## Joseph's

GOURMET PASTA

It's Whats Inside That Counts!


Joseph's leadership in gourmet pasta and sauces results from an artisan inspired process. From bench top to scale up, Joseph's utilizes time-honored recipes and methodologies to make a wide range of superior pasta and sauce products that inspire innovation and customer loyalty.

The commitment and passion remain at the heart of Joseph's Gourmet Pasta Company's philosophy of offering exceptional, authentic products. We use only the freshest ingredients, prepare our own stocks and reductions, and braise, sauté and roast ingredients ourselves to maximize flavor and texture. It is this careful and personal treatment of our ingredients paired with our use of classic recipes and techniques that makes Joseph's pasta and sauce products incomparable.

## Bold Flavors • Fillings made from scratch • Roasting Meats and Vegetables Large particulate • Thin Dough • Quality Ingredients

## Seafood Filled Ravioli

34228 Striped Maine Lobster \& Cheese Ravioli - Maine Lobster meat blended with ricotta and mozzarella cheeses and leeks; wrapped in par cooked striped black squid ink and egg pasta (Medium Hexagon)

34387 Shrimp \& Roasted Garlic Ravioli - Shrimp and roasted garlic blended with ricotta, Pecorino Romano cheeses, leeks and black pepper; wrapped in par cooked lemon rosemary pasta (Medium Hexagon)

35588 Maine Lobster Sherry Cream Ravioli - Maine lobster meat blended with our own lobster sherry cream reduction; wrapped in par cooked egg pasta (Large Hexagon)

43318 Maryland-Style Blue Crab Ravioli - Crab meat and grilled red peppers blended with ricotta cheese, onions, celery and lemon; wrapped in par cooked egg pasta (Large Square)

44228 Maine Lobster \& Cheese Ravioli - Maine lobster meat blended with mozzarella and ricotta cheeses and a creamy leek reduction; wrapped in par cooked egg pasta (Small Round)

45437 Maine Lobster Sherry Cream Ravioli with Saffron Dough - Maine Lobster meat blended with a creamy sherry wine reduction; wrapped in par cooked saffron pasta (Large Round)

## Meat Filled Ravioli

34479 Braised Beef Ravioli - Slow braised hanger steak blended with asiago and Parmesan cheeses, grilled onions in a Chianti reduction; wrapped in par cooked egg pasta (Medium Hexagon)

43325 Sausage \& Broccolini Ravioli - Roasted Italian sausage blended with roasted garlic, broccolini, red bell peppers, Pecorino Romano and fontina cheeses; wrapped in par cooked egg pasta (Large Square)

43328 Beef Ravioli - Classic slow simmered "Bolognese" meat ragu' cooked with Chianti wine and blended with Parmesan and mozzarella cheeses; wrapped in par cooked egg pasta (Large Round)

43350 Chicken Florentine Ravioli - Grilled chicken breast and spinach blended with ricotta, mozzarella, fontina and parmesan cheeses and roasted garlic; wrapped in par cooked egg pasta (Large Square)
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 15-16 \mathrm{per} \mathrm{lb}$ $6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 11-12$ per lb $6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 11-12$ per lb

To make our Grilled Vegetable Ravioli, we grill fresh red and yellow bell peppers, asparagus, portabellas and onions to bring out their full flavors. Rough-chopped and blended with Ricotta, Mozzarella and an Italian blend of Cheeses, it is then wrapped in this basil pasta.

## Cheese Filled Ravioli

35965 Quattro Formaggi Ravioli - Ricotta, fontina, Parmesan, Pecorino Romano cheeses blended with black pepper and nutmeg; wrapped in par cooked egg pasta (Medium Hexagon)

41321 Three Cheese Ravioli - Ricotta, Parmesan and fontina cheeses blended with black pepper; wrapped in par cooked egg pasta (Small Square)

43321 Large Square Three Cheese Ravioli - Ricotta, Parmesan, fontina cheeses blended with black pepper; wrapped in par cooked egg pasta (Large Square)

45432 New York Style Cheese Ravioli - Ricotta and Pecorino Romano cheeses blended with a garlic cream reduction; wrapped in par cooked egg pasta (Large Round)

47015 Gigantic Three Cheese Ravioli - Ricotta, parmesan and fontina cheeses; wrapped in par cooked egg pasta (JUMBO Round)

## Vegetable Filled Ravioli

34351 Grilled Vegetable Ravioli - Grilled portabella, onions, asparagus, red and yellow bell peppers, roasted garlic blended with Ricotta, Mozzarella and a blend of Italian cheeses; wrapped in par cooked basil pasta (Medium Hexagon)

35776 Pumpkin \& Mascarpone Ravioli - Pumpkin and butternut squash puree blended with Parmesan, mascarpone cheeses and brown sugar; wrapped in par cooked egg pasta (Small Hexagon)

41336 Roasted Butternut Squash Ravioli - Roasted butternut squash blended with Parmesan, amaretti flavor and brown sugar; wrapped in par cooked sage pasta (Small Square)

