

Pasta



TUSCAN ARTISAN TRADITION



A scenic view of rolling green hills in Tuscany, Italy. In the foreground, a stone house with a tiled roof is nestled among tall, slender cypress trees. The house has a warm glow from its windows. The hills are covered in lush green vegetation, and the background shows more rolling hills under a soft, hazy sky. The overall atmosphere is peaceful and idyllic.

Pasta Dante
in the heart of Tuscany...

Our history.

In 1978, Mrs Maria Dante opened her first shop selling fresh egg pasta in Castel del Piano, in the province of Grosseto. It was located on Corso Nasini and had a workshop attached.

At this store, she made and sold traditional products such as tortelli stuffed with ricotta and spinach, meat tortellini, potato gnocchi, tagliatelle and pici. She later began collaborating with her sons, who sold her products to grocery stores in the area.

In 1983, Mrs Dante opened a small, 700 square metre workshop in Castel del Piano, where her products were frozen and packaged for the first time, in order to be sold to large supermarket chains such as Coop and others, both in Tuscany and in Umbria.

In 1998, the shop in Castel del Piano moved to a more central, busy area of the town, where it acquired more visibility.

Thanks to this insightful move, there was a noticeable increase in sales that allowed the shop to expand its range of typical local products to include delicacies such as: Pienza cheeses, Villa Banfi wine, honey, artisanal sweets and typical rotisserie foods.

The conditions for a large commercial investment were met in 2006, and the new company "Pasta Dante Srl" was established, with its new headquarters in Maremma, closer to Grosseto.

As this new location was closer to Italy's major roads, the company was able to further expand its product range and sales network from North to South Italy, and it also began to grow at an international level.

1978



1983





Today...

Pasta Dante is located in the heart of Tuscany, is specialised in the industrial production of frozen fresh pasta and has always been attentive to consumers' needs in terms of quality and taste. This combination of quality and taste resulted in the creation of traditional and genuine products, making Pasta Dante one of the best-known production companies in the Maremma area at present.

The Dante pasta factory offers a wide range of traditional, stuffed and egg pasta types (tagliatelle, tortelli, cannelloni, tortellini, gnocchi, etc.), all of which strictly adhere to the traditional Tuscan recipes.

2006

1998



By focusing on quality and tradition and using specialised industrial machines for making pasta, the Dante pasta factory has increased its production across the local and national territory.

In doing so, the company has managed to acquire various types of loyal consumers, including canteens, restaurants, grocery stores and large retailers, offering both seafood and meat specialties.

In fact, the meticulous and careful choice of ingredients makes Dante's pasta simple in its composition but rich in flavour.

Pasta Dante gives you the chance to great moments in good company in no time at all, as the product does not require thawing before being cooked. In fact, as products are frozen, they are simply placed in boiling water or in the oven, as appropriate.

Three generations of pasta.



TERRA



NO COLOURINGS OR PRESERVATIVES.

MAREMMA TORTELLI

1kg= 42 pieces - 1 pieces 24g

Ingredients:

Puff pastry:

Soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

ricotta cheese (whey from sheep's milk),
milk, organic spinach, salt,
spices (pepper, nutmeg).

Methods of cooking:



Throw the frozen product
into boiling water.

TORTELLI WITH TRUFFLES

1kg= 42 pieces - 1 pieces 24g

Ingredients:

Puff pastry:

Soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

ricotta cheese (whey from sheep's milk),
truffles scorzone (tuber aestivum vitt),
salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product
into boiling water.



pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



NO COLOURINGS OR PRESERVATIVES.

TORTELLI WITH PORCINI MUSHROOMS

1kg= 42 pieces - 1 pieces 24g

Ingredients:

Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs, bitter cocoa.

Stuffed:

ricotta cheese (whey from sheep's milk), porcino mushroom (boletus edulis), salt, spices (pepper, nutmeg).

Methods of cooking:



Throw the frozen product into boiling water.

TUSCAN TORTELLI

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

ricotta cheese (whey from sheep's milk), organic spinach, salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product into boiling water.



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray

TERRA



NO COLOURINGS OR PRESERVATIVES.

TORTELLI WITH POTATOS

1kg= 42 pieces - 1 pieces 24g

Ingredients:

Puff pastry:

Soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

ricotta cheese (whey from sheep's milk),
potato flakes, carrots, celery, garlic, onion,
parsley (all fresh), salt, natural flavors.

