

Summer Issue 2021

*Lilly's*

fresh pasta  
inspirations  
for summer



made to chill.. or **HOT** off the grill  
a fresh product as diverse as your customer





Fresh Pasta

## Our Summer Favorites

**Summer is here and with warmer temperatures comes a new season's bounty. We took our inspiration from one of our favorite summer activities-- a good old fashioned cookout. Fire up the grill and see what inspires you!**

### ***Lobster Ravioli***

North Atlantic hard shell lobster claw and knuckle meat, fresh herbs, and just a dash of ricotta and mozzarella cheeses (*round sunflower shape- 11 pc/LB, 66 pc/case*)

**#05156 • 2/3LB**

### ***Five Cheese Tortellini***

Small rings of fresh pasta filled with a blend of mozzarella, Provolone, premium fresh ricotta, Wisconsin white Cheddar, and Romano cheeses (*100 pc/LB, 800 pc/case*)

**#05149 • 2/4LB**

### ***Tortellacci ai Formaggi***

Jumbo rings of fresh pasta filled with a blend of mozzarella, Provolone, premium fresh ricotta, Wisconsin white Cheddar, and Romano cheeses (*19 pc/LB, 150 pc/case*)

**#07426 • 2/4LB**

### ***Burrata Ravioli***

Rich, fresh Burrata cheese balanced with premium ricotta, whole milk mozzarella, and a touch of fresh basil (*Jumbo Round - 8 pc/LB, 48 pc/case*)

**#07143 • 2/3LB**

### ***Scallop & Bacon Agnolotti***

*Sautéed dry sea scallops, applewood smoked bacon, and a delicately sweet maple ricotta, finished with cilantro (large half moon - 13 pc/LB, 78 pc/case)*

**#01974 • 2/3LB**

### ***Sausage and Mascarpone Agnolotti***

Freshly cooked sausage folded with mascarpone and mozzarella cheeses (*large half moon shape - 13 pc/LB, 78 pc/case*)

**#07785 • 2/3LB**

### ***Fresh-Frozen Fusilli***

Hearty pasta spirals, great with hearty, rich sauces and pasta salads (*6LB/case*)

**#05385 • 2/3LB**



Fresh Pasta

made to  
**CHILL**



## Five Cheese Tortellini

#05149 • 2/3LB

### *In summer elote salad*

Mayonnaise, elote spice blend, black beans, charred corn, cotija cheese, avocado, jalapeno, lime. **Prep:** For the dressing-- Combine mayonnaise, lime juice and zest, and Elote spice blend. Once combined, toss cooled and cooked Five Cheese Tortellini in fresh dressing. Fold in black beans, charred corn, cotija cheese, and top with avocado, and jalapenos.



## 100% Lobster Ravioli

#05156 • 2/3LB

### *Tossed in creamy lemon dill dressing*

Creme fraiche, lemon, fresh dill, garlic, salt and pepper.

**Prep:** For the dressing-- Combine yogurt, mayonnaise, lemon juice and zest, and finely chopped garlic and dill. Once combined, toss cooled and cooked Lobster Ravioli in fresh dressing. Serve chilled.



## Fresh Fusilli

#05385 • 2/3LB

### *In lemony parmesan dressing with peas and bacon*

Mayonnaise, lemon, Parmesan cheese, garlic, salt and pepper, peas, diced bacon. **Prep:** Cook fusilli, allow to cool. While pasta is cooling, prep the dressing-- Combine mayonnaise, lemon juice and zest, finely chopped garlic, and finely grated Parmesan cheese. Once combined, toss cooled and cooked fusilli in dressing. Fold in peas and diced bacon.

*Lilly's*

Fresh Pasta

hot off the  
**GRILL**



## **Burrata Ravioli**

#07143 • 2/3LB

### ***On a loaded caprese burger***

Brioche bun, sliced tomato, beef patty, fresh basil **Prep:** Cook beef patties to temp, and pile on a brioche bun lined with sliced tomatoes. Immediately before serving, cook Burrata Ravioli, while piping hot, slice in half and place on top of your beef patty allowing the hot, creamy burrata to ooze. Garnish with fresh basil and serve.



## **Sausage & Mascarpone Agnolotti**

#07785 • 2/3LB

### ***Served with grilled fajita veggies***

Red, orange, and yellow bell pepper, olive oil, salt and pepper.

**Prep:** Chop & prep your red, orange, and yellow bell peppers. Toss in olive oil and season to taste before grilling. Add cooked Agnolotti to grill and grill until charred. Serve immediately over grilled fajita veggies.

**Don't sweat profits this summer; nationally and locally, consumers are ready to enjoy the good life. Take advantage of this renewed spirit for dining and set your menu apart with Lilly's Fresh Pasta.**

*Whether it's an innovative pasta menu item or an additional pasta tasting course, you can maximize your share of the market with our superior quality product. Lilly's Fresh Pasta is available in a wide variety of flavor combinations and offerings, including gluten-free.*