44230 Roasted Wild Mushroom Ravioli - Roasted portabella and cremini mushrooms blended with mozzarella, Parmesan cheeses and roasted garlic; wrapped in par cooked egg pasta (Small Round)

44245 Spinach \& Roasted Garlic Ravioli - Roasted garlic and spinach blended with mozzarella and Pecorino Romano cheeses; wrapped in par cooked egg pasta (Small Round)

45430 Large Round Roasted Mushroom Ravioli - Roasted cremini and portabella mushrooms blended with garlic, mozzarella and Parmesan cheeses; wrapped in par cooked egg pasta (Large Round)

45438 Spinach \& Roasted Portabella Ravioli - Spinach and roasted portabella mushrooms blended with mozzarella, provolone, Parmesan, Pecorino Romano cheeses and garlic cream; wrapped in par cooked egg pasta (Large Round)

## Breaded Ravioli

27312 Breaded Jalapeno Pepper Ravioli - Ricotta and mozzarella cheeses blended with spicy jalapeno peppers; wrapped in wonton dough and coated with rustic bread crumbs (Square)

27316 Breaded Mozzarella Ravioli - Mozzarella, Parmesan and ricotta cheeses blended with roasted garlic and parsley; wrapped in wonton dough and coated with ground herb spiced bread crumbs (Half Moon)

| 6 lbs | $2 / 3 \mathrm{lb}$ | $15-16$ per lb |
| :---: | :---: | :---: |
| 12 lbs | $4 / 3 \mathrm{lb}$ | $27-28$ per lb |
|  |  |  |
| 12 lbs | $4 / 3 \mathrm{lb}$ | $11-12$ per lb |

$12 \mathrm{lbs} \quad 4 / 3 \mathrm{lb} \quad 11-12 \mathrm{per} \mathrm{lb}$
$12 \mathrm{lbs} \quad 4 / 3 \mathrm{lb} \quad 4-5 \mathrm{per} \mathrm{lb}$
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 15-16$ per lb
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 25-26 \mathrm{per} \mathrm{lb}$
6 lbs 2/3 lb 27-28 per lb
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 24-25 \mathrm{per} \mathrm{lb}$
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 24-25$ per lb
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 11-12 \mathrm{per} \mathrm{lb}$
$6 \mathrm{lbs} \quad 2 / 3 \mathrm{lb} \quad 11-12 \mathrm{per} \mathrm{lb}$

| 6 lbs | $2 / 3 \mathrm{lb}$ | $20-21 \mathrm{per} \mathrm{Ib}$ |
| :--- | :--- | :--- |
| 6 lbs | $2 / 3 \mathrm{lb}$ | $20-21$ per lb |



Breaded


Cannelloni


Gnocchi


Nests


Ravioli


Sacchetti


Tortellini


Tortelloni


Pasta Sheet

## UPC Product Name <br> Gluten Free Certified

01306 Fettuccine - White rice flour blended with fresh whole eggs (par cooked)
44302 Four Cheese Ravioli - Ricotta, fontina, Parmesan and Pecorino Romano cheeses blended with black pepper and nutmeg; wrapped in par cooked gluten free pasta (Small Round)

## Cannelloni/Manicotti - 4.25 inches and 2.5 oz.

12003 Three Cheese Manicotti - Ricotta cheese blended with mozzarella, Parmesan cheeses and light cream; wrapped in egg pasta

12009 Chicken Florentine Cannelloni - Grilled chicken breast and spinach blended with ricotta, mozzarella, Parmesan and fontina cheeses, roasted garlic and lemon; wrapped in egg pasta

## Tortellini

21735 Meat Tortellini - Fresh ground beef blended with Parmesan and mozzarella cheeses, onion, basil and black pepper; wrapped in par cooked egg pasta

81701 Five Cheese Tortellini - Ricotta, Parmesan, provolone, fontina, and Pecorino
Romano cheeses blended with black pepper and nutmeg; wrapped in par cooked egg pasta
81704 Five Cheese Tri-Color Tortellini - Ricotta, Parmesan, provolone, fontina, and Pecorino Romano cheeses blended with black pepper and nutmeg; wrapped in par cooked egg, tomato and spinach pasta (Mixed)

## Tortelloni

22221 Five Cheese Tortelloni - Ricotta, Parmesan, fontina, mozzarella, Pecorino Romano and cheeses blended with black pepper and nutmeg; wrapped in par cooked egg pasta (Jumbo Tortellini)

22240 Spinach \& Roasted Garlic Tortelloni - Spinach and roasted garlic blended with ricotta, mozzarella, Parmesan, fontina, and Pecorino Romano cheeses; wrapped in par cooked egg pasta (Jumbo Tortellini)

22445 Braised Veal \& Beef Tortelloni - Fresh ground veal, beef and pancetta blended with Parmesan cheese, garlic, parsley and chives; wrapped in par cooked egg pasta (Jumbo Tortellini)