Methods of cooking:



Throw the frozen product
into boiling water.

1kg= 42 Pz. - 1 Pz. 24g

TORTELLI OF CHESTNUTS

1kg= 42 pieces - 1 pieces 24g

Ingredients:

PuffPuff pastry:

Soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs,
bitter cocoa.

Stuffed:

ricotta cheese (whey from sheep's milk),
chestnut flour, chopped chestnuts, lemon juice,
cinnamon, bechamel (cow's milk, wheat
flour 00, butter), salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product
into boiling water.



1kg= 42 Pz. - 1 Pz. 24g



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



NO COLOURINGS OR PRESERVATIVES.

CANNELLONI WITH MEAT

1kg= 26 pieces - 1 pieces 40g

Ingredients:

Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

Beaf meat, ham, bechamel (cow's milk, wheat flour 00, butter), bread crumbs, spices, salt and pepper.

Methods of cooking:

place the frozen cannelloni in a pan buttered in layers interwoven with béchamel and sauce at your choice
Put into the oven for 50'/60' at 180°

CANNELLONI WITH RICOTTA CHEESE AND SPINACH

1kg= 26 pieces - 1 pieces 40g

Ingredients:

Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

ricotta cheese (whey from sheep's milk), milk, organic spinach, spices (pepper, nutmeg), salt.

Methods of cooking:

place the frozen cannelloni in a pan buttered in layers interwoven with béchamel and sauce at your choice
Put into the oven for 50'/60' at 180°



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray

TERRA



NO COLOURINGS OR PRESERVATIVES.

NOODLES

500g= 4 pieces - 1 pieces 125g

Ingredients:

durum wheat semolina,
fresh pasteurized eggs.

Methods of cooking:



Throw the frozen product
into boiling water.

PICI

500g= 4 pieces - 1 pieces 125g

Ingredients:

Soft wheat flour 00,
water.

Methods of cooking:

Throw the frozen product
into boiling water.



pack of 2 Kg



500 g Tray



pack of 2 Kg



500 g Tray



NO COLOURINGS OR PRESERVATIVES.

POTATO GNOCCHI

100g= 30 pieces - 1 pieces 4g

Ingredients:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs, water, salt.

Methods of cooking:

Throw the frozen product into boiling water; drain when the gnocchi come to the surface.

TORTELLINI WITH MEAT

100g= 30 pieces - 1 pieces 4g

Ingredients:

Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

prosciutto stagionato, Beef meat, bechamel (cow's milk, wheat flour 00, butter), salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product into boiling water.



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray

MARE



NO COLOURINGS OR PRESERVATIVES.

TORTELLI FISH

1kg= 42 pieces - 1 pieces 24g

Ingredients:

Puff pastry:

Soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

pre cooked squid tentacles, cod fillet, boiled
shrimp, bread crumbs, parsley, garlic, salt,
bechamel (cow's milk, wheat flour 00, butter),
garlic, salt, spices (pepper, nutmeg).

Methods of cooking:



Throw the frozen product
into boiling water.

RAVIOLI WITH SQUID INK

1kg= 87 pieces - 1 pieces 12g

Ingredients:


Puff pastry:

Soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs, squid ink.

Stuffed:

pre cooked squid tentacles,
boiled shrimp, bread crumbs,
parsley, garlic, salt,
bechamel (cow's milk, wheat flour 00, butter),
garlic, salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product
into boiling water. 



