



PASTIFICIO LORENZI®



CATALOGUE 2027 • PROFESSIONAL B2B COLLECTIONS



HEART RAVIOLI, HALF-MOONS & TAGLIATELLE

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE

1. TAGLIATELLE LINE

CLASSIC, COLOURED & MULTICOLOURED

Our tagliatelle are made in classic or coloured versions, using natural vegetable colours. Choose egg or egg-free dough for the full flavour of Italian tradition in an authentic, versatile product.

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE



CLASSIC

Traditional dough
with authentic flavour



WITH EGG

Fresh eggs for richer,
silky pasta



EGG-FREE

Light, versatile
dough



SPINACH

100% natural
spinach



BEETROOT

Natural colour
from red beetroot



CUTTLEFISH INK

Cuttlefish ink for
a rich, refined flavour



MULTICOLOURED

A natural mix of
flavours and colours



2. CLASSIC LINE

ITALIAN TRADITION

Simple, authentic ingredients of Italian tradition come together in timeless recipes, crafted with artisan care. A perfect balance of flavour and quality, expressing our passion for good food.

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE

HEART RAVIOLI



Ricotta & spinach

Pumpkin & amaretto

Potato & rosemary

Mushrooms &
scamorza

Parmigiano & pepper

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

HALF-MOON RAVIOLI



Radicchio & taleggio

Porcini & ricotta

Four cheeses

Burrata & tomato

Mozzarella & basil

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST



3. CLASSIC SEAFOOD LINE

FLAVOURS OF THE SEA

Selected ingredients from the sea meet Italian pasta-making tradition in gourmet recipes created for a unique experience. A perfect balance of freshness and creativity, with refined, memorable flavours.

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE

HEART RAVIOLI



Salmon & robiola

Prawns & courgette

Tuna & tomato

Cod & potato

Cuttlefish & ricotta

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

HALF-MOON RAVIOLI



Sea bass & lime

Sea bream & olives

Creamed salt cod

Crab & parsley

Prawn & burrata

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST



4. SPECIAL LINE

SELECTED RECIPES

Premium ingredients selected from the finest regions of the world meet in gourmet recipes created for a unique experience. A perfect balance of Italian tradition and contemporary creativity, with refined, memorable flavours.

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE

HEART RAVIOLI



Duck & orange

Speck & Brie

Grouper & lemon

Porcini & sausage

Smoked ricotta & walnuts

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

HALF-MOON RAVIOLI



Beef cheek & Barolo

Prawns & bisque

Goat cheese & honey

Aubergine &
scamorza

Octopus & potato

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST



5. LUX LINE

GOURMET EXCELLENCE

Premium ingredients selected from the finest regions of the world meet in gourmet recipes created for a unique experience. A perfect balance of Italian tradition and contemporary creativity, with refined, memorable flavours.

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE

HEART RAVIOLI



Alba white truffle

PRICE ON
REQUEST



Foie gras & black
truffle

PRICE ON
REQUEST



Lobster & burrata

PRICE ON
REQUEST



Japanese Wagyu

PRICE ON
REQUEST



Caviar & ricotta

PRICE ON
REQUEST

HALF-MOON RAVIOLI



Jamón Ibérico de
Bellota

PRICE ON
REQUEST



King crab & lime

PRICE ON
REQUEST



Scallop & saffron

PRICE ON
REQUEST



Bronte pistachio

PRICE ON
REQUEST



Black truffle & 36-
month Parmigiano

PRICE ON
REQUEST



6. LUX RESERVE LINE

EXCEPTIONAL INGREDIENTS

Rare ingredients selected from the world's most prestigious culinary traditions meet in signature recipes for an exceptional gastronomic experience. Italian pasta-making artistry, extraordinary ingredients and contemporary creativity combine in memorable flavours.

