



# Fresca & Buona

Fresh Pasta from  
Pasta Reggia



# The art of making good pasta

*Fresca  
& Buona*

It's been almost 60 years since the Pallante Family began producing Italy's finest dry pasta in Caserta - Pasta Reggia. And now, 60 years later, we launch a new venture – Fresca & Buona! Utilizing the latest technology combined with our years of experience in pasta manufacturing we are transforming the fresh refrigerated pasta category.

By offering a clean, wholesome and healthy new alternative to dry pasta we can offer the consumer pasta so fresh that it tastes homemade



*Fresca  
& Buona*

Five different segments of products made with the best raw materials and counting on reliable and experienced employees.

Only a family consolidated during several generations can guarantee the art of making good pasta.

26  
ITEMS IN ASSORTMENT OF THE DIFFERENT SIZES

5  
LINES OF PRODUCT



*Fresca  
& Buona*



The factory is situated in Salerno with over 5,000 sqm of production (four production lines) and warehousing.

Pallante's quality control system includes all of the necessary certifications and, with reliable logistics, we guarantee the freshness of the product delivered worldwide.



*Fresca  
& Buona*

Fresh pasta is highly digestible and because of its unique texture it holds the sauce better than dry pasta. Perfect for the best restaurants and the family table.

LIKE HOMEMADE



Bronze  
Drawn  
Regional  
Specialties

Pasta Fresca



*Specialità Regionali*

**Fresca  
& BUONA**



17,6 oz  
500g e



Specialità  
Regionali

Regional Recipes



Specialità  
al Bronzo

Bronze Drawn Pasta



Specialità  
all'Uovo

Egg fresh pasta



Specialità  
Ripiene

Fresh filled pasta

*Fresca  
& Buona*



# Regional Recipes

Regional Recipes are a hallmark of Italian Cuisine.

Here is our selection



*Fresca  
& Buona*



Orecchiette



Fusilli



Cavatelli



Fusilli Avellinesi



*Fresca  
& Buona*



Caputini



Fusilli Calabresi



Trofie



Scialatelli

*Fresca  
& Buona*



Strascinati



Gnocchetti  
Sardi



*Fresca  
& Buona*



# Bronze Drawn Pasta

Bronze drawn make the surface rough enough to absorb sauces and carry the flavor evenly throughout the dish



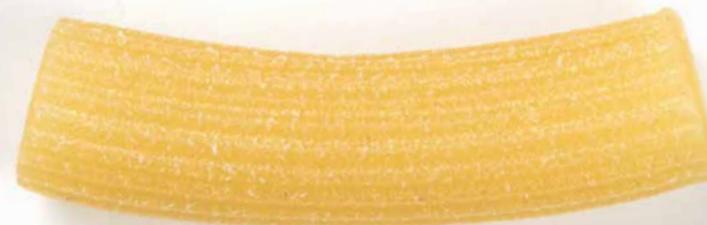
*Fresca  
& Buona*



Paccheri



Fusilli Napoletani



Rigatoni  
Napoletani

*Fresca  
& Buona*



Casarecce



Calamarata



*Fresca  
& Buona*

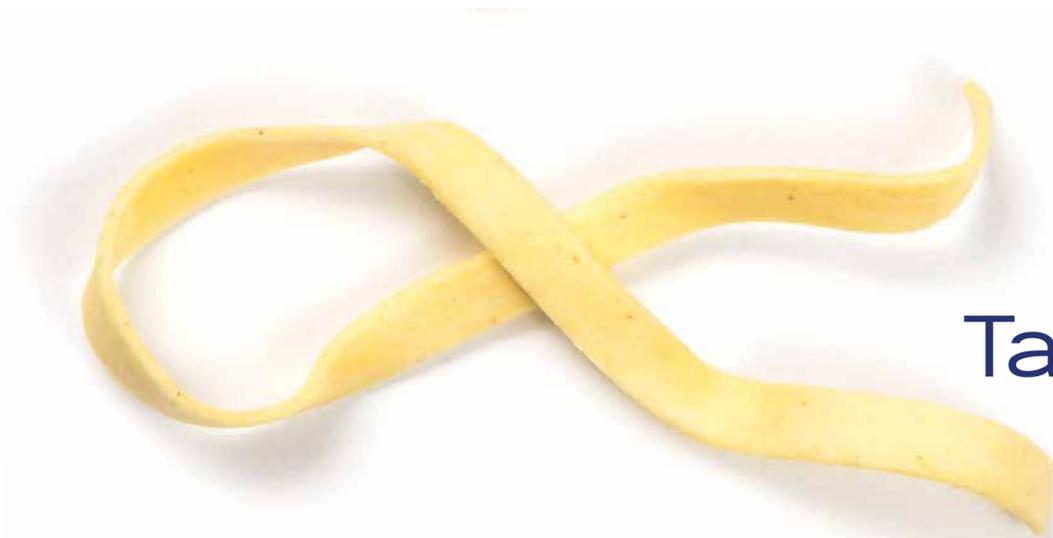


## Egg pasta

Simple and authentic produced with durum wheat and eggs from free range hens for a delicate and unique flavor.



*Fresca  
& Buona*



Tagliatelle



Fettuccine



Tagliolini



*Fresca  
& Buona*



Pappardelle



Spaghetti  
alla Chitarra



*Fresca  
& Buona*



Egg Lasagna

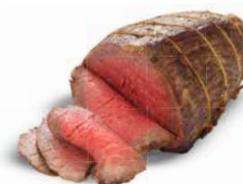


*Fresca  
& Buona*



# Fresh filled pasta

Our fresh filled pasta meat, cured ham, ricotta and spinach, porcini mushroom, thin and light sheet, worked with the flour and eggs free range hens.



**CON RIPIENO  
ALLA CARNE**



**CON RIPIENO  
DI RICOTTA  
E SPINACI**



**CON RIPIENO  
DI RICOTTA E  
FUNGHI PORCINI**



**CON RIPIENO  
DI PROSCIUTTO  
CRUDO**



*Fresca  
& Buona*



Tortellini al  
Prosciutto Crudo



Tortellini  
alla Carne



Tortelloni  
Ricotta e Spinaci



*Fresca  
& Buona*



Ravioli  
alla Carne



Raviolini al  
Prosciutto Crudo



Agnolotti ai  
Funghi Porcini





**Let's eat some pasta!**

frescaebuona.it

**INDUSTRIE ALIMENTARI PALLANTE s.r.l**

Via Mandrizzo, 5 - 84084 Fisciano