




ITALIAN *Specialties*



The Art of Italian Cuisine

Put Roseli® Italian Specialties on your menu and you'll get it all...outstanding quality, great taste, easy preparation and an attractive presentation. From gourmet and traditional pastas to a variety of Italian specialties, Roseli delivers the authentic flavor profiles and superior taste your customers want. Made with the finest quality meats and egg-rich pastas, our versatile line offers both firm and creamy textured cheese items. Labeled bags help maintain your operation's efficiency. With Roseli, you'll create a masterpiece of Italian specialties that taste as great as they look!

Why Filled Pasta?

- Pasta offers extraordinary perceived value with the lowest center-of-plate costs.
 - Provides a higher contribution margin to the bottom line vs steak or seafood.
 - High margin from pasta helps lower overall menu pricing.
 - Convenient – Quick and Easy Prep – Nutritional Value.
 - Price & Flexibility – unlimited menu opportunities.
 - Pasta continues to increase in popularity due to its nutritional value, convenience and taste
 - Make a complete meal with just sauce and salad.
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- Ready to cook for faster preparation, less labor.
 - Superior filling-to-pasta ratio; more filling less pasta for better value.
 - Pasta made with extra fancy durum or Semolina flour and whole eggs for longer hold times with al dente texture.
 - Inner labeling with nutritional information.
 - Multiple cheese offerings to appeal to a variety of taste demands.
 - Variety of offerings: breaded raviolis, filled pastas, lasagna sandwiches, eggplant and meatballs!
 - 99% of our line is trans-fat free.

Operator Solution

Pizza, pizza, pizza
Expand your menu and save money!

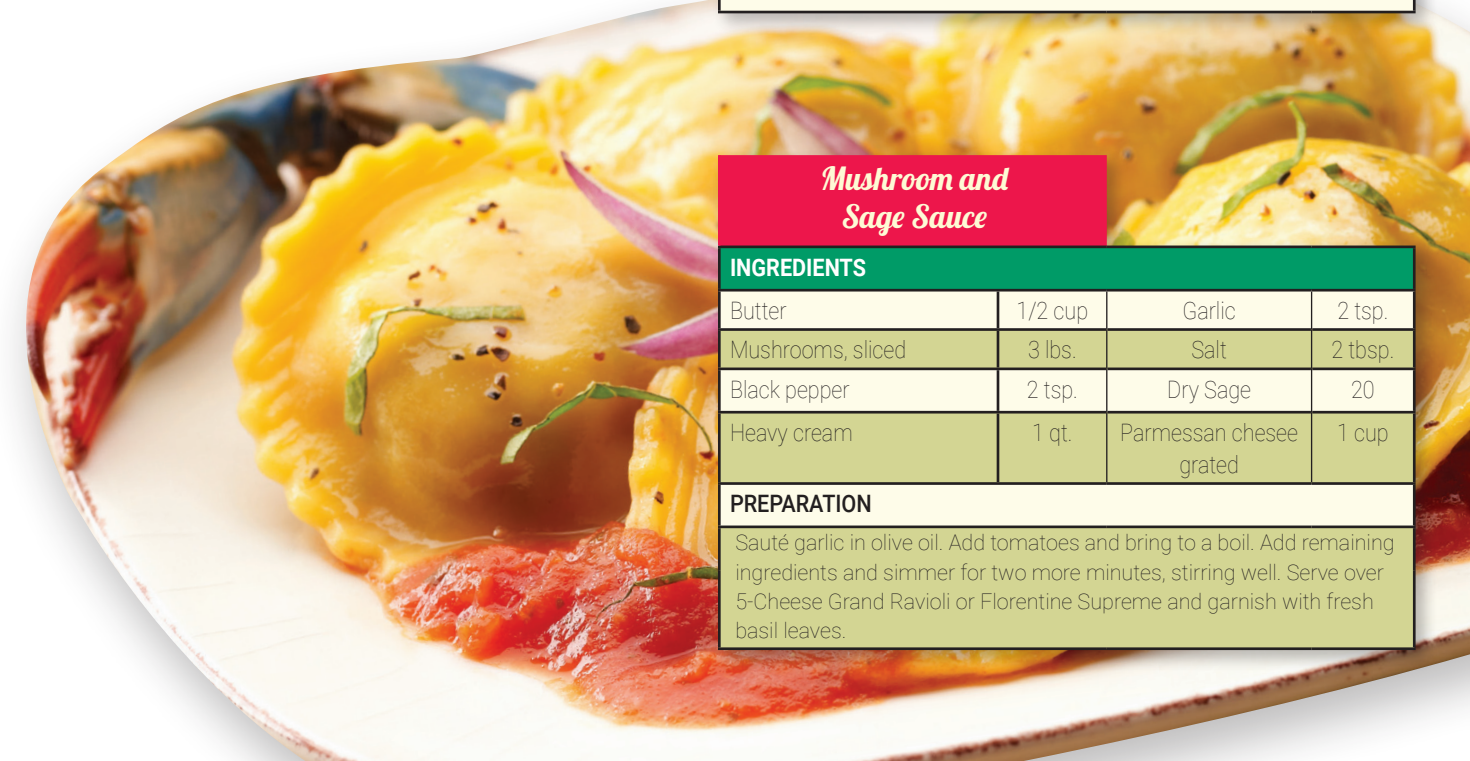
- Expanding your menu is easy with Roseli. Most of our Roseli products can be easily prepared in your pizza oven so you can use the equipment you already have on hand. You will have more opportunities to please current customers, win over new ones and profit every step of the way.
- Individual entrees or family style
- Hot Profits – Offering Roseli pasta products to your pizza menu can provide healthy profit margins

