CKN & MUSH W / SWT RD PEP PASTA 2-2.5 LB 5.00 approximately 10-11 pieces per lb	
3.00 170 WIED WOOTH TOOM W 7 TAHOLET TAOTA E 2.0 ED 3.00	7.50
COTO THE CITY CHILLIAN TO LEGAL THE TENER OF THE COTO	5.00
THE CONTROLL OF THE CONTROL OF THE C	5.00
W / WHOLE WHEAT	
BREADED EGG PLANT	-
5580 BREADED ROUND EGG PLANT 2 / 5 LB 10.00 PRECOOKED JUMBO ROUND SPECIALTY RAVIOLI	7.50
SOUR BILLADED COING OUT EACH LAWY BOLK 10.00	7.50
27025 1000	7.50
	7.50
	7.50
	7.50
5540 P/C HARVEST RAVIOLI 3-2.5 LB	7.50

	1 1	ENGLISH.		188			100	1000		
	Code	Item	Pack	Net	Code	Item	Pack	Net		
ļ	No.				No.					
ı	MANIC	OTTI/CANNELLONI			PREPA	RED SAUCES				
I	1200	CHEESE MANICOTTI	60-2.70 oz	10.13	1400	BASIL PESTO	3-30 oz	5.63		
1	1222	MANICOTTI PRIMAVERA	60-2.70 oz	10.13	1402	PESTO FOR PIZZA	3-30 oz	5.63		
	1275	MINI MANICOTTI	90-1.75 oz	9.80	1404	NO PIGNOLI BASIL PESTO	3-30 oz	5.63		
ı	1280	SPINACH MANICOTTI	60-2.70 oz	10.13	1420	BASIL PESTO (BULK)	2-6.70 lb	13.40		
۱	1223	VEGAN MANICOTTI	60-2.70 oz	10.13	6220	SUNDRIED TOMATO PESTO	3-30 oz	5.63		
ı	1160	MEAT CANNELLONI W / EGG PASTA	60-2.70 oz	10.13	6270	SWEET RED PEPPER PESTO	3-30 oz	5.63		
ı				223	6205	WILD MUSHROOM PESTO	3-30 oz	5.63		
L	STUFF	ED SHELLS			6400	CHIPOTLE PESTO	3-30 oz	5.63		
ı	1300	JUMBO W / CHEESE FILLING	96-2.75 oz	16.50	6500	GENOVESE PESTO	3-30 oz	5.63		
١	1320	DELUXE W / CHEESE FILLING	96-2.00 oz	12.00	6260	CILANTRO PESTO	3-30 oz	5.63		
۱	1330	LARGE W / CHEESE FILLING	96-1.75 oz	10.50	6280	ALFREDO SAUCE	4-5 LB	20.00		
4	1227	STUFFED SHELLS FLORENTINE	96-2.00 oz	12.00	6250	VODKA SAUCE	2-5 lb	10.00		
	1226	STUFFED SHELLS VEGAN	96-2.00 oz	12.00	6800	CREAMY MARINARA	2-5 lb	10.00		
	GNOCO	HI approximately 94 pieces/lb			PRECO	OKED PASTA SHEETS				
	1840	W / POTATO & RICOTTA CHEESE	4-3 LB	12.00	1545	EGG	40/4 OZ	10.00		
9				1000	1605	SPINACH	40/4 OZ	10.00		
		ELLI approximately 400 pieces/lb			1550	CURLY	80/2 OZ	10.00		
1000	1880	W / RICOTTA CHEESE	4-3 LB	12.00						
ı				miras de		RED ENTREES		7.0		
I		OKED CAVATELLI approximately 200 piece			1940	CHEESE LASAGNA W / MEAT SAUCE	4/5 LB	20.00		
ı		W / RICOTTA CHEESE	4-3 LB	12.00	1960	CHEESE LASAGNA W / MARINARA SAUCE	4/5 LB	20.00		
ı	5890	W / WHOLE WHEAT & RICOTTA CHEESE	4-3 LB	12.00						
1						CCINE (5MM)	MITTER TO	3 = //		
ŀ	PRECOOKED MEDIUM STRIPED RAVIOLI approximately 25 pieces/lb				1480	EGG	40/4 OZ	10.00		
ı	5710		2-3 LB	6.00	1580	SPINACH	40/4 OZ	10.00		
ı	5720	P/C SWEET RED PEPPER & HERB STRIPED		6.00	1800	SQUID	40/4 OZ	10.00	100	
ı	5780	P/C SPINACH & EGG STRIPED PASTA	2-3 LB	6.00						
ı		Jane - William - Control -				NE (3MM)	10/1.07	10.00		
ŀ		OKED HALF-MOON RAVIOLI (AGNOLOTTI)			1460	EGG	40/4 OZ	10.00		
1		DXIMATELY 18 PIECES/LB)	0.0510	5.00	ANOFI	HAID (4.5.1414)				
		LOBSTER W / TOMATO & EGG STRIPED	2-2.5 LB	5.00		HAIR (1.5 MM)	40/4.07	10.00		
		SALMON WITH DILL PASTA	2-2.5 LB	5.00	1500	Elili	40/4 OZ	10.00		
	5575	GRILLED VEGETABLE	2-2.5 LB	5.00						
	W / RED PEPPER PASTA							ootoo ood		
	5555	5555 PORK CARNITAS WITH TURMERIC PASTA 2-2.5 LB 5.00 For more information on our complete line of quality pastas and								
		pestos contact your Carla's Pasta representative at								
ı						860.436.4042 or visit us at www.carlaspasta.com				

Our goal is to fulfill and exceed the expectation of our customers and their guests!



