



SINCE 1989

MULTI PASTA LIMITED
14 OXFORD STREET
RICHMOND HILL ON

MULTI PASTA & CATERING

MAKES THE BEST IN HOMEMADE,

PREMIUM QUALITY, ITALIAN STYLE FRESH PASTA

We will gladly prepare our foods in your trays. (Just bring them in early.)

Advance notice is required. (3-5 days when possible.)

- ◆ The only ingredients in our pasta are: 100% Canadian durum semolina, fresh whole eggs (we crack our own eggs, and use only Grade "A", as opposed to using liquid or powdered eggs), and water. **We do not use white flour** in any of our pasta.
- ◆ In our flavoured pasta, we only use *fresh* vegetables like fresh spinach, fresh garlic, fresh parsley, fresh mushrooms, fresh peppers, etc.
- ◆ **All** of our pasta is egg noodle. We do **not** substitute the vegetables for the eggs.
- ◆ We do **not** add preservatives, colouring or artificial flavouring in **any** of our products.
- ◆ Our meat fillings are made with lean ground **meat** (veal / beef).
- ◆ We do not use **mixed meats** or **pork** in our fillings or meat sauce.
- ◆ Our **cheese** fillings are made with **fresh, creamy ricotta** and grated parmiggiano.
- ◆ Our fresh and fresh-frozen products are always fresh because we make them on our premises daily.

— ENJOY HOMEMADE GOODNESS —

BUON APPETITO!

*These are **some** of our products that you can choose from:*

FLAT PASTA

-Angel Hair
-Spaghetti
-Linguine
-Fettucine
-Pappardelle
-Lasagna sheets
-Cannelloni sheets
-Flavoured sheets
-Mafaldina

FORMED PASTA

-Penne Rigate
-Rigatoni
-Fusilli
-Shells
-Gemelli
-Buttons
-Spaghettoni
-Egg Pastina
-Assorted 3-Flavour

STUFFED PASTA

-Meat / Cheese Tortellini
-Meat / Cheese Ravioli
-Italian Sausage Ravioli
-Butternut Squash Ravioli
-Crab / Lobster Ravioli
-Chicken Tortellini
-4 Cheese Asiago Tortellini
-Meat/Cheese Agnolotti
-Porcini Mshrm. Agnolotti

SPECIALTIES

-Spelt
-Whole Wheat
-Fresh Spinach
-Garlic & Parsley
-Garlic & Saffron
-Hot/Sweet Pepper
-Lemon Pepper
-Gnocchi – 6 Varieties
-Cannelloni (5types)

*We have the **Best Spiducce** anywhere! (Lamb, Chicken or Pork).*

*Of course we also have the **Best Riceballs, Perogies, (2 Varieties) and Italian Sausage! (3 Varieties)** And there is always something **NEW!** Like **Tomato Sauce with no salt and no oil, and PINE NUT FREE Pesto!***

Regular Business Hours:

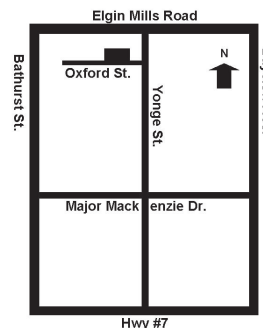
Tues- Fri: 9am - 6:30pm
Sat: 9am - 6pm
Sun: 10am - 4pm

CLOSED MONDAYS

Please call for holiday hours.

Call us: Tony or Rachel Chiovitti
905-884-9629

We accept Interac for payment.



info@multipasta.com
www.multipasta.com

NO ADDITIVES, COLOURING, PRESERVATIVES ARE ADDED IN ANY OF OUR PRODUCTS.

FLAT PASTA**APPROXIMATE
SERVING SIZE****(150 grams = 2 loops)****AVERAGE
COOKING TIME**

-Angel Hair	150 grams	4 – 5 minutes
-Fettucine	150 grams	4 – 5 minutes
-Linguine	150 grams	4 – 5 minutes
-Spaghetti	150 grams	4 – 5 minutes
-Pappardelle	150 grams	4 – 5 minutes
-Lasagna sheets	approx. 1 sheet/person or 6 – 8 sheets for an 8x11 pan	3 – 5 minutes

FORMED PASTA

-Gemelli	150 grams	8 – 10 minutes
-Fusilli	150 grams	8 – 10 minutes
-Rigatoni	150 grams	8 – 10 minutes
-Penne Rigate	150 grams	8 – 10 minutes
-Shells	150 grams	8 – 10 minutes
-Spaggetti, etc.	150 grams	8 – 10 minutes

STUFFED PASTA (If frozen, keep **frozen** until ready to put into boiling water!)

