

Casa di Trevi
Gourmet Pasta Products

KEEP FROZEN

DO NOT DEFROST

**MEAT
TORTELLINI**



INGREDIENTS: *Dough:* Enriched Durum Wheat Flour, Water, Pasteurized Whole Eggs, Corn Flour, Soybean Oil. *Filling:* Cooked Beef, Prosciutto Trimmings, Bread Crumbs, Uncured Mortadella, Salt, Corn Syrup Solids, Garlic, Nonfat Dry Milk, Romano Cheese, Spices.

**NET WEIGHT: 12 LBS
(12 - 1 lb. BAGS)**

*Distributed by: Casa di Trevi · 534 W. Westfield Ave · Roselle Park, NJ · 07204
(908) 259-9000 · www.casaditrevi.com*

Casa di Trevi
Gourmet Pasta Products

KEEP FROZEN

DO NOT DEFROST

**MEAT
RAVIOLETTI**

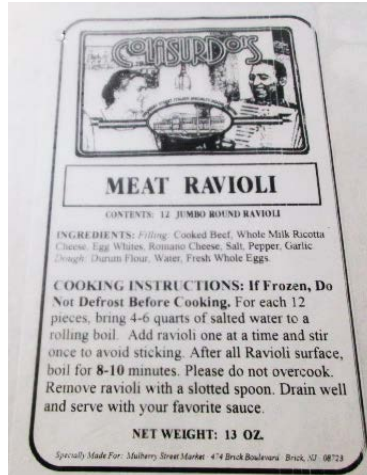
INGREDIENTS: *Dough:* Enriched Durum Wheat Flour, Water, Pasteurized Whole Eggs, Corn Flour, Soybean Oil. *Filling:* Cooked Seasoned Beef Roast, Ground Beef, Bread Crumbs, Uncured Mortadella, Nonfat Dry Milk, Grated Romano Cheese, Spices.

NET WEIGHT: 12 LBS.

ALLERGEN INFORMATION:

This product contains wheat, eggs, milk and soy.

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Luigi's

Italian Specialties

GOURMET

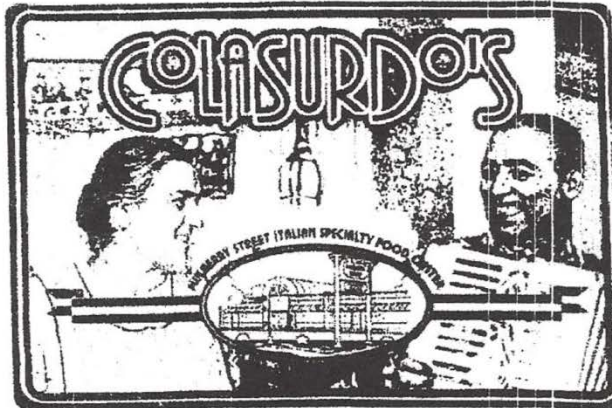
MEAT TORTELLINI

INGREDIENTS: *Dough:* Enriched Durum Wheat Flour, Water, Pasteurized Whole Eggs, Corn Flour, Soybean Oil. *Filling:* Cooked Beef, Prosciutto Trimmings, Bread Crumbs, Uncured Mortadella, Salt, Corn Syrup Solids, Garlic, Nonfat Dry Milk, Romano Cheese, Spices.

COOKING INSTRUCTIONS: Bring 4 quarts of salted water to a rolling boil. Add Tortellini and stir frequently. When water re-boils, cook for 12-15 minutes. Drain well and serve with your favorite sauce.

NET WEIGHT: 16 OZ.

Specially Made For: Luigi's Meats & Deli - 424 Dover Road South - Toms River, NJ - 08757



MEAT RAVIOLI

CONTENTS: 12 JUMBO ROUND RAVIOLI

INGREDIENTS: *Filling:* Cooked Beef, Whole Milk Ricotta Cheese, Egg Whites, Romano Cheese, Salt, Pepper, Garlic.
Dough: Durum Flour, Water, Fresh Whole Eggs.

COOKING INSTRUCTIONS: If Frozen, Do Not Defrost Before Cooking. For each 12 pieces, bring 4-6 quarts of salted water to a rolling boil. Add ravioli one at a time and stir once to avoid sticking. After all Ravioli surface, boil for 10 minutes. Please do not overcook. Remove ravioli with a slotted spoon. Drain well and serve with your favorite sauce.

NET WEIGHT: 13 OZ.

Specially Made For: Mulberry Street Market - 474 Brick Boulevard - Brick, NJ - 08723

*2119 Whitesville Rd,
Tom's River, NJ. 08755*

MEAT RAVIOLI

KEEP
FROZEN

DO NOT
DEFROST

Casa di Trevi

*All
Natural*



GOURMET

CONTENTS:
12 RAVIOLI

MEAT RAVIOLI

INGREDIENTS: *Filling:* Cooked Beef, Whole Milk Ricotta Cheese, Egg Whites, Romano Cheese, Salt, Pepper, Garlic.
Dough: Durum Wheat Flour, Water, Fresh Whole Eggs.