Grand Ravioli with Black Olives

INGREDIENTS			
Extra virgin olive oil	1/4 cup	Garlic, chopped	2 tsp.
Parsley, chopped	6 tbsp.	Basil, chopped	2 tbsp.
Canned crushed tomatoes	1 quart	Kalamata olives, pitted, chopped	20
Salt	2 tsp.	Black pepper	1 tsp.
Cayenne pepper	Pinch		
YIELD: Approximately 1 quart sauce			
Sauté garlic in olive oil. Add tomatoes and bring to a boil. Add remaining ingredients and simmer for two more minutes, stirring well. Serve over 5-Cheese Grand Ravioli or Florentine Supreme and garnish with fresh basil leaves.			

Tortellini Parmesan

INGREDIENTS			
Extra virgin olive oil	1 oz.	Shredded cheese	1 cup
Diced chicken	1/4 cup	Marinara sauce	5 oz.
Italian breadcrumbs	2 Tbsp.	Roselini Tortellini	6 oz.
PREPARATION			
Cook tortellini according to directions, and toss with olive oil, marinara sauce and chicken. Place on serving plate and top with cheese and breadcrumbs. Broil until golden brown and serve.			



Mushroom and Sage Sauce

INGREDIENTS			
Butter	1/2 cup	Garlic	2 tsp.
Mushrooms, sliced	3 lbs.	Salt	2 tbsp.
Black pepper	2 tsp.	Dry Sage	20
Heavy cream	1 qt.	Parmesan cheese, grated	1 cup
PREPARATION			
Sauté garlic in olive oil. Add tomatoes and bring to a boil. Add remaining ingredients and simmer for two more minutes, stirring well. Serve over 5-Cheese Grand Ravioli or Florentine Supreme and garnish with fresh basil leaves.			



Profitability Calculator

Operator Profitability Model	
Jumbo Cheese Ravioli	
A-Code: 2332781	P-Code: 626822
Pieces per case	130
Servings per case	26
Piece size (oz)	1.23
Price per piece	\$0.29
Pieces per serving	5
Price per serving	\$1.45
Sides/Sauce/Garnish*	\$1.00
Total Plate Cost	\$2.45
Menu Price	\$8.99
Contribution per plate	\$6.54
Food Cost	27.25%
PROFIT per case	\$170.04

Operator Profitability Model	
Tri-Color Cheese Tortellini	
A-Code: 9329137	P-Code: 629428
Pieces per case	986
Servings per case	43
Piece size (oz)	0.16
Price per piece	\$0.04
Pieces per serving	23
Price per serving	\$0.92
Sides/Sauce/Garnish*	\$1.00
Total Plate Cost	\$1.92
Menu Price	\$8.99
Contribution per plate	\$7.07
Food Cost	21.36%
PROFIT per case	\$304.01

