

# GLOSSARY

## — OF PASTA CUTS —

With more than 40 versatile cuts,  
Barilla offers you endless  
possibilities for your cooking and  
dining pleasure.

# GLOSSARY OF PASTA CUTS



## Angel Hair/Capellini

Light and dainty, capellini mixes well with simple, light tomato sauces, broths, consomes and soups. Light dairy sauces like parsley creme also work well with this cut. This round long shape is also available in Barilla® Protein® for those looking for a protein-rich pasta.



## Campanelle

Its "bell flower" shape is elegant and inspiring. This specialty shape pasta is especially good with hearty dairy-based sauces, vegetable sauces, meat sauces, fish-based sauces and robust tomato-based sauces.





### Cellentani/Cavatappi

Twists and spirals allow this ingeniously designed pasta to embrace both refined and simple sauces. Veggies, meat, seafood and fragrant spices all love to glide in the grooves of these shapes. They are ideal in traditional Italian dishes with light tomato sauces (with or without vegetables), dairy-based sauces and oil-based sauces. A classic choice for American pasta salad.



### Conchiglie Rigate/Large Shells

Conchiglie Rigate is one of the most popular shapes in Italy thanks to its ability to work with every sauce. The unique shell shape makes it one of the best known and loved pastas around the world. Conchiglie Rigate has a graceful concave shape and skillful external ridges which allow it to hold all sauces. A real artistic masterpiece in the kitchen.



### Ditalini

This soup shaped pasta is always a favorite with children, especially in Italy. Ditalini works wonderfully in vegetable soups with peas and lentils as well as all cream-based soups. Often served as a tasty alternative to rice.

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## Fettuccine

Thick, flat, long shape pasta can withstand extremely robust sauces and is equally and perfectly at home in a dairy-based, oil-based or tomato-based sauce. Combines extremely well in sauces made with meat, vegetables, seafood or cheese — like the American favorite Alfredo sauce.



## Elbows

Wildly popular elbow cuts are used in many American-inspired pasta salads and are a staple in the all-time favorite, macaroni and cheese. In traditional Italian cooking, elbows are often paired with dairy-based sauces, tomato-based sauces (with or without vegetables) and chunky fish/meat-based sauces. Also available in Barilla® Protein+® and Barilla® Whole Grain for today's health-conscious consumer.



## Farfalle/Bow-tie

Farfalle, known as “bow-tie,” actually means “butterfly” in Italian. This shape is ideal when paired with intense fragrances and flavors such as light sauces with vegetables and fish, dairy-based sauces and simple oil-based sauces. Specialty shape farfalle is perfect for pasta salads and is also available in Barilla® Protein+® as a healthy, protein-rich option.



### Fideo / Cut Spaghetti

The most popular Italian pasta shape – spaghetti, which has been “cut” to please even the youngest Barilla lovers. Excellent for the whole family and absolutely perfect for kids, cut spaghetti is the little ones’ very “first” true spaghetti. Easy to prepare and extremely versatile, cut spaghetti goes well with any soup. It has the same characteristics as the Barilla® Fideo #2 currently used in Mexico.



### Gemelli

Twists and spirals allow this ingeniously designed pasta to embrace both refined and simple sauces. Veggies, meat, seafood and fragrant spices all love to glide in the grooves of these shapes. Ideal in traditional Italian dishes with light tomato sauces (with or without vegetables), dairy-based sauces and oil-based sauces. A classic choice for American pasta salads.



### Lasagne, Oven Ready

An Italian favorite. It is rolled flat like homemade lasagne in the authentic Italian tradition. This famous baking shape, known for its solid consistency and heartiness, is most often paired with robust, flavorful sauces and layered with delectable fillings. To facilitate oven baking, sauces should be moisturerich and include a meat base like traditional Bolognese, any Barilla® sauce, dairy-based sauces like a classic Bechamel and any vegetable-based sauce.

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## Lasagne, Wavy

An American favorite. Sheets are wide and rippled to hold all your favorite lasagne ingredients.



## Linguine

Blessed with a thick, flat, long shape, it is ideal for withstanding extremely robust sauces, including dairy-based, oil-based or tomato-based sauces. Linguine's best known pairing is with traditional pesto. However, other delicious pairings include sauces combined with meat, vegetables, seafood or cheese. For those looking for more nutrition without sacrificing taste, linguine is also available in Barilla® Whole Grain.



## Linguine Fini

This thinner version of linguine is graceful strands ("fini" means "fine" in Italian) strong enough to stand up to everything from smooth, oil-based sauces to seafood specialties. Also pairs well with pesto, tomato sauces and oil-based sauces.