WITH EGG OR EGG-FREE • NATURAL VEGETABLE COLOURS OF YOUR CHOICE

HEART RAVIOLI



Alba white truffle & fonduta

Foie gras & Sauternes

King crab & yuzu

Miyazaki Wagyu & Parmigiano

Oscietra caviar & burrata

PRICE ON REQUEST

PRICE ON REQUEST

PRICE ON REQUEST

PRICE ON REQUEST

PRICE ON REQUEST

HALF-MOON RAVIOLI



Blue lobster & champagne

Red langoustines & kaffir lime

Amberjack & bottarga

Jamón Joselito & pecorino

Fine black truffle & 48-month aged cheese

PRICE ON REQUEST

PRICE ON REQUEST

PRICE ON REQUEST

PRICE ON REQUEST

PRICE ON REQUEST



7. VEGAN LINE

EGG-FREE

Selected plant-based ingredients meet Italian pasta-making tradition in gourmet recipes created for a unique experience. A perfect balance of natural flavour and contemporary creativity, with refined, memorable tastes.

EGG-FREE • NATURAL VEGETABLE COLOURS

HEART RAVIOLI



Pumpkin & ginger

Aubergine & tomato

Spinach & tofu

Beetroot & potato

Artichoke & lemon

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

HALF-MOON RAVIOLI



Peas & mint

Mushrooms & truffle

Cauliflower & curry

Purple potato & leek

Broccoli & almonds

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

PRICE ON
REQUEST

8. BESPOKE CREATIONS

YOUR RECIPE, OUR EXPERTISE

We create bespoke ravioli, developed together with chefs, restaurants and professionals. We can tailor combinations of ingredients, colours and flavours to your requirements.



CUSTOM
FILLINGS



DOUGH
COLOURS



HEART OR
HALF-MOON SHAPES



EXCLUSIVE
RECIPES

ALL PASTA: EGG OR EGG-FREE • COLOURS OF YOUR CHOICE

PROFESSIONAL PACKAGING

5 KG CARTON

Single format for professional use

BESPOKE RECIPE DEVELOPMENT

For restaurants, hotels, distributors and professional operators.
Fillings, colours and recipes developed on request, subject to production feasibility.
Minimum quantities for bespoke production are defined for each project.
Italian and international premium ingredients available on request.

9. ORDERS & SUPPLY

PRODUCTION ACCESS BY RESERVATION



Pastificio Lorenzi products are artisan-made exclusively to order, with dedicated production times.

Products are not available for immediate delivery.

Requests enter our production schedule according to availability.



MADE-TO-ORDER PRODUCTION

Access by reservation.



MINIMUM ORDER: 20 KG



DELIVERY TIMES

Confirmed according to product and quantity.



INTERNATIONAL SHIPMENTS

Professional packaging and transport suitable for the cold chain. Destination, local regulations and logistics are checked when the request is made.



REQUESTS, ORDERS & INFORMATION

preventivi@pastificiolorenzi.com



LABORATORY

Misano Adriatico (RN) • Italy



SCHEDULED PRODUCTION • STARTING JANUARY 2027

Standardised recipes and production parameters support consistent supplies.

Heart ravioli, half-moons and tagliatelle: egg or egg-free, in a choice of colours.

B2B supply only • No direct consumer sales.
Catalogue for professional operators.

10. CONTACT & LOCATION

PASTIFICIO LORENZI

Pastificio Lorenzi is at your service for information, supply requests, new product development and professional collaborations. Our artisan expertise and passion for Italian pasta serve restaurants, hotels, distributors and industry professionals.



REQUESTS, ORDERS & INFORMATION
preventivi@pastificiolorenzi.com



LABORATORY
Misano Adriatico (RN) • Italy



WEBSITE
www.pastificiolorenzi.com



SUPPLY

B2B only for restaurants, hotels, distributors and professional operators.



PRODUCTION

Made to order, with dedicated scheduling.

PASTIFICIO LORENZI

PRODUCTS OF ITALIAN EXCELLENCE

Heart ravioli, half-moons and tagliatelle: egg or egg-free, in a choice of colours.

CATALOGUE FOR PROFESSIONAL OPERATORS