



# Borsettino Line

## Cooking Instructions

Per pound of pasta, bring 6 quarts of water and one tablespoon of salt to boil. Add borsettini. Bring water back to boil and simmer for 4 to 5 minutes.

Serve with favorite sauce.

## Handling

Store at zero degrees Fahrenheit or below. Cook from a frozen state. Do not defrost.

**Case pack: 2/5 lbs. Bags**

**37 pieces borsettino per pound**



### **Four Cheese Borsettino**

Four imported cheeses wrapped in plain purse shaped egg pasta.

### **Pesto Genovese Borsettino**

Fresh basil, pine nuts, Italian olive oil and imported pecorino romano cheeses in a purse shaped pasta with spinach accents.

### **Lobster Borsettino**

Lobster & crab blended with fresh herbs & garlic in a purse shaped pasta with red tomato accents.

### **Wild mushroom Borsettino**

A blend of various wild mushrooms encased in porcini accented purse shaped pasta.

**LILLY'S PASTA**  
**GASTRONOMIA ITALIANA**

3519 W. Commonwealth Ave. #L  
Fullerton Ca. 92833

Phone: (714) 773 1977  
Fax: (714) 773 5295  
Email: [info@lillyspasta.com](mailto:info@lillyspasta.com)