

LOUISA



— *Pasta filled with Passion!* —



Louisa Food Products
1918 Switzer Ave
St. Louis, MO 63136
www.louisafoods.com

Ravioli

PRODUCT & DESCRIPTION

MEAT FILLED RAVIOLI

CLASSIC BEEF *Louisa's classic richly seasoned beef with spinach and freshly grated Parmesan and Romano*

CLASSIC BEEF JUMBO ROUND *Louisa's classic tasty beef filling*

CLASSIC BEEF JUMBO SQUARE *Louisa's classic tasty beef filling*

CHIANTI BRAISED BEEF SHORT RIB & BEEF *Slowly braised Beef Short ribs with a Chianti reduction and mirepoix, then blended with parmesan and romano cheese for a rich and meaty ravioli*

VEAL & PORTABELLA MUSHROOM *A blend of braised veal, sliced portabella, sherry, freshly grated Parmesan and Romano*

CHICKEN & PORTABELLA MUSHROOM *Chicken, sliced portabella and sherry, blended with freshly grated Parmesan and Romano cheeses*

CHEESE FILLED RAVIOLI

FOUR CHEESE *Blend of Sardinian Pecorino, Grana Padano, sharp provolone, and ricotta cheese*

CLASSIC FOUR CHEESE JUMBO ROUND *Blend of Sardino Pecorino, Grana Padano, sharp provolone, and ricotta cheese*

CLASSIC FOUR CHEESE JUMBO SQUARE *Filled with our classic blend of cheeses*

GENOVESE BASIL PESTO CHEESE *Imported basil pesto Genovese, blended with creamy Crescenza cheese, Grana Padano, and imported Romano*

CAPRESE MEZZALUNA *Classic "Caprese" filling with fresh Roma tomatoes, basil, garlic, Imported Romano, Parmesan, Provolone, and Mozzarella*

FIVE CHEESE MEZZALUNA *Flavorful blend of Italian cheeses; Creamy Ricotta, Imported Romano, Parmesan, Mozzarella, and Provolone*

SMOKED MOZZARELLA with PROSCIUTTO *Smoked mozzarella cheese, blended with smoked prosciutto and 18 month aged, imported Grana Padano cheese*

GOAT CHEESE WITH ROASTED RED PEPPERS *Soft goat cheese blended with Roasted Peppers and Mediterranean herbs*

PARMIGIANO REGGIANO & TRUFFLE *Parmigiano Reggiano is blended with cream, mozzarella, and Truffle for a creamy ravioli with a distinctive flavor*

BURRATA MOZZARELLA & HERBES DE PROVENCE PANZEROTTI *Jumbo sized ravioli filled with fresh Burrata mozzarella, Grana Padano, cream and Herbes de Provence. Try pan searing and serve as an impressive appetizer.*

FONDUTA CHEESE *Creamy filling with impored Fontina "Piave Stravecchio," 18 month Imported Grana Padano, and a hint of white truffle oil*

RICOTTA CHEESE JUMBO SQUARE *Filled with a blend of ricotta and imported Romano cheese*

SEAFOOD FILLED RAVIOLI

LOBSTER, SHRIMP, & SCALLOP *Shrimp, Scallops, and North Atlantic Lobster, blended with a fine mirepoix, fresh garlic, and a spicy cream*

LOBSTER & SHRIMP *Shrimp and North Atlantic Lobster in a Sherry cream sauce and fine mirepoix*

NORTH ATLANTIC LOBSTER *Large cuts of sweet North Atlantic Lobster blended with Brandy, Imported Grana Padano, with a hint of lemon zest and fresh dill.*

CRABMEAT *Tender Crabmeat cooked in a White Port Wine; blended with Parsnip cream and a hint of crushed red pepper for a spicy background*

SHRIMP & BASIL *Tender shrimp sautéed with fresh garlic sauce, blended with basil, lemon zest, mozzarella, Grana Padano, parmesan, romano, and cream*

SHAPE

CODE

WEIGHT

APPROX. CT.