COOKING INSTRUCTIONS: If Frozen, Do Not Defrost Before Cooking. For each 12 pieces, bring 4-6 quarts of salted water to full boil. Add Ravioli one at a time. Stir once to make sure ravioli do not stick. Bring water back to a full boil. After all Ravioli surface, cook for 10 minutes. Please do not overcook. Drain well and serve with your favorite sauce.



ALLERGEN INFORMATION:
CONTAINS: EGGS, MILK, WHEAT.

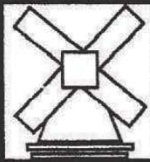
NET WEIGHT: 13 OZ.

Manufactured for: Casa di Trevi · 534 W. Westfield Avenue · Roselle Park, NJ · 07204

*534 W. Westfield
Roselle Park NJ 07204*

MEAT RAVIOLI

DUTCH



MILL

MARKET

MEAT RAVIOLI

CONTAINS: 12 JUMBO ROUND RAVIOLI

INGREDIENTS: *Filling:* Cooked Beef, Whole Milk Ricotta Cheese, Egg Whites, Romano Cheese, Salt, Pepper, Garlic. *Dough:* Durum Flour, Water, Fresh Whole Eggs.

COOKING INSTRUCTIONS: If Frozen, Do Not Defrost Before Cooking. For each 12 pieces, bring 4-6 quarts of salted water to full boil. Add Ravioli one at a time. Stir once to make sure ravioli do not stick. Bring water back to a full boil. After all Ravioli surface, cook for 10 minutes. Please do not overcook. Drain well and serve with your favorite sauce.

NET WEIGHT: 13 OZ.

Manufactured by: Casa di Trevi 534 W. Westfield Avenue Roselle Park, NJ 07204

261 Milford WARREN Glen
Milford NJ - 08848 Rd.

MEAT RAVIOLI



KEEP FROZEN **DO NOT DEFROST**

Gina's

ITALIAN DELI

GOURMET

MEAT RAVIOLI

CONTENTS: 12 PIECES

INGREDIENTS: Dough: Flour, Water, Eggs. Filling: Cooked Beef, Ricotta Cheese, Water, Chopped Spinach.

DIRECTIONS: For each 12 pieces, bring 4-6 quarts of salted water to full boil. Add Ravioli one at a time. Bring water back to a full boil. When Ravioli come to the surface, boil for 8-10 minutes. Remove with slotted spoon. Serve with your favorite sauce.

NET WGT: 12 OUNCES

Specially made for: Gina's Italian Deli, 3 Ronald Drive, East Hanover, N.J. 07936



GOURMET

Meat Ravioli

CONTENTS: 12 JUMBO ROUND RAVIOLI

INGREDIENTS: *Filling:* Cooked Beef, Whole Milk Ricotta Cheese, Egg Whites, Romano Cheese, Salt, Pepper, Garlic. *Dough:* Durum Flour, Water, Fresh Whole Eggs.

COOKING INSTRUCTIONS: **If Frozen, Do Not Defrost Before Cooking.** For each 12 pieces, bring 4-6 quarts of salted water to full boil. Add Ravioli one at a time. Stir once to make sure ravioli do not stick. Bring water back to a full boil. After all Ravioli surface, cook for 8-10 minutes. Please do not overcook. Drain well and serve with your favorite sauce.

NET WGT: 12 OZ.

Specially made for: Monterey Gourmet · 167 Morristown Road · Bernardsville, NJ · 07924

*167 Morristown Rd.
Bernardsville NJ 07924*

MEAT RAVIOLI

Mossuto's Market

GOURMET

MEAT RAVIOLI

CONTENTS: 12 RAVIOLI

INGREDIENTS: *Filling:* Cooked Beef, Whole Milk Ricotta Cheese, Egg Whites, Romano Cheese, Salt, Pepper, Garlic.
Dough: Durum Flour, Water, Eggs.

COOKING INSTRUCTIONS: **If Frozen, Do Not Defrost Before Cooking.** For each 12 pieces, bring 4-6 quarts of salted water to full boil. Add Ravioli one at a time. Stir once to make sure ravioli do not stick. Bring water back to a full boil. After all Ravioli surface, cook for 10 minutes. Please do not overcook. Drain well and serve with your favorite sauce.



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NET WEIGHT: 12 OZ.

Specially Made For: Mossuto's Market · 2029 Highway #35 · Wall, NJ · 07719

*2029 Route 35
Wall, NJ 07719*

MEAT RAVIOLI

Luigi's

Italian Specialties
GOURMET

MEAT RAVIOLI

CONTENTS: 12 JUMBO ROUND RAVIOLI

INGREDIENTS: *Filling:* Cooked Beef, Whole Milk Ricotta Cheese, Egg Whites, Romano Cheese, Salt, Pepper, Garlic. *Dough:* Durum Flour, Water, Fresh Whole Eggs.

COOKING INSTRUCTIONS: If Frozen, Do Not Defrost Before Cooking. For each 12 pieces, bring 4-6 quarts of salted water to full boil. Add Ravioli one at a time. Stir once to make sure ravioli do not stick. Bring water back to a full boil. After all Ravioli surface, cook for 8-10 minutes. Please do not overcook. Drain well and serve with your favorite sauce.

US
Department of
Agriculture
NO. 8429

NET WEIGHT: 12 OZ.

Specially Made For: Luigi's Meats & Deli 424 Dover Road South 7000 Bayou NJ 08707