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



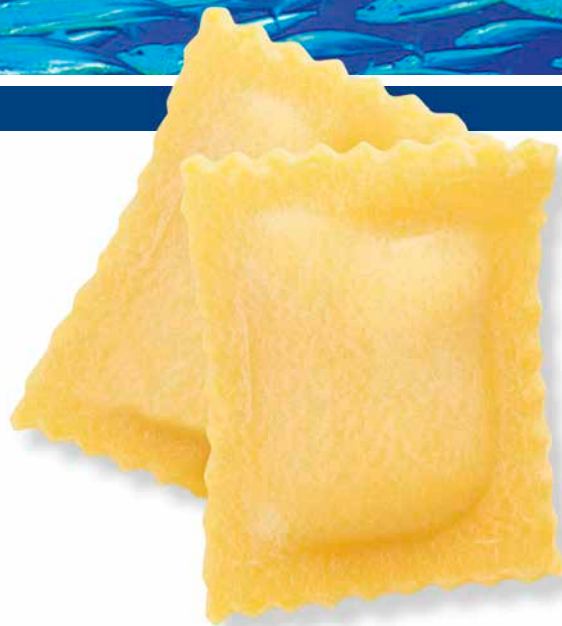
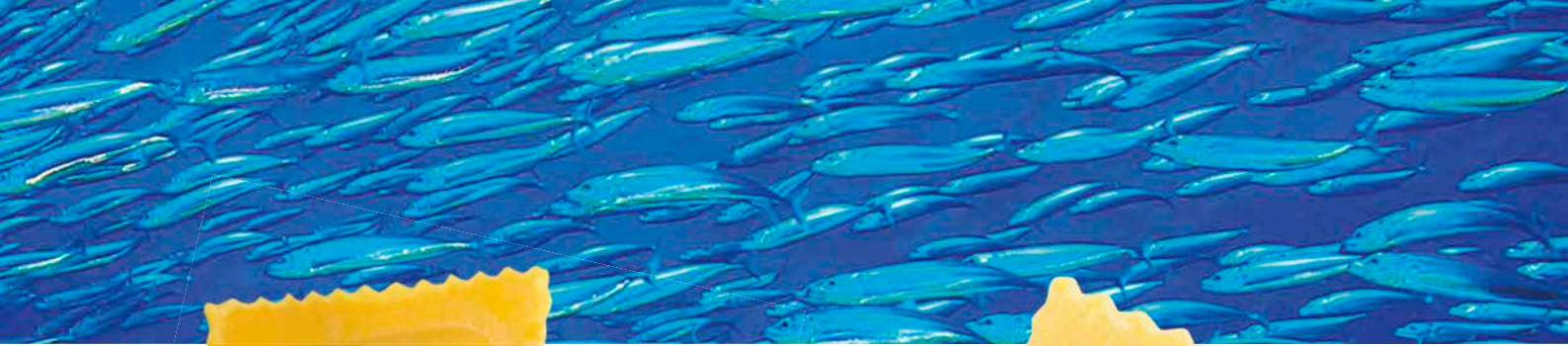
Pack of 2,5 Kg



500 g Tray



1 Kg Tray



NO COLOURINGS OR PRESERVATIVES.

PRAWNS RAVIOLI

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

boiled prawn, pre cooked squid tentacles, prawns cream (whole milk, water, soft wheat flour 0, sunflower seeds oil, butter, tomato paste), bread crumbs, parsley, bechamel (cow's milk, wheat flour 00, butter), garlic, salt, spices (pepper, nutmeg).

Methods of cooking:



Throw the frozen product into boiling water.

RAVIOLI WITH CRABMEAT

1kg= 87 pieces - 1 pieces 12g

Ingredients:


Puff pastry:

Soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

boiled prawn, surimi crab (albumen, cornstarch, potato starch, tapioca starch, rice vinegar), crab extract, (sugar, crab and aroma flavor, paprika natural color), bread crumbs, bechamel (cow's milk, wheat flour 00, butter), garlic, salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product into boiling water. 



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray

MARE



NO COLOURINGS OR PRESERVATIVES.

RAVIOLI SALMON

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs.

Stuffed:

smoked salmon, pre cooked squid tentacles, cod fillet, bread crumbs, garlic, bechamel (cow's milk, wheat flour 00, butter), garlic, salt, spices (pepper, nutmeg).

Methods of cooking:



Throw the frozen product into boiling water.

WHITE AND BLACK SEA

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

soft wheat flour 00, durum wheat semolina, fresh pasteurized eggs, squid ink.

Stuffed Black:

pre cooked squid tentacles, boiled shrimp, bread crumbs, parsley, garlic, salt, bechamel (cow's milk, wheat flour 00, butter), garlic, salt, spices (pepper, nutmeg).

Stuffed White:

boiled shrimp, pre cooked squid tentacles, prawns cream (whole milk, water, soft wheat flour 0, sunflower seeds oil, butter, tomato paste), bread crumbs, parsley, bechamel (cow's milk, wheat flour 00, butter), garlic, salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product into boiling water.



