

Classical Italian Cuts

Tradition and innovation, quality and imagination, rigour and creativity: all this and much more makes a dish of authentic Italian pasta. Barilla knows this, because it has been producing durum-wheat semolina pasta for over a century with special attention to quality and respect towards tradition. In fact, today as in the past, Barilla accurately selects the best durum-wheat, controlling all processing stages, through to the final inspection. This attention to detail is a must, to obtain a pasta of ideal consistency, always perfectly "al dente", and the most loved by Italian people.





Farfalle were born in the North of Italy. The pasta cut takes inspiration from the shape of butterflies, in Italian “farfalle”, and it’s realized by pressing the central part of a square piece of pasta with a pinch. With their smooth surface and their shape, Farfalle are particularly suited to light and delicate sauces.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	350	298
	kj	1487	1264
Proteins	g	11,5	9,8
Carbohydrates	g	72,7	61,8
of which Sugars	g	1,0	0,9
Fats	g	1,5	1,3
of which saturated	g	0,3	0,3
Fiber	g	3,0	2,6
Sodium	g	0,002	0,002

* example of a serving



Fusilli take their name by their particular spindle-shape, that twists as a spiral in subtle curves twirling pleasantly after one another. Fusilli are perfect with rich sauces made with meat or cheese and reveal their ductile and extroverted personality also in fresh pasta salad.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	350	298
	kj	1487	1264

Proteins	g	11,5	9,8
Carbohydrates	g	72,7	61,8
of which Sugars	g	1,0	0,9
Fats	g	1,5	1,3
of which saturated	g	0,3	0,3
Fiber	g	3,0	2,6
Sodium	g	0,002	0,002

* example of a serving



Penne Rigate were born in the North of Italy and take their name by their characteristic oblique cut, that makes you think of old pen-nibs, called in Italian "pennini".

Penne Rigate are esteemed for their capacity to hold sauces and for their versatility: they are perfect with more innovative and original sauces, as well as with the traditional ones.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	350	298
	kJ	1487	1264
Proteins	g	11,5	9,8
Carbohydrates	g	72,7	61,8
of which Sugars	g	1,0	0,9
Fats	g	1,5	1,3
of which saturated	g	0,3	0,3
Fiber	g	3,0	2,6
Sodium	g	0,002	0,002

* example of a serving



Born in Naples in the XII century, **Spaghetti** take their name by their shape of long and thin strings, in Italian “spaghi”. Thanks to their traditional diameter, intermediate in the universe of long pasta shapes, the legendary N° 5 Barilla allows for infinite combinations, from the more traditional recipes to the more unusual ones.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	350	298
	kJ	1487	1264
Proteins	g	12	10,2
Carbohydrates of which Sugars	g	72,2	61,4
	g	1,0	0,9
Fats of which saturated	g	1,5	1,3
	g	0,3	0,3
Fiber	g	3,0	2,6
Sodium	g	0,002	0,002

* example of a serving



Tortiglioni, originating in Naples, are characterised by a slightly curved shape and their unmistakable spiral grooving. Particularly versatile and original, by tradition Tortiglioni combine best with full-bodied sauces whether they are sumptuous meat sauces or refined sauces with dairy cream and mushrooms.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	350	298
	kJ	1487	1264
Proteins	g	11,5	9,8
Carbohydrates of which Sugars	g	72,7	61,8
	g	1,0	0,9
Fats of which saturated	g	1,5	1,3
	g	0,3	0,3
Fiber	g	3,0	2,6
Sodium	g	0,002	0,002

* example of a serving



Lasagne Barilla were born in the North-Centre of Italy, where the authentic egg pasta was born. The rough and porous pasty-sheet, rolled out with masterly skill, makes them perfect to well keep all the most flavoured ragout, both made of meat and vegetables.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	360	225
	kJ	1524	953
Proteins	g	14,0	8,8
Carbohydrates of which Sugars	g	68,1	42,5
	g	1,0	0,6
Fats of which saturated	g	3,5	2,2
	g	1,1	0,7
Fiber	g	3,0	1,9
Sodium	g	0,03	0,02

* example of a serving



Born in the North of Italy, **Tagliatelle** are made with a pasta-dough that is pulled out carefully into a soft enveloping shape.

Egg Tagliatelle perfectly embrace the traditional sauces, made with meat, as well as the lighter and unusual ones, prepared with fish, vegetables or cheese.

Nutritional Information:

		per 100 gr	per 85 gr*
Energy Value	Kcal	360	225
	kJ	1524	953
Proteins	g	14,0	8,8
Carbohydrates	g	68,1	42,5
of which Sugars	g	1,0	0,6
Fats	g	3,5	2,2
of which saturated	g	1,1	0,7
Fiber	g	3,0	1,9
Sodium	g	0,03	0,02

* example of a serving



Tortellini have the classical and agreeable shape of a navel, and the softest of savoury fillings with that characteristic and unmistakable taste. Among the cheeses used in preparing this variety, Emmenthal and Grana Padano stand out: the first has a milder taste, the second a more marked one, but together they blend to ensure a pleasant, zesty taste.

Nutritional Information:

		per 100 gr
Energy Value	Kcal	395
	kj	1660
Proteins	g	14,5
Carbohydrates	g	51,6
Fats	g	14,5