### Manicotti

This marvelous baking shape, known for its solid consistency and heartiness, is most often paired with robust, flavorful sauces and stuffed with delicious fillings. To facilitate oven baking, sauces should be moisture-rich and include a meat base like traditional Bolognese, any Barilla® sauce, dairy-based sauces like a classic Bechamel and any vegetable-based sauce.



### Mezze Penne

As with the larger version Penne, Mezze Penne resembles an old-style quill pen. This shape is enjoyed throughout Northern Italy and in Campania where it is prized for its wonderful versatility and ability to absorb and retain sauce on its surfaces, inside and out. Barilla® Mezze Penne is very slender and slightly shorter than Penne, yet maintains the ridges that help to hold the sauce, resulting in a tantalizing taste experience. Whether bathed in a rich tomato sauce, or paired with a traditional spicy arrabbiata, Barilla® Mezze Penne is the perfect pasta. Try Mezze Penne with chunkier meat or vegetable-based sauces, refined dairy-based sauces, like a mushroom cream sauce, tomato sauces or spicy sauces. Mezze Penne is also delicious in baked casserole dishes, known as “pasta al forno.”



### Mezzi Rigatoni

This thick tube is made for full-flavored sauces. The larger diameter and ridge allows for a better retention of sauces on all surfaces. Pairs well with chunky meat-based or vegetable-based sauces, refined dairy-based sauces like Barilla® Three Cheese, mushroom cream sauces, tomato sauces and spicy sauces. Also ideal for baked casserole dishes with cheese-based sauces.

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## Orecchiette

Here's another shape that shows the Italian flair for a fun sense of design. In Italian, "orecchio" is "ear," so this pasta translates as "little ears." Orecchiette pairs well with American-inspired pasta salads and also makes a velvety smooth macaroni and cheese. In traditional Italian cooking, orecchiette is often paired with dairy-based sauces, tomato-based sauces (with or without vegetables) and chunky fish/meat-based sauces.



## Orzo

This shape is typically served all across Italy in children's meals. It also makes a wonderful alternative to rice. Orzo works well with vegetable soups (especially with peas and lentils) and cream-based soups.



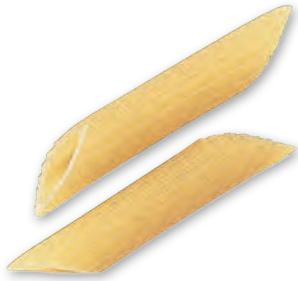
## Pastina

Delicate, small shapes create the ideal accompaniment for light vegetable-, meat- or fish-based broth soups. A favorite among children in Italy, these soup shapes are also perfect as an alternative to rice.



## Penne Lisce/Mostaccioli

Smooth, thick tube shapes make this pasta the ideal partner with robust, flavorful sauces. The large diameter helps to retain sauces well and on all surfaces. This tube shape pairs well with fresh, light sauces like olive oil or simple fresh tomato sauce as well as refined dairy-based sauces like mushroom cream sauce. Also ideal for baked casserole dishes with cheese-based sauces.



## Penne/Penne Rigate

Classic thick tubes with large diameters and ridges, penne and penne rigate retain sauces especially well. This shape works best with full flavor sauces and pairs well with chunky meat or vegetable-based sauces, refined dairy-based sauces like mushroom cream sauces and tomato sauces or spicy sauces. This tube is terrific for baked casserole dishes with cheese-based sauces. For added nutrition and goodness, penne is also available in Barilla® Protein+® and Barilla® Whole Grain.



## Pennoni Rigati

A thick-cut pasta, pennoni is delicious with fresh ricotta cheese or served with a hearty meat sauce.



## Pipette

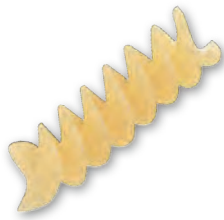
Similar to elbows, pipette works well in many American-inspired pasta salads and is also a nice, fresh take on macaroni and cheese. In traditional Italian cooking, pipette is often paired with dairy-based sauces, tomato-based sauces (with or without vegetables) and chunky fish/meat-based sauces.



## Rigatoni

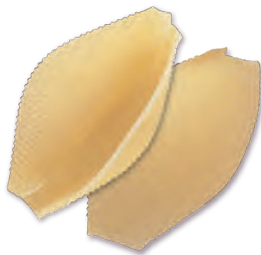
These large, thick tubes work best with full flavor sauces. The large diameters and ridges of rigatoni allow them to retain sauces well and on all surfaces. Tubes pair well with chunky meat or vegetable-based sauces, refined dairybased sauces like mushroom cream sauces and tomato sauces or spicy sauces. Also ideal for baked casserole dishes with cheese-based sauces.