## Sacchetti

25007 Four Cheese Sacchetti - Ricotta, mozzarella, Parmesan and Pecorino Romano cheeses; wrapped in par cooked mini egg "beggars purses"

25009 Truffle \& Four Cheese Sacchetti - Ricotta, mozzarella, Parmesan and Pecorino Romano cheeses blended with black truffle peelings and truffle oil; wrapped in par cooked mini egg "beggars purses"

25011 Porcini \& Four Cheese Sacchetti - Porcini mushroom flavor blended with ricotta, mozzarella, Parmesan and fontina cheeses and garlic; wrapped in par cooked mini egg "beggars purses"

Our Spinach and Garlic Tortelloni is made from sautéed spinach, roasted garlic blended with Ricotta, Grana Padano, Pecorino Romano, Fontina, Parmesan and Mozzarella cheeses. We then wrap it in our thinly rolled pasta made from custom milled $100 \%$ stone ground semolina flour and Grade A whole eggs.


|  | Nests: Fettuccine (Wide Noodle) |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| 01106 | Egg Fettuccine Nest - Semolina flour blended with fresh whole eggs (par cooked) | 15 lbs | 6/2.5 lb | 22 nests/bag |
| 01116 | Squid Ink Fettuccine Nest - Semolina flour blended with fresh whole eggs and black squid ink (par cooked) | 15 lbs | 6/2.5 lb | 22 nests/bag |
|  | Nests: Linguine (Thin Noodle) |  |  |  |
| 02108 | Egg Linguine Nest - Semolina flour blended with fresh whole eggs (par cooked) | 15 lbs | 6/2.5 lb | 22 nests/bag |
|  | Nests: Angel Hair |  |  |  |
| 04108 | Egg Angel Hair Nest - Semolina flour blended with fresh whole eggs (par cooked) | 15 lbs | 6/2.5 lb | 22 nests/bag |
|  | Nests: Pappardelle (Very Wide Noodle) |  |  |  |
| 15106 | Egg Pappardelle Nest - Semolina flour blended with fresh whole eggs (par cooked) | 15 lbs | 6/2.5 lb | 22 nests/bag |
|  | Sheets |  |  |  |
| 09201 | Raw Egg Pasta Sheets - Durum Flour blended with fresh whole eggs (Raw) | 10 lbs | $2 / 5 \mathrm{lb}$ | 40 sheets |
| 09205 | PC Egg Pasta Sheets - Durum Flour blended with fresh whole eggs (Par Cooked) | 10 lbs | $2 / 5 \mathrm{lb}$ | 40 sheets |
|  | Sauces |  |  |  |
| 51492 | Alfredo Sauce - Thick Cream Based sauce blended with Pecorino Romano cheese and garlic | 15 lbs | $3 / 5 \mathrm{lb}$ | 3/5 lb |
| 55000 | Alfredo Sauce - Cream sauce blended with Romano cheese, butter, garlic and nutmeg | 16 lbs | $4 / 4 \mathrm{lb}$ | $4 / 4 \mathrm{lb}$ |
| 55005 | Bolognese Sauce - Classic meat sauce from Emilia-Romagna. Ground beef and pork is slowly simmered with mirepoix, chianti wine and tomatoes | 16 lbs | $4 / 4 \mathrm{lb}$ | $4 / 4 \mathrm{lb}$ |
| 55010 | Demi-Glace Sauce - Rich, umami beef sauce with shallots with a hint of rosemary and porcini mushrooms | 16 lbs | 4/4 lb | 4/4 lb |
| 55015 | Hollandaise Sauce - Made with real butter, a touch of lemon juice and egg yolks | 16 lbs | 4/4 lb | 4/4 lb |
| 55020 | Marinara Sauce - Tomatoes blended with basil, extra virgin olive oil and garlic | 16 lbs | $4 / 4 \mathrm{lb}$ | $4 / 4 \mathrm{lb}$ |
|  | Pesto |  |  |  |
| 55025 | Basil Pesto - Basil blended with extra virgin olive oil, parmesan cheese and garlic (nut free) | 8 lbs | 8/1 lb | 8/1 lb |
| 55030 | Sundried Tomato Pesto - Sun-dried tomatoes with fresh garlic, extra virgin olive oil, Parmesan and Mediterranean herbs of Basil and Oregano (nut free) | 8 lbs | $8 / 1 \mathrm{lb}$ | $8 / 1 \mathrm{lb}$ |
|  | Gnocchi |  |  |  |
| 24327 | Potato Gnocchi - Durum flour and potato flour blended with whole eggs and milk | 12 lb | 3 lb | 80-81 per lb |
| Our Potato Gnocchi is made with Durum and potato flour blended with Grade A whole eggs and milk. MENU IDEA: Gnocchi mac \& cheese with roasted artichokes, fontina cheese, preserved lemon and parsley with roasted garlic brioche crumbs. |  |  |  |  |



## Call 1-800-863-8998 for samples, ordering or to schedule a tasting.

We provide solutions for:

- Foodservice
- Retail
- Industrial

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