2" Square

40042

2/5#

325ct

2½ Round

40044

2/5#

150ct

2½ Square

40027

2/5#

115ct

4x2" Half Moon

40613

2/3#

105ct

2½" Octagon

40032

2/3#

90ct

2½" Octagon

40033

2/3#

90ct

2" Square

40086

2/5#

325 ct

2½" Round

40088

2/5#

150ct

2½" Square

40028

2/5#

115ct

2¼" Square

40080

2/3#

120ct

3" x1½" Half Moon

40604

2/3#

135ct

3"x1½" Half Moon

40601

2/3#

135ct

3" Triangle

40684

2/3#

110ct

2½" Triangle

40685

2/3#

160ct

2¼" Square

40620

2/3#

120ct

5.3" x 2.85" Mezzaluna

40618

6.6#

54ct

2½" Square

40686

2/3#

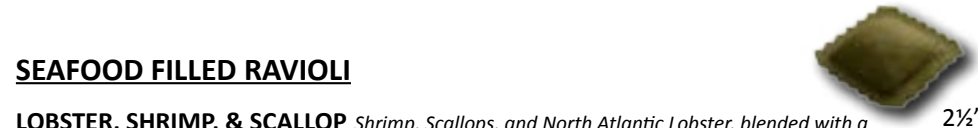
75ct

2½" Square

40010

2/5#

115ct



Product & Description

VEGETABLE FILLED RAVIOLI

PORTABELLA MUSHROOM *Fresh baby Bella mushrooms blended with Parmesan, Ricotta, and Mozzarella*

BUTTERNUT SQUASH "Mantova Style" (Town in Northwest Italy) *Butternut squash with Amoretti Cookie Crumbs, Grana Padano, Dijon Mustard, and Apricot Preserves*

BUTTERNUT SQUASH with SAGE DOUGH *Specks of sage compliment butternut squash filling made with sautéed onions, Amoretti Cookie Crumbs, and Apricot Preserves*

SPINACH & CHEESE *Spinach sautéed in butter and garlic; blended with Ricotta, Parmesan, and Mozzarella*

MEDITERRANEAN VEGETABLE *Fire roasted peppers, roasted onions, asparagus, zucchini, baby Bella spinach blended with Fontina, Parmesan, and Ricotta*

PORCINI MUSHROOM *Imported mushrooms sautéed in butter, garlic, thyme, and white wine; blended with freshly grated Grana Padano*

SPINACH & ARTICHOKE with SPINACH PASTA *Sautéed spinach, onions, and artichoke hearts are blended with Ricotta, Mozzarella, Parmesan, and Romano; wrapped in a spinach pasta*

ASPARAGUS MEZZALUNA *Fresh asparagus and roasted tomatoes are blended with freshly grated 18 month aged, imported Grana Padano, Mozzarella, and Ricotta*

SPINACH & CHEESE WITH PEPPER DOUGH MEZZALUNA *Fresh baby spinach and garlic are blended with Ricotta, Mozzarella, and cream cheese. The dough has cracked black pepper to add a little kick. The dough is formulated to allow for a great deep fried appetizer!*

RAVIOLI UNCOOKED

CLASSIC BEEF *Louisa's Classic rich and seasoned beef filling in our fresh, uncooked pasta*

Shape

Code

Weight

Approx. Ct.

2½" Round

40030

2/3#

95ct

2½" Triangle

40680

2/3#

160ct

2" Square

40621

6#

195ct

2" Round

40040

2/3#

150ct

2" Round

40041

2/3#

150ct

2½" Square

40045

2/3#

75ct

2½" Square

40039

2/3#

75ct

4"x2" Half Moon

40615

2/3#

100ct

3"x1½" Half Moon

40619

2/3#

155ct



Tortellacci, Tortelloni & Tortellini

TORTELLACCI (GIANT)

BRAISED VEAL (OSSOBUCCO) *Prepared "Ossobuco Alla Milanese" style with fresh, braised veal, fine mirepoix, Bouquet Garni Demi Glace and reduced to a rich, meaty filling*

FONDUTA *A Creamy filling with fontina, imported "Piave Stravecchio," 18 month Imported Grana Padano, and a hint of white truffle oil*

TORTELLONI

CHEESE WITH CARAMELIZED ONION & GARLIC *Diced fresh onions and garlic sautéed in olive oil until caramelized; Blended with Ricotta, Mozzarella, Parmesan, and Romano cheeses*

CHICKEN & PROSCIUTTO *Roasted chicken and prosciutto are paired for a flavorful treat; blended with Port wine, freshly grated Romano and Parmesan, sage, and Thyme*

