



*Quality and
tradition!*

Artisanal food from
Emilian cuisine!





Our company was founded in 1946 as a grocery. By following, and sometimes even anticipating, the requests from its customers, it found its way to small-scale food service using traditional recipes from Emilian cuisine without ever compromising the quality of its ingredients.

Natali Alimentari
guarantees
Quality

Natali Alimentari
guarantees
Craftsmanship

No less important is how the original recipe is truly made by hand, from preparing the pasta with the best flours and our own fresh eggs to manually mixing the ingredients for the various fillings.

We make all our products the same way our grandmothers did with their own hands and their peerless skill in giving the same dish that extra touch of finesse every time. We are among the longest lasting and most trustworthy benchmarks of fresh-made gastronomy.

Natali Alimentari
guarantees
over 60 years of
experience

The best way to savour the quality of our products.

We've made a list of instructions with simple icons to explain how to properly prepare our products to best enjoy them. You'll find a complete description, cooking times, microwave power settings, how to prepare in a conventional oven, and, where possible, even how to heat in a non-stick pan with a lid to prevent excessive evaporation.



MICROWAVE OVEN



PAN WITH LID



CONVENTIONAL OVEN

117 Tortellini with cream and prosciutto

We've plunged them into a delicate cream sauce enhanced with diced prosciutto to give it an even richer flavour.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



ONE OF
OUR
SPECIALTIES

033 Pear and cheese-filled caramelle

[stuffed candy-shaped pasta]

This light dish has a delightful flavour of cheese and pears, a classic pairing in our traditional cuisine.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.





99122 Chicken kebabs with rice and vegetables

Tender chunks of chicken fillet with mixed vegetables and saffron-infused rice; simple ingredients for a light, nutritious dish.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



148 Tortelloni [large tortellini] with radicchio and walnuts

This dish has bright colours and a unique flavour from skilfully pairing radicchio, spinach, cheese, ricotta, prosciutto, and walnuts.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



118 Pumpkin tortelloni [large tortellini] with ragout

“Turtée ed zocca”, a classic recipe from Modena. The tortelloni are dressed with meat sauce for a delicate contrast of sweet and savoury.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



147 Ricotta tortelloni [large tortellini] with butter and sage

Tender spinach leaves, fresh ricotta, and Parmesan, dressed with sage-infused pure melted butter.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



079 Saccottini

[stuffed sachet-shaped pasta]
with flavours of the forest

Lots of cheeses and a generous mix of wild mushrooms, with porcini both in the filling and the sauce, make this first course a one-dish meal.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



023 Tagliatelle

[long, flat ribbon egg pasta]
with mushrooms

The unmistakable aroma of wild mushrooms and porcini brightened with little bits of tomato give this dish a magical sensation.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



165 Penne pasta “alla boscaiola”

Delicious mushrooms with ribbons of prosciutto enveloped in a velvety fresh cream sauce give this delicate dish an unmistakable aroma.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



179 Tagliatelle pasta with ragout

Following the oldest tradition, ragout is cooked at a lazy boil for a night and used to dress the most classic dish in Emilian cuisine.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



219 Gramigna

[short curly hollow tubes of pasta] **with sausage**

All the flavour of the Modena plains is in the sausage that dresses these gorgeous curls reddened by a splash of tomato sauce.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



011 Penne pasta

“all’arrabbiata”

A mouthwatering first course: penne pasta dressed in a spicy tomato sauce.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



063 Pasta carbonara

From the lumberjack's recipe: pancetta and eggs for a hearty dish that never gets old.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



133 Bucatini [thick, spaghetti-like pasta with a hole running through the centre] with Amatriciana sauce

Long, curvy bucatini chase each other around the dish, flavoured with a generous helping of diced guanciale [pork cheek], enveloped in a velvety tomato and herb sauce, for an evergreen of a first course.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



135 Valtellina-style garganelli [hand-rolled tubular egg pasta]

Paper thin egg-based dough is rolled into garganelli, dressed with speck [smoked cured meat from the Alto Adige region], rocket, and cream to create a light, fresh dish.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.





029 Spaghetti with tuna

Tender tuna bites enveloped in a velvety tomato sauce for the most classic of seafood recipes.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



250 Tagliolini [long thin pasta] with salmon

Elegant, dainty bits of salmon plunged into a delicate fresh cream sauce.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



084 Pennette pasta with spider crab

Elegant, dainty chunks of salmon and spider crab and a delicate fresh cream sauce make this first course the prince at your table.

Unit weight: 300 g