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## Rotini

This spiral-shaped cut is a great choice for American pasta salads and is also excellent with both refined and simple sauces. Traditional Italian dishes might include light tomato sauces with or without vegetables, dairy-based sauces and oil-based sauces. For added nutrition and goodness, rotini is also available in Barilla® Protein+® and Barilla® Whole Grain.



## Shells, Jumbo

This famous baking shape, known for its solid consistency and heartiness, is most often paired with robust, flavorful sauces and stuffed with delectable fillings. To facilitate oven baking, use moisture-rich sauces. Include meatbased sauces like traditional Bolognese, any Barilla® sauce, dairy-based sauces like a classic Bechamel or any vegetable-based sauce.



## Shells, Large/Conchiglie Rigate

Vegetable-based sauces and heartier meat- or tomato-based sauces work perfectly with this larger shell size. Large shells are right at home in traditional Italian recipes accompanied by tomato-based sauces, meat sauces or thickened cream sauces.



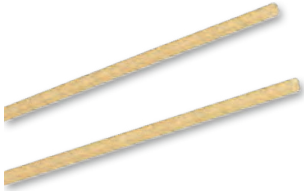
## Shells, Medium

Widely used in American-inspired pasta salads, medium shells, like elbows, are frequently used in macaroni and cheese. In Italian cooking, you'll find these medium shells simmering with dairy-based sauces, tomato-based sauces and meat sauces.



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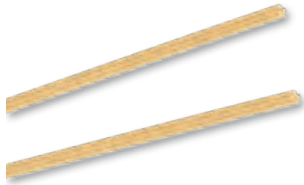
## Spaghetti



Long and thin, yet not too fine, spaghetti becomes brisk and graceful after cooking and is one of the most versatile shapes in use today. Everybody's favorite, spaghetti pairs well with just about any kind of sauce, including a simple tomato sauce (with or without medium size chunks of meat and/ or vegetables), fish-based sauces, oil-based sauces and Carbonara style. Also available in BarillaR Protein+®, Barilla® Whole Grain, Red Lentil, and Chickpea Spaghetti for today's health-conscious consumer.

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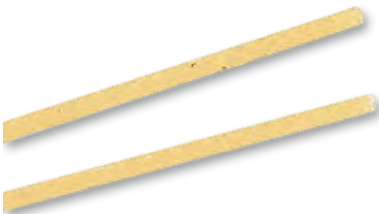
## Spaghetti Rigati



In Italian, "rigati" means "ridged" and this innovative long cut is ideal for sauce lovers. The ridges tend to hold more sauce because of the incremental surface area created by the grooves versus their smooth-shaped counterparts. This allows Italian food lovers to experiment with ingredients ranging from simple tomato sauces and pesto to creative fish-based sauces and cream sauces.

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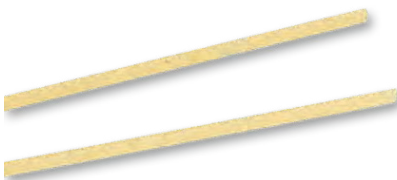
## Thick Spaghetti/Spaghettoni



Thicker in diameter than regular spaghetti, thick spaghetti gives a fuller taste to each sauce. Best served with extra-virgin olive oil with fresh aromatic herbs and garlic, fish-based sauces, medium sized chunks of meat and/or vegetables and Carbonara style.

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## Thin Spaghetti/Spaghettoni



Slightly thicker than angel hair but still refined and delicate, thin spaghetti is often used with seafood-based sauces (like tuna) or oil-based sauces. Works particularly well in simple, light tomato sauces (tomatoes, oil, and basil), light dairy sauces like parsley creme and in broths, consommés and soups. Also available as a healthy yet delicious tasting choice in Barilla® Protein+® and Barilla® Whole Grain.

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## Tortellini

Sophisticated yet hearty, this ring-shaped pasta is traditionally filled with flavorful ingredients such as cheese, meat, fish or vegetables. It is one of the essentials of Italian cuisine, found in nearly every region of the country, in countless varieties. Best cooked in a simple chicken broth or paired with a cream-based sauce. Available in two Barilla® varieties: Three Cheese (sweet Swiss Emmental, light ricotta and nutty Grana Padano) and Cheese & Spinach.



## Ziti/Cut Ziti

The ever-popular, tube-shaped ziti gets its name from the word “zita” – the “little girl.” In Campania and Sicily, baked ziti has long been served at wedding celebration banquets, and this delicious, romantic tradition continues today. Ziti is best paired with tomato-based sauces and is often used in baked dishes. Fresh, light sauces (like olive oil or simple fresh tomato) also work best with smooth shaped ziti, since it does not have the benefit of ridges to hold more sauce.







— FOR —  
P R O F E S S I O N A L S

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