SPINACH & CHEESE *Fresh spinach sautéed in butter and onion, blended with Grana Padano, Ricotta, and lemon zest*

PORCINI MUSHROOM *Imported Porcini mushrooms, sautéed in butter, garlic, thyme, and white wine; blended with freshly grated 18 month aged Grana Padano*

TORTELLINI

MEAT (BEEF, PORK, & PROSCIUTTO) *Perfect blend of Beef, Pork, Prosciutto, and spices with Ricotta, freshly grated Parmesan, and Romano*

CHEESE *Creamy Ricotta blended with Swiss, freshly grated imported Romano, and Parmesan, with a touch of garlic*

BRAISED BEEF *Rich seasoned braised beef with freshly grated Parmesan and Romano*

CHEESE wrapped in SPINACH PASTA *Creamy Ricotta, blended with Swiss, freshly grated Parmesan and Asiago with garlic, then wrapped in spinach pasta*

CHEESE wrapped in TRI-COLOR PASTA *Creamy Ricotta, blended with Swiss, freshly grated Parmesan and Asiago with garlic, then wrapped in Spinach, Tomato, and Our Original Fresh Egg Pasta*

MINI CHEESE TORTELLINI *Creamy Ricotta blended with Swiss, freshly grated Parmesan, and Romano*

TOTELLINI UNCOOKED

MEAT (SAUSAGE & BEEF) *Italian sausage and beef blended with onions, spices, Ricotta, and Parmesan*

40022

15#

480ct

40275

2/3#

95ct

40278

2/3#

90ct

40296

6#

190ct

40293

6#

190ct

40295

6#

190ct

40298

6#

190ct



40222

2/5#

585ct

40232

2/5#

585ct

40262

2/5#

585ct

40252

2/5#

585ct

40272

2/5#

585ct

40231

6#

1070ct

40223

10#

1320ct

Agnolotti

Product & Description	Shape	Code	Weight	Approx. Ct.
GORGONZOLA AGNOLOTTI Filled with gorgonzola, Grana Padano, and a touch of thyme and sage	2½" Square	40201	6#	185ct

Sacchetti & Casoncelli

GRANA PADANO CHEESE SACCHETTINI Filled with Grana Padano cheese in a little package	Small Purse/ Sack	40288	6#	450ct
CHEESE SACCHETTI A delightful blend of Ricotta, Mozzarella, freshly grated Romano and Parmesan cheeses	Med. Purse/ Sack	40281	6#	210ct
PROSCIUTTO, MORTADELLA, AND SPECK CASONCELLI Small ravioli that is pinched into a shape that resembles a bow tie. Filled with three of Italy's meats and Grana Padano cheese.	Small Half-Moon	40211	6#	365ct

Cannelloni

MEAT (BEEF & PORK) Louisa traditional rich blend of beef and pork with onions, celery, garlic, and rosemary wrapped in pasta		40122	13.5#	72/3oz
CANNELLONI FLORENTINE (VEAL & SPINACH) Classic blend of braised veal, spinach, Parmesan and Romano		40132	13.5#	72/3oz
ROASTED CHICKEN CANNELLONI Chicken roasted with Italian herbs, blended with sautéed spinach, sun-dried tomatoes, onion, Ricotta, Parmesan, and Romano		40112	6.75#	36/3oz
LOBSTER, SHRIMP, & SCALLOP CANNELLONI Mix of seafood in a creamy Port wine sauce, fine mire-poix, and tarragon		40162	6.75#	36/3oz
MEDITERRANEAN VEGETABLE CANNELLONI Roasted peppers, roasted onions, asparagus, zucchini, baby bella spinach blended with Fontina, Parmesan, and Ricotta		40111	6.75#	36/3oz
BREADED SPINACH & ARTICHOKE CANNELLONI Blend of creamy Ricotta, freshly grated Parmesan and Romano, breaded in Italian bread crumbs and ready for you to bake or deep fry		40177	10#	60ct
MANICOTTI Creamy Ricotta blended with Mozzarella and freshly grated Romano		40142	13.5#	72/3oz
MANICOTTI FLORENTINE Spinach and onions blended with creamy Ricotta, Mozzarella, and freshly grated Romano		40152	13.5#	72/3oz

Gnocchi

RICOTTA GNOCCHI Italian dumpling with Ricotta, Parmesan, and imported Grana Padano cheese		40901	2/5#	985ct
POTATO GNOCCHI Italian dumpling with potato pasta and a touch of Piave Stravechio and Asiago cheese		40902	2/5#	985ct
BUTTERNUT SQUASH GNOCCHI Italian dumpling style pasta, flavored with fresh butternut squash		40903	2/5#	1130ct

Sauces

Traditional sauces made with fresh ingredients in our kitchen. Just thaw and heat!

