



**SFOGLINI** | Sfoglini is a Brooklyn based producer of small batch, freshly extruded pastas made from the finest organic flours in America. They use traditional bronze dies which give their pasta a textured, porous surface for your sauce to cling to. They also dry at low temperatures to preserve nutrition and flavor. Founded by Steve Gonzalez and Scott Ketchum, the company is a testament to the duo's shared love of the culinary arts. Prior to starting Sfoglini, Steve Gonzalez worked as a chef and restaurant owner for 15 years. While cooking his way through professional kitchens in the US and Europe, he honed his skills as a pasta maker, ultimately heading up pasta operations in acclaimed restaurants like New York's Hearth and Trattoria Majda in Friuli.



<b>PASTAS02</b>	SFOGLINI SEMOLINA RADIATOR PASTA	10 X 1 LB
<b>PASTAS04</b>	SFOGLINI SEMOLINA SPACCATELLI PASTA	10 X 1 LB
<b>PASTAS05</b>	SFOGLINI SEMOLINA TRUMPET PASTA	10 X 1 LB
<b>PASTAS07</b>	SFOGLINI WHOLE GRAIN REGINETTI PASTA	10 X 12 OZ
<b>PASTAS08</b>	SFOGLINI WHOLE GRAIN TRUMPET PASTA	10 X 1 LB
<b>PASTAS11</b>	SFOGLINI SAFFRON MALLOREDDUS PASTA	10 X 1 LB



**FOR MORE INFORMATION VISIT [BALDORFOOD.COM/FARMS/SFOGLINI](http://BALDORFOOD.COM/FARMS/SFOGLINI)**

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