



SEVERINO

ITALIAN COOKING TIPS FROM OUR KITCHEN TO YOURS

THICKNESS	The thinner the pasta, the faster it cooks. The thinner the pasta, the lighter the sauce.
LIGHTNESS	Our specialty pastas taste great with light sauces. Try olive oil and black pepper or butter and Parmesan Cheese.
TIMING	Boil homemade ravioli for 15-18 minutes and serve with any Severino Homemade Sauce.
MISTO	You can mix different seafood ravioli to create a ravioli misto.
SEAFOOD	Seafood ravioli are served best with our Tomato Cream Sauce, Marinara, Crab Meat Sauce, or just plain butter.
EXPERIENCE	Specialty ravioli are full of flavor and should be served with lighter sauces (think Severino Tomato, Marinara, or Pesto). If you're not sure, ask!
PREPARATION	For manicotti or stuffed shells, place sauce in the pan and lay in the pasta. Cover them with sauce, then cover the pan with foil and bake.
MIXING	Serve stuffed shells and manicotti with Severino Tomato Cream Sauce or Severino Marinara.
HOT OR COLD	When served hot, our ravioletti complement any sauce or soup. Served cold, they create a unique pasta salad.
THE FLOAT	Gnocchi cook fast! Place them in boiling water and after they float, time for 1 minute and strain.
VERSATILITY	Tortellini and tortelloni can be served with almost any sauce.
CLASSIC	Serve gnocchi with a touch of olive oil or butter. Toss in some cracked black pepper and Parmesan / Romano Cheese.
PASTA JR	The smallest pasta shapes work best for soups.
THE BASIL	Our Pesto Sauces work great with fresh cut linguini, gnocchi, tortellini, or for dipping.
SHAMELESS	Enjoy only Severino homemade pasta products.

SEVERINO PASTA MFG. CO

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HOURS tues-fri 9:30 - 6 / sat 9:30 - 5 / sun 10 - 2



DELI

Not your ordinary deli selection. We offer only the finest imported cured meats from around the world. Sample your favorite prosciutto or enjoy some tasty soppressata.

House Provolone	Spanish Chorizo	Bresola
Parma Prosciutto	Salami Toscana	Hot Sausage
San Danielle Prosciutto	Hot / Sweet Soppressata	Pepperoni
Fennel Salami	Sorrano Ham	

OLIVES FROM AROUND THE WORLD

Check out our huge selection of fine pitted and stuffed olives.

Kalamata	Provolone Stuffed	Sicilian
Bella Cerignola	Greek Pitted	Piccolo Carnivale

BREAD

Calandra's, Metropolitan, and Le Bus bake the area's finest bread. Delivered fresh every day. Come early, this bread goes fast!

PREPARED FOODS

A SELECTION OF OUR HOMEMADE, READY TO GO MEALS

Our Gourmet TO-GO meals are made with the finest and freshest ingredients and are available for takeout or for your next party.

Eggplant Parmesan	Chicken Salad	Crab Cakes
Cheese Lasagna	Pasta Salad	Asparagus
Eggplant Rollups	Chicken Parmesan	Roasted Peppers
Broccoli Rabe	Chicken Cutlets	Fresh Mozzarella

GOURMET SHOPPING

Gourmet Nuts	French Chocolate	Homemade Poundcakes
Imported Olive Oil	Sicilian Honeys	Stromboli
Italian Tuna	Aged Balsamic	Gourmet Baskets
San Marzano Tomatoes	La Colombe Coffee	Holiday Items





It was the maestro of Italian cinema, Federico Fellini, who once noted, “Life is a combination of magic and pasta.” We could not agree more. For us, pasta is life. Our family has been making pasta with the finest ingredients, hard work, and love for over 30 years.

Like all great artisans, we respect the long tradition before us. Pasta dates back further than even the Romans, all the way to the ancient Etruscans. Throughout Italian history, the main ingredient has always been a miraculous golden grain called semolina.

Joseph and Anna Maria Severino learned the art of pasta making from a master in Rome. They came to the U.S. in 1971 and decided to introduce a delicious pasta made of 100 percent semolina to the American consumer. The family shop in Westmont, NJ, soon became known as the place to find authentic, richly flavored pasta. Over 30 years later, the second generation of Severinos share the same passion for pasta as Joseph and Anna Maria.

Severino Homemade Pasta contains no preservatives, artificial coloring, or flavors. Our family proudly puts its name on all of our products.

GOURMET PASTA PASTIFICIO ARTISINAL TRADITION FAMILY

EGG AND SPECIALTY PASTAS

EGG PASTA

Made with 100% pure semolina flour. Handmade and always fresh, our pasta cooks up in 1 to 3 minutes (Sold by the lb.).

Capellini	Spaghetti
Linguini	Trenette
Fettuccine	Pappardelle
Tonarelli	

SPECIALTY FLAVOR PASTA

Made from the same goodness of egg pasta but with a twist. We add in the freshest herbs and spices to create unique flavors that can complement any meat, poultry, or seafood dish (Sold by the lb.).