-Tortellini	200 grams	12 – 15 minutes
-Ravioli	200 grams	12 – 15 minutes
-Agnolotti	200 grams	12 – 15 minutes
-New York Style Ravioli	200 grams	12 – 15 minutes

GNOCCHI (Keep **frozen** until ready to put into boiling water!)

-Potato	300 grams	15 – 20 minutes
-Ricotta	300 grams	15 – 20 minutes
-Spinach	300 grams	15 – 20 minutes
-Tre Colore	300 grams	15 – 20 minutes
-Spelt, Whole Wheat or Squash	300 grams	15 – 20 minutes

✂-----*Why not keep this information handy!*-----✂**Our recommended cooking instructions for all of our fresh or frozen pasta products:**

- ◆ Always use plenty of water. Bring it to a rolling boil.
- ◆ Add a pinch of salt or a teaspoon of cooking oil, **only** if preferred.
- ◆ Put pasta into water (as per recommended times above).
- ◆ Stir gently and frequently. Taste for preferred tenderness.
- ◆ Remove from heat, add a cup of cold water **to stop the cooking process**.
- ◆ Strain the pasta and pour into a shallow bowl.
- ◆ Add your favorite sauce from our variety of freshly made tomato or cream-based sauces and toss.
- ◆ Top with grated parmigiano or romano cheese, if preferred, and serve. ***What a perfect dinner!***

HELPFUL TIPS

- ◆ **Our fresh pasta is not treated or processed for extended shelf life. It must be kept refrigerated until ready to use (4 to 5 days), or may be frozen to maintain freshness.**
- ◆ **NEVER THAW FROZEN PASTA!** Keep frozen until ready to use.
- ◆ Boil water first, toss in frozen pasta and stir frequently.
- ◆ Cooking times for refrigerated and frozen pasta are the same.

WHICH CUT WOULD YOU LIKE TODAY?

- Angel Hair (Very Fine)
- Spaghetti (Fine)
- Linguine (Medium)
- Fettucine (Broad)
- Pappardelle (Extra Broad)
- or Lasagna / Cannelloni Sheets

WHICH FLAVOUR?

- Egg Noodle / **Whole Wheat/Spelt**
- Fresh Spinach
- Garlic & Parsley
- "HOT" Red Pepper
- Sweet Red Pepper
- Lemon Pepper

How many servings? 2 sheets (loops) is an average serving of 150 grams.

We have many prepared entrées that only need warming up!

- ◆ **Lasagna:** Meat / Cheese (Ricotta and Spinach) / Vegetarian (Tomato Sauce or Cream Sauce) Chicken / Seafood / Butternut Squash & Potato. All are available in six sizes (From single serve up to 18-20 serve) Also available with Spelt or Whole Wheat Lasagna Sheets (Just phone ahead)
- ◆ **Meatballs** in Tomato Sauce (Available in 6, 15, or 30 piece trays)
- ◆ Cheese Tortellini Alfredo
- ◆ Fettucine with Alfredo Sauce and Chicken
- ◆ Meat or Cheese Tortellini / Ravioli with Tomato Sauce
- ◆ Spaghettoni with Meat Sauce / Meatballs
- ◆ Penne à la Vodka / Rigatoni Al Forno
- ◆ Spinach Roll, Whole Pieces / Sliced with Tomato Sauce
- ◆ Meat / Cheese Cannelloni with Tomato / Alfredo Sauce (available in 2, 4, 10 and 16 piece)
- ◆ Our Cannelloni (5 varieties) are also available in 4-pak without sauce.
- ◆ Eggplant Parmigiana HOT, Regular, or with Ricotta (6 sizes)
- ◆ Veal Scallopini or Veal Parmigiana (2-Piece or 4-Piece)
- ◆ Ossobuco
- ◆ Chicken Cacciatore
- ◆ Homestyle Meatloaf
- ◆ Single serving entrées are also available. *Great for lunch at work or school!*

Note: **Most** of our containers are suitable for **microwave or oven** use, just be sure to remove the plastic lid. Food may be transferred to other cookware if preferred.

All of our **sauces** are **heat and serve!** They are made fresh daily and should be kept **refrigerated** (4-5 days) or frozen until ready to use.