Operator Profitability Model	
Cheese Manicotti	
A-Code: 2332856	P-Code: 629431
Pieces per case	64
Servings per case	32
Piece size (oz)	2.75
Price per piece	\$0.66
Pieces per serving	2
Price per serving	\$1.32
Sides/Sauce/Garnish*	\$1.00
Total Plate Cost	\$2.32
Menu Price	\$9.99
Contribution per plate	\$7.67
Food Cost	23.22%
PROFIT per case	\$245.44

Gourmet Pasta

NEW!

Our line of gourmet pasta has expanded to include 11 new items that will take your pasta-menu offering to the next level. With eye-catching colors, shapes and designs and filled with unique combinations of exciting flavors, these new pasta items are sure to please.

*Italian Sausage with
Confetti Pasta Triangle Ravioli*

Our Sicilian recipe – spicy Italian sausage blended with peppers, onions, marinara and Italian cheeses in a speckled trianglepasta pillow.

*3-Mushroom &
Wine Jumbo Round Ravioli*

A rich mixture of crimini, portabello and shitake mushrooms with wine and ricotta and parmesan cheeses.

*Lobster Ravioli with
Striped Pasta*

A delicious mixture of the finest Italian cheeses, succulent chunks of lobster meat and savory spices in an eye-catching egg and striped ink pasta pillow.

Veal (Osso Bucco) Triangle Ravioli

Triangle-shaped ravioli filled with braised veal Osso Bucco style with whole peeled Italian tomatoes, white wine, mirepoix of vegetable (onion, celery and carrots), freshly grated parmesan cheese and a hint of lemon, garlic and fresh herbs wrapped in an all-egg pasta with speckles of wild mushroom pasta.

*Lobster & Shrimp
Spotted Agnolotti Ravioli*

A chunky blend of lobster and rock shrimp, light cream and sherry wine reduction, onions and other flavorful seasonings in a spotted agnolotti pasta pillow.

Sopport Materials

Create your own customize point-of-sale elements

Customized Menus, Menu Cards, Table Tents, Placemats,Posters/Signage, Coasters, Static Clings/Danglers, Server Buttons. We'll design, print and deliver custom POS right to your door – even dropping in operator text and logos!

The Brand for Select Italian Tastes

* Ravioli * Tortellini * Manicotti * Stuffed Shells

Roseli offers two different cheese filling profiles: creamy and firm, to appeal to regional taste demands.

Creamy & Smooth Filling

Blend of three to five cheeses provides a light, creamy texture utilizing high-quality cheeses that will not weep or run: Ricotta, Romano, Parmesan, Mozzarella and White Cheddar.

Firm Filling

Blend of three cheeses provides a more firm, drier cheese texture utilizing high-quality cheeses that will not weep or run: Ricotta, Romano and Mozzarella.

Ravioli

Made with natural ingredients, Roseli® Ravioli are filled with whole milk ricotta, romano and parmesan cheeses, fresh pasteurized eggs and the finest meats available.

Tortellini

Available in a multitude of flavors to fit any menu application, Roseli® Tortellini are tender, bite-sized and versatile. And they're precooked, so they're ready in just minutes.

Meatballs

Made of beef and pork with no added TVP, the golden brown, hand-formed appearance of Roseli® Meatballs delivers homemade taste and quality.

Stuffed Shells

Roseli® Stuffed Shells are made with egg-rich pasta shells and packed with mozzarella, ricotta and parmesan cheeses.

Manicotti

Roseli® Manicotti is blended and cooked true to our old-world recipe. We use egg-rich, tubular pasta shells and then fill them with a savory blend of creamy ricotta, mozzarella and parmesan cheeses, herbs and spices.

Eggplant

Lightly coated with a delicious bite, Roseli® Eggplant is available in filet or cutlet, both battered and breaded.

*Tuscan-Style Roasted Vegetable with
Confetti Pasta Jumbo Square Ravioli*

Green and orange spotted pasta filled with an array of tuscan vegetables including red, yellow and green bell peppers, mushrooms and onions along with a blend of spices and Italian cheeses.