Spinach	Soy
Tomato	Roasted Chili
Tomato Basil	Saffron
Lemon Pepper	Garlic and Basil
Cracked Black Pepper	Whole Wheat
Soba / Buckwheat	Black Squid Ink
No Egg	Tri-color
Roasted Red Pepper	

HOMEMADE RAVIOLI

SPECIALTY RAVIOLI

We have been making cheese ravioli for over 30 years. They are the best you will ever taste. Made with the freshest whole milk ricotta, our cheese ravioli are available fresh every day (Sold by the dozen.).

Cheese	Roasted Butternut Squash
Spinach	Grilled Vegetable
Spinach & Wild Mushroom	Grilled Asparagus
Portabella	Roasted Pepper & Provolone
Porcini Mushroom	Sundried Tomato
Roasted Garlic & Rosemary	Broccoli di Rabe & Sundried Tomato
Spinach & Asiago	Jalapeno, Monterey Jack, & Colby
Chicken & Smoked Gouda	Mixed Greens & Goat Cheese
Fire Roasted Tomato & Basil	

SEAFOOD RAVIOLI

We select only the freshest, all-natural fish to make our delicious seafood ravioli. Then we saute, grill, or bake to perfection, add fresh herbs, and blend with our fresh ricotta. (Sold by the dozen. Boil for 15-18 Minutes.)

Shrimp
Shrimp Ravioli (Black dough)
Maine Lobster
Maryland Crab
Smoked Salmon

STUFFED PASTAS

MANICOTTI AND STUFFED SHELLS

Made with fresh whole milk ricotta and still made by hand, our manicotti and stuffed shells are easy to cook and delicious. Simply bake for 45 minutes at 350. (Manicotti are sold by the piece, stuffed shells by the dozen.).

Cheese Manicotti	Wild Mushroom Manicotti
Spinach Manicotti	Lobster Manicotti
Shrimp and Spinach Manicotti	Cheese Stuffed Shells
Crab and Lobster Manicotti	Spinach Stuffed Shells

GNOCCHI

SPECIALTY GNOCCHI

Potato gnocchi is an Italian classic. Soft, pillow-like dumplings made of potatoes, semolina flour, and eggs. We like ours served with with Tomato Sauce, Tomato Meat, Marinara, or a touch of butter. Our specialty gnocchi is a variation on the classic made with the freshest vegetables, herbs, and spices. (Sold by the lb.).

Potato	Sweet Potato
Spinach	Pumpkin
Roasted Red Pepper	Porcini Mushroom
Garlic and Basil	Ricotta

OTHER PASTAS, DRY PASTAS, & SAUCES

RICOTTA CAVATELLI

Ricotta cavatelli are a lighter version of the potato gnocchi. Light and delicious, our Cavatelli can be served hot (cook 8-10 min.) or cold (5-7 min.) (Sold by the lb.).

RAVIOLETTI (MEAT AND CHEESE)

Better known as mini ravioli, these too can be served hot or cold and are great for soups and fun for kids. Served hot, they cook up in 9 minutes and served cold in 7 minutes (Sold by the lb.).

TORTELLINI OR TORTELLONI

What’s the difference? Tortellini are smaller in shape and size than Tortelloni. Both can be served hot or cold and both are excellent in soups as well as pasta salads. Served hot, they cook up in 7 minutes, served cold in 5-6 (Sold by the lb.).

Meat Tortellini	4-Cheese Tortelloni
Cheese Tortellini	Spinach Tortelloni
Tri-color Cheese Tortellini	Chicken Tortelloni
Spinach and Cheese Tortellini	Pumpkin Tortelloni

DRY PASTA

One of the oldest and most traditional pastas, these shapes are first extruded through brass dies and then dried for 24 hours. We proudly make over 25 shapes and cuts of dry pasta. Served al dente (under cooked), they are great before a main course or served as a meal in itself. (Sold by the lb.)

Radiatori	Gemelli	Pastina
Rotini	Penne	Bow Ties
Shells	Orecchetti	Flying Saucers
Ziti	Orzo	Whole Wheat Rigatoni
Rigatoni	Ditalini	Whole Wheat Gemelli
Lumache	Elbows	Whole Wheat Rotini

SAUCES

Just like mom used to make, we’ve taken our family recipes and recreated them to complement all of our Severino Pasta products.

Tomato Sauce	Fradiavalo	Lobster Cream
Alfredo	Marinara	Traditional Pesto
Crab Meat	Tomato Meat	Sundried Tomato Pesto
Red Clam	White Clam	Roasted Red Pepper Pesto
Vodka Cream	Tomato Cream & Shrimp	Black Olive

CHEESE SHOP

WE OFFER OVER 100 HAND-CUT, ARTISAN CHEESES

Offering the area’s finest selection of artisan / specialty cheese. Talk to our educated staff to help you make your selection while sampling your favorite cheese. From cow to sheep to goat, we have cheeses from Italy, USA, England, France, Spain, Holland, and beyond. Let us help you plan your next wine and cheese party.