MEAT SAUCE Our classic recipe consisting of a rich blend of beef, vegetables, and spices		40424	12#	2/6#
ALFREDO SAUCE Blend of heavy cream, freshly grated Parmesan, and a touch of garlic for an authentic and rich taste		40472	12#	2/6#



Pasta Sheets & Shells

Product & Description	Shape	Code	Weight	Approx. Ct.
EXTRA THIN PASTA SHEETS Extra thin pasta prepared with fresh eggs and Durum Semolina flour. Three 8½" x 11¾" varieties to use as a base for your signature recipes. All fit neatly in a half pan.				
PASTA FINA Extra thin pasta sheets for lasagna, cannelloni, or pappardelle pasta		40375	10#	48ct
SPINACH PASTA FINA Extra thin pasta sheet made with spinach for a striking flavor and color		40373	10#	48ct
ROTOLINI PASTA SHEETS One extra thin pasta sheet, layered with a creamy blend of 18 month aged, imported Grana Padano, Parmesan, Mozzarella, and Ricotta; ready for your additions Roll for Rotolini, Cannelloni, Manicotti, or Signature appetizers		40366	22.5#	24ct
PASTA FINA FULL SHEET Skillfully crafted pasta sheets, prepared with fresh eggs, durum and semolina flour		40374	15.4#	32ct
LASAGNA: PRE-COOKED COMPONENTS A thicker pasta sheet for your house made dishes.				
FLAT LASAGNA SHEETS 10x8, Use for your own signature lasagna		40842	10#	36ct
WAVY LASAGNA SHEETS 10x8, Use for your own signature lasagna		40844	10#	36ct
LASAGNA SQUARES WITH RICOTTA Creamy Ricotta is layered between two inch wavy lasagna sheets. You add the rest, cook, and serve! Perfect for individuals or layered in a pan		40364	12#	54ct
STUFFED PASTA SHELLS				
MEDIUM CHEESE SHELL Stuffed with creamy Ricotta and Romano		40822	10#	80/2oz
JUMBO CHEESE SHELL A larger version stuffed with creamy Ricotta and Romano		40823	12.4#	72/2.75oz
FLORENTINE (CHEESE & SPINACH) MED. SHELL Stuffed with Ricotta, Romano, and Spinach		40364	10#	80/2oz

Cut Pasta - 18 Approximate 8oz Portions

PAR-COOKED

EGG FETTUCCINE/ TAGLIATELLE	40383	3/3#
PAPPARDELLE	40386	3/3#
SPAGHETTI ALA CHITARRA (SQUARE SPAGHETTI)	40388	3/3#

UNCOOKED

ANGEL HAIR	40384	3/3#
SPINACH FETTUCCINE Made with fresh spinach for a true spinach flavor!	40382	3/3#
FETTUCCINE WITH SQUID INK Beautiful black fettuccine that goes well as a side dish or main course!	40389	3/3#



Gluten Free Selections

GLUTEN FREE FETTUCCINE Cut pasta - 18 approximate 8oz portions	40391	3/3#	18/8oz
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Visit www.louisafoods.com for recipe ideas!

Appetizers

Product & Description

Shape

Code

Weight

Approx. Ct.

RISOTTO BITES An Italian favorite! We have created our bites with house made risotto and the freshest ingredients.

CHEESE <i>Fresh Risotto made with Italian cheese, vegetables, rice, and wine. Breaded with Panko bread crumbs</i>		40958	2/5#	180ct
SPICY SAUSAGE <i>Made with sausage, jalapeños, smoked mozzarella, vegetables, rice, and spices.</i>		40956	2/5#	180ct
SPINACH & ARTICHOKE <i>Made with artichokes, fresh baby spinach, spices, rice, and cheese</i>		40950	2/5#	180ct


BREADED RAVIOLI Just deep fry and serve!