- | | |
|---|-----------------------------------|
| ➤ Tomato Sauce | ➤ Vodka Sauce |
| ➤ Meat Sauce (Bolognese) | ➤ Ortolano Sauce |
| ➤ "HOT" Tomato Sauce (Arrabiate) | ➤ Carbonara Sauce |
| ➤ White / Red Clam Sauce | ➤ Pesto: Basil or Sundried Tomato |
| ➤ Seafood Sauce – Shrimp & Salmon w/ Tomato | ➤ Chicken Stock / Vegetable Stock |
| ➤ Alfredo Sauce / Bechemel | ➤ Porcini Mushroom Stock |
| ➤ Rosé Alfredo Sauce | ➤ Assorted Soups |

NONNA'S SUNDAY DINNER SAUCE:

- | | |
|---------------------------------|---|
| ➤ Nonna's Plain Tomato Sauce | ➤ Pizza Sauce: Available in 3 Varieties... |
| ➤ Nonna's Tomato Mushroom Sauce | Oregano, Black Olives, or Mushrooms |
| ➤ Nonna's "HOT" Tomato Sauce | <i>Freshly packed and sealed in Mason jars.</i> |
| ➤ Nonna's Chunky Marinara Sauce | <i>(Refrigerate only after opening)</i> |

We also offer many other fine food specialties:

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- ◆ **Cannelloni:** Ricotta and Spinach / Meat / Chicken / Roasted Red Pepper & Goat Cheese
- ◆ **Spinach Roll:** Ricotta & Spinach / Meat / Ricotta with Peas & Mushrooms / Roasted Red Pepper & Goat Cheese
- ◆ **Sacketti or Packetti:** Ricotta & Spinach / Meat / Ricotta with Peas & Mushrooms / Roasted Red Pepper & Goat Cheese
- ◆ **Medallions:** Ricotta and Spinach or 5 Mushroom (Shitake, Portobello, Porcini, Oyster, Fresh)
- ◆ Our very own **QUEEN'S ANTIPASTO** (mild or hot)
- ◆ Our very own **GARLIC & PARSLEY "PASTA DRESSING"** (*aglio é olio*) HOT / MILD
- ◆ Seasoned Sundried Tomatoes
- ◆ Freshly grated Parmigiano or Romano cheese
- ◆ Freshly Packed Pine Nuts
- ◆ Freshly Packed Dry Porcini Mushrooms

☆ **Instructions for making lasagna with our *FRESH PASTA* sheets:**

Our pasta sheets are dusted with dry semolina to prevent sticking. Put pasta into boiling water (salt only if preferred) 4-6 minutes. Remove from boiling water, into cool water just briefly. Remove from water, let pasta drip dry for a couple of minutes. Cover bottom of tray with sauce and begin layering pasta and your filling. You may cut pasta to fit your tray or just fold it over to start the next layer. Bake prepared lasagna, loosely covered 80-90 minutes (depending on size) at 350°F. We recommend letting lasagna rest 5-10 minutes out of the oven to make it easier to cut, or cut before baking.

*A freshly made lasagna can be kept refrigerated for up to 3 days before baking.

Note: Our fresh pasta sheets can also be used for making cannelloni. Simply fold into three equal sections, cut and boil same as above.



1989...

In early 1989 the Chiovitti Family, (Tony, Rachel and their three children Sandra, Dori and Michael) came to the closely knit community of Richmond Hill to set up shop and share their family's best tasting meals with the families in the area. With the help of Tony's mom and dad, aunt and uncle and anyone else who could contribute in some way, Multi Pasta was off to its humble beginnings. A tough start, like many small businesses, but once the minor issues were ironed out we were able to start to supply banquet halls, restaurants, and other fine food shops. Tony's sales experience in quality foods from his time at Unico Foods proved to be invaluable to the success of Multi Pasta, specifically when it came to making a decision of whether to compete with low quality, lower priced, mass produced foods or maintain high quality standards to serve people who want products that are made with care and quality. The path taken by Tony and his family in 1989 has proven to be the right one, and over 20 years later high quality has never been compromised at Multi Pasta and never will be! When it costs more to continue to make it right, well that's just the way it is. Nothing changes, we all share in that, and can be assured that our products will consistently taste great and be of high quality, every time! We are also very proud of our staff, most of whom have been with us for more than 15 years. They share our commitment to work as a team and ensure our standards are maintained. They are a huge part of our success, and of course, so too, are our loyal customers like you.

The Chiovitti family thanks you for your patronage and loyalty over the last 20-plus years, and we hope to continue to serve you and your family for many years to come.

P.S. If it happens to be your first time in our shop we certainly hope it's a pleasant visit, and if you've purchased something we hope it's as good as you expected or better. We hope to see you again soon.

Thank You,

Tony, Rachel and Staff