

A Unique Pasta Now Available in the U.S.

- Posted by [Patsy Kreitman](#)
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A large, stylized signature of the word "Garofalo" in a cursive script, written in black ink. The signature is positioned on the left side of the page, overlapping the main text area.

Anyone who knows me would say I am a pasta fanatic. I adore all types of pasta, and will eat it simply with a bit of olive oil or with a flavorful sauce. So, when the opportunity to taste a new brand of pasta was presented, I jumped at the chance. I was pleasantly surprised when I received the package from Garofalo Signature Pasta and it included four different pasta shapes. The clear cellophane packaging allows you to really see the beautiful cuts of pasta.

Background on Garofalo Signature Pasta:

"Garofalo Signature pastas are created from only the finest durum wheat sourced from across the globe by owner Massimo Menna. Durum wheat used to create Garofalo Signature pastas must meet the highest standards for protein content and color quality to guarantee a product with superior aesthetic and flavor that will perform consistently whether prepared by a professional or home chef. "

I was very interested to try the Whole Wheat Rotini since I have been trying to incorporate more whole grains into my meal planning. Rather than cover it in a sauce, I wanted to really taste the flavor of the pasta and just used a little extra virgin olive oil on it. I was pleasantly surprised that it tasted very much like traditional pasta. It cooked up perfectly using the package directions and the color was much lighter than what I have seen with other whole wheat pastas. I think that this whole wheat pasta would easily be incorporated in just about any traditional sauce and no one would even realize they were eating a healthier pasta.

There was an interesting cut of pasta that resembles calamari rings, Calamarata. This has to be one of the most interesting pastas I have ever seen. Garofalo recommends a mushroom sauce to go with this pasta, but after making the pasta I think it would be paired well with any thick and creamy sauce. The Fettucine served with an Alfredo Sauce was another winner with my family. The Penne Rigate is unique in that it not only has ridges on the outside of the pasta, but also on the inside. This allows the pasta to grab hold of more sauce, which makes it different from the Penne Rigate I have seen at my local grocery store.

Overall, Garofalo pasta went over very well with my family. Right now, it is currently available at Costco stores on the West Coast, Piggly Wiggly in the South and Midwest, as well as A&P and specialty grocery stores in the Northeast.

Photos courtesy of Garofalo Singature Pasta