BEEF RAVIOLI - The Original Toasted Ravioli <i>Filled with Our "In House" prepared, richly seasoned beef, spinach, and parmesan</i>	2" Square	40052	2/5#	260ct
BEEF RAVIOLI JUMBO ROUND <i>Ground beef, spinach, freshly grated Parmesan, and Romano filled ravioli, breaded with Italian bread crumbs</i>	2½' Round	41053	2/5#	125ct
FOUR CHEESE <i>A blend of Ricotta, Mozzarella, Imported Romano and Asiago cheese, then coated with Italian bread crumbs for a crunchy bite</i>	2" Square	40078	2/5#	260ct
NACHO CHEESE <i>Filled with jalapeños and nacho cheese - a Happy Hour favorite!</i>	2" Square	40055	2/5#	260ct
SAUSAGE & CHEESE <i>Italian sausage blended with Ricotta and Parmesan; Breaded with Italian bread crumbs</i>	2" Square	40056	2/5#	220ct
SPINACH & ARTICHOKE <i>Our spinach, onion, and artichoke mixture served in a crunchy breaded ravioli</i>	2" Square	40050	2/5#	260ct
CAPRESE MEZZALUNA <i>The classic blend of fresh Roma tomatoes, Mozzarella, and fresh basil, placed in a half moon shaped pasta, then lightly breaded with seasoned bread crumbs</i>	3x1½" Half Moon	40061	2/5#	240ct
BREADED BOLOGNESE <i>Large ravioli filled with braised beef prepared bolognese style with celery, carrots, tomato, and onions, then blended with Grana Padano and Mozzarella</i>	1¾" x 3¼" Rectangle	40067	2/5#	120ct
PORTABELLA MUSHROOM & CHEESE <i>Fresh baby Bella mushrooms blended with Parmesan, Ricotta, and Mozzarella with seasoned bread crumbs</i>	2½" Round	41052	2/5#	125ct

TOASTED (PRE-FRIED) RAVIOLI Pre-fried and oven ready!

CLASSIC BEEF <i>Made with WHOLE GRAIN to meet school nutritional requirements</i>	2" Square	40092	2/5#	225ct
NACHO CHEESE <i>Filled with jalapeños and nacho cheese</i>	2" Square	40097	2/5#	225ct
SAUSAGE & CHEESE <i>Italian sausage blended with Ricotta and Parmesan; breaded with Italian bread crumbs</i>	2" Square	40098	2/5#	225ct
FOUR CHEESE <i>A blend of Ricotta, Mozzarella, Imported Romano, and Asiago cheese, then coated with Italian bread crumbs for a crunchy bite</i>	2" Square	40099	2/5#	225ct

STUFFED NACHOS Triangle shaped, filled, then breaded with a seasoned corn meal crumb for a tortilla chip flavored bite!

JALAPEÑO AND CREAM CHEESE <i>Fresh jalapeños blended with cream cheese</i>		40690	2/5#	215ct
CHICKEN NACHO <i>Tender chicken is blended with peppers, jalapeños, onions, and nacho style cheese</i>		40693	2/5#	215ct

BREADED CANNELLONI BITES Our traditional cannelloni is hand cut, then breaded in Italian bread crumbs - ready to deep fry and serve!

MEAT <i>Filled with beef and pork coated with batter and finished with seasoned Italian breadcrumbs</i>		40172	2/5#	185ct
CHICKEN & ARTICHOKE <i>Chicken and Artichokes mixed with a blend of cheeses</i>		40173	2/5#	185ct
BREADED SPINACH & ARTICHOKE (FULL SIZE) <i>Full size, deep fry and serve with your favorite dipping sauce</i>		40177	2/5#	60ct

FRITTI! Un-breaded ravioli designed to deep fry for a crunchy bite.

BUFFALO CHICKEN <i>Filled with tender breast meat, celery, onions, and hot sauce for the classic buffalo wing flavor.</i>	2"x1½" Half Moon	40700	2/4#	300ct
SPINACH & CHEESE with PEPPER DOUGH <i>Fresh baby spinach and garlic are blended with Ricotta, Mozzarella, and cream cheese. The dough has cracked black pepper to add a little kick.</i>	3"x1½" Half Moon	40619	2/3#	155ct