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



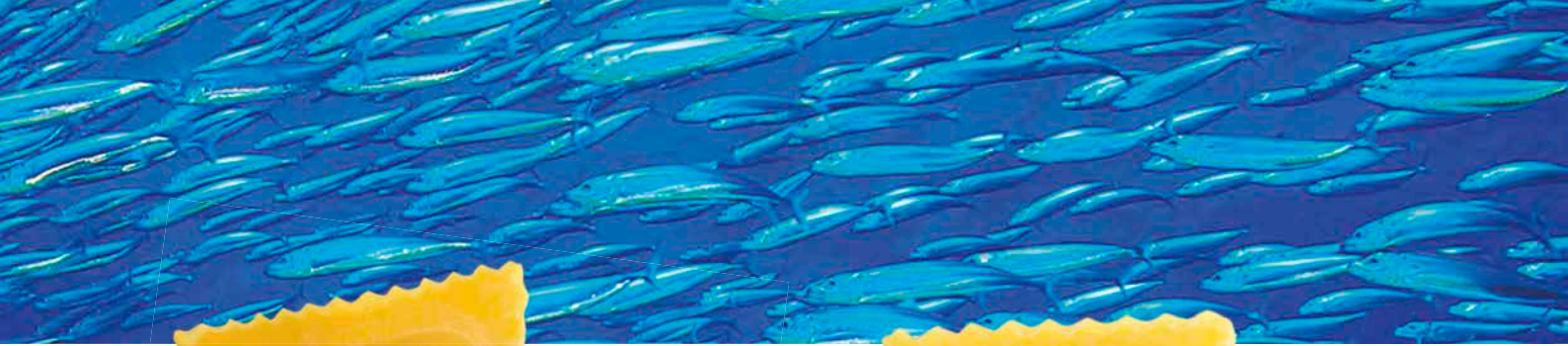
Pack of 2,5 Kg



500 g Tray



1 Kg Tray



NO COLOURINGS OR PRESERVATIVES.

RAVIOLI OF FISH

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

swordfish, cod fillet, boiled shrimp,
bechamel (cow's milk, wheat flour 00, butter), garlic,
salt, spices (pepper, nutmeg), bread crumbs, parsley,
garlic, salt and natural aromas.

Methods of cooking:



Throw the frozen product
into boiling water.

OCTOPUS RAVIOLI

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

octopus cooked, pre cooked squid tentacles,
bread crumbs, parsley, garlic, salt and pepper.
bechamel (cow's milk, wheat flour 00, butter),
garlic, salt, spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product
into boiling water.



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



Pack of 2,5 Kg



500 g Tray



1 Kg Tray

MARE



NO COLOURINGS OR PRESERVATIVES.

RAVIOLI SEABASS

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

pre cooked squid tentacles, cod fillet,
boiled shrimp, bread crumbs, parsley,
sea bass cream (sea bass 49%, extra virgin olive
oil, cod, cuttlefish, shrimps, salt, onion, parsley,
celery, sugar), bechamel (cow's milk, wheat flour
00, butter), garlic, salt and pepper.

Methods of cooking:



Throw the frozen product
into boiling water.



Pack of 2,5 Kg



500 g Tray



1 Kg Tray

RAVIOLI LOBSTER

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs,
paprika.

Stuffed:

lobster pulp, surimi spiny lobster,
fettuccine of squid, shrimps,
bechamel (cow's milk, wheat flour 00, butter), garlic,
salt, spices (pepper, nutmeg), bread crumbs,
parsley, garlic, salt, and natural aromas.

Methods of cooking:

Throw the frozen product
into boiling water.