*Naples Margherita Pizza-Style
Cheese Giant Tortelloni*

The classic pizza transformed into pasta – our gigantic tortelloni is decorated with fresh basil flecks then filled with an authentically creamy blend of fresh tomatoes, basil and mozzarella.

*Blue Swimmer
Crab Round Ravioli*

Delicate rounds of pasta filled with Maryland blue crab and a flavorful blend of corn, cheese, basil and Phillips seafood seasoning.

*Roasted Butternut
Squash Spotted Agnolotti Ravioli*

Spotted half moon-shaped pasta filled with a fresh blend of roasted butternut squash, ricotta cheese, amoretti cookies, parmesan cheese and nutmeg.

5-Cheese Grand Ravioli

Wheat pasta filled with garlic and spices, plus parmesan, asiago, sharp provolone, mozzarella and premium whole milk ricotta cheeses combined to create a smooth and flavorful taste and texture.

*Florentine Supreme
Super Jumbo Ravioli*

Parsley pasta filled with grilled onions, spinach, garlic, spices and a savory combination of blue, ricotta, mozzarella and authentic potenzia parmesan cheeses.

Cooking Instructions

RAVIOLI		BREADED RAVIOLI		TORTELINI		MEATBALLS	
Boiling: Place desired amount of frozen ravioli into boiling water (3 quarts water per pound of ravioli). Cook uncovered 3 minutes for Square Ravioli and 4 1/2 – 6 minutes for Jumbo or Gourmet Ravioli, stirring occasionally. Cook until reaching a minimum internal ravioli temperature of 165° F. For at least 15 seconds. Carefully drain and serve with desired sauce and cheese.		Deep Fry: Keep frozen until ready for use. Pre-heat fryer to 375° F. Cook product for 2 1/2 - 3 minutes or until golden brown. Internal temperature should reach 165° F for at least 15 seconds. Drain and serve with marinara or your favorite sauce.		Boiling: Place desired amount of frozen tortellini into boiling water (3 quarts water per pound of tortellini). Cook uncovered for 2 minutes, stirring occasionally. Cook until reaching a minimum internal tortellini temperature of 165° F for at least 15 seconds. Carefully drain and serve with desired sauce and cheese.		Stove Top: Heat sauce or brown gravy. Place frozen meatballs in sauce and simmer 13 - 30 minutes.** Conventional Oven: Preheat oven to 375° F. Place frozen meatballs in oven and cook for 13 - 30 minutes. Microwave (1200 Watts): Place thawed meatballs in microwave and heat 4 - 7 minutes.** Internal temperature must reach 165° F	
SHELLS		MANICOTTI		EGGPLANT*		RIGATONI	
Conventional Oven: Place a layer of sauce into a pan coated with vegetable spray. Open plastic bag and place desired amount of frozen Stuffed Shells in pan (cheese side up), cover with sauce. Cover with lid or foil. Bake in preheated oven at 350° F for 1 hour and 10 - 15 minutes until internal temperature reaches 165° F for at least 15 seconds.		Oven: In a greased baking pan, pour sauce in the bottom of the pan. Place manicotti on sauce seam side down and pour additional sauce over pasta. Tightly cover baking dish with lid or foil. Bake in a preheated oven at 350° F for 45 minutes until a minimum of 165° F is reached for 15 seconds.		Deep Fry: Place frozen eggplant in fryer at 350° F for 1 - 1 1/2 minutes. Bake: Place frozen eggplant in preheated oven. Bake at 425° F for 20 - 25 minutes Broil: Thaw eggplant for 30 minutes. Broil for 5 minutes (turning over halfway through cook time).		Boiling: Place 1 pound of frozen rigatoni into boiling water (3 quarts water per pound of rigatoni). Cook uncovered for 3 minutes, stirring occasionally. Cook until reaching a minimum internal rigatoni temperature of 165° F for at least 15 seconds. Carefully drain and serve with desired sauce and cheese.	
Cook thoroughly, minimum internal temperature should be 165° F for at least 15 seconds.						**Depending on meatball size.	



U.S. Foodservice® offers exclusive brand products, created for foodservice professionals and foodservice applications.
For more information about Roseli® products, contact your
U.S. Foodservice Representative.