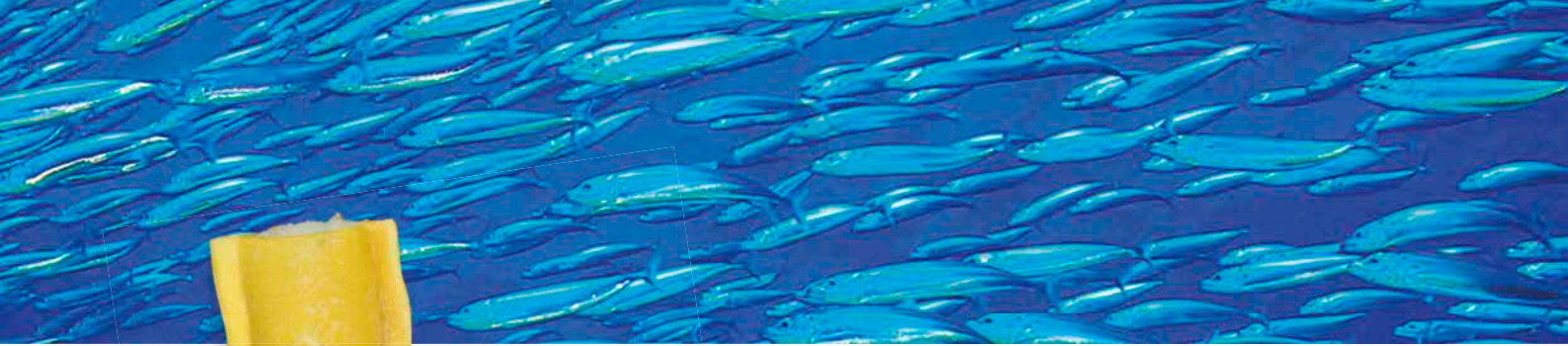
Pack of 2,5 Kg



500 g Tray



1 Kg Tray



NO COLOURINGS OR PRESERVATIVES.

CANNELLONI WITH SHRIMP

1kg= 26 pieces - 1 pieces 40g

Ingredients:

Puff pastry:

soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs.

Stuffed:

boiled shrimp, shrimp cream (whole milk, wheat flour 0,
butter, double concentrate tomato paste, prawns cream),
bread crumbs, parsley, salt and pepper.

Methods of cooking:

place the frozen cannelloni in a pan
buttered in layers interwoven with béchamel
and sauce at your choice
Put into the oven for 50'/60' at 180°


TAGLIOLINI WITH SQUID INK

500g= 4 pieces - 1 pieces 125g

Ingredients:

soft wheat flour 00,
durum wheat semolina,
fresh pasteurized eggs, squid ink.

Methods of cooking:

Throw the frozen product
into boiling water. 



Pack of 2,5 Kg



500 g Tray



1 Kg Tray



pack of 2 Kg



500 g Tray

Pasta **Dante**
news
dal 1978





BIO



PICI BIO

500g= 4 pieces - 1 pieces 125g

Ingredients:

organic soft wheat flour 00,
water.

Methods of cooking:



Throw the frozen product
into boiling water.



POTATO GNOCCHI BIO

100g= 30 pieces - 1 pieces 4g

Ingredients:

organic potato flakes,
organic soft wheat flour 00,
water, salt.

Methods of cooking:

Throw the frozen product into boiling water;
drain when the gnocchetti come to the surface.



pack of 2 Kg



300 g Tray



Pack of 2,5 Kg



500 g Tray



NOODLES **BIO**

500g= 4 pieces - 1 pieces 125g

Ingredients:

organic durum wheat semolina,
organic fresh pasteurized eggs.

Methods of cooking:



Throw the frozen product
into boiling water.

TUSCAN TORTELLI **BIO**

1kg= 87 pieces - 1 pieces 12g

Ingredients:

Puff pastry:

organic soft wheat flour 00,
organic durum wheat semolina,
organic fresh pasteurized eggs.

Stuffed:

organic ricotta cheese (whey from sheep's milk),
organic spinach, salt,
spices (pepper, nutmeg).

Methods of cooking:

Throw the frozen product
into boiling water.



pack of 2 Kg



300 g Tray



Pack of 2,5 Kg



500 g Tray



PALLETS AND PACKAGING



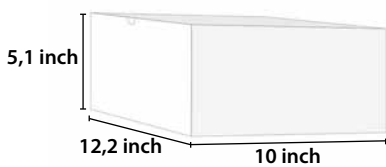
47,2 inch 33 inch
Pallet with 1kg box
 boxes for pallet= 80 pieces



49,2 inch 31,8 inch
Pallet with 500g box
 boxes for pallet= 130 pieces



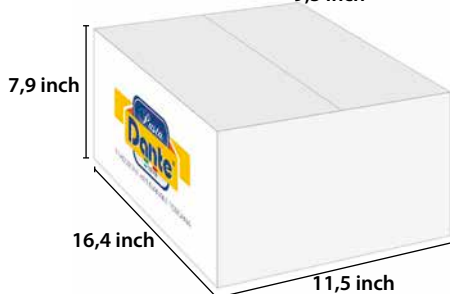
47,2 inch 30,3 inch
Pallet with 2,5kg box
 boxes for pallet= 120 pieces



2,5kg box
 for Catering:
 Envelope



500g box:
 contains no. 6
 trays



1kg box:
 contains no. 6
 trays

1kg tray



500g tray



300g tray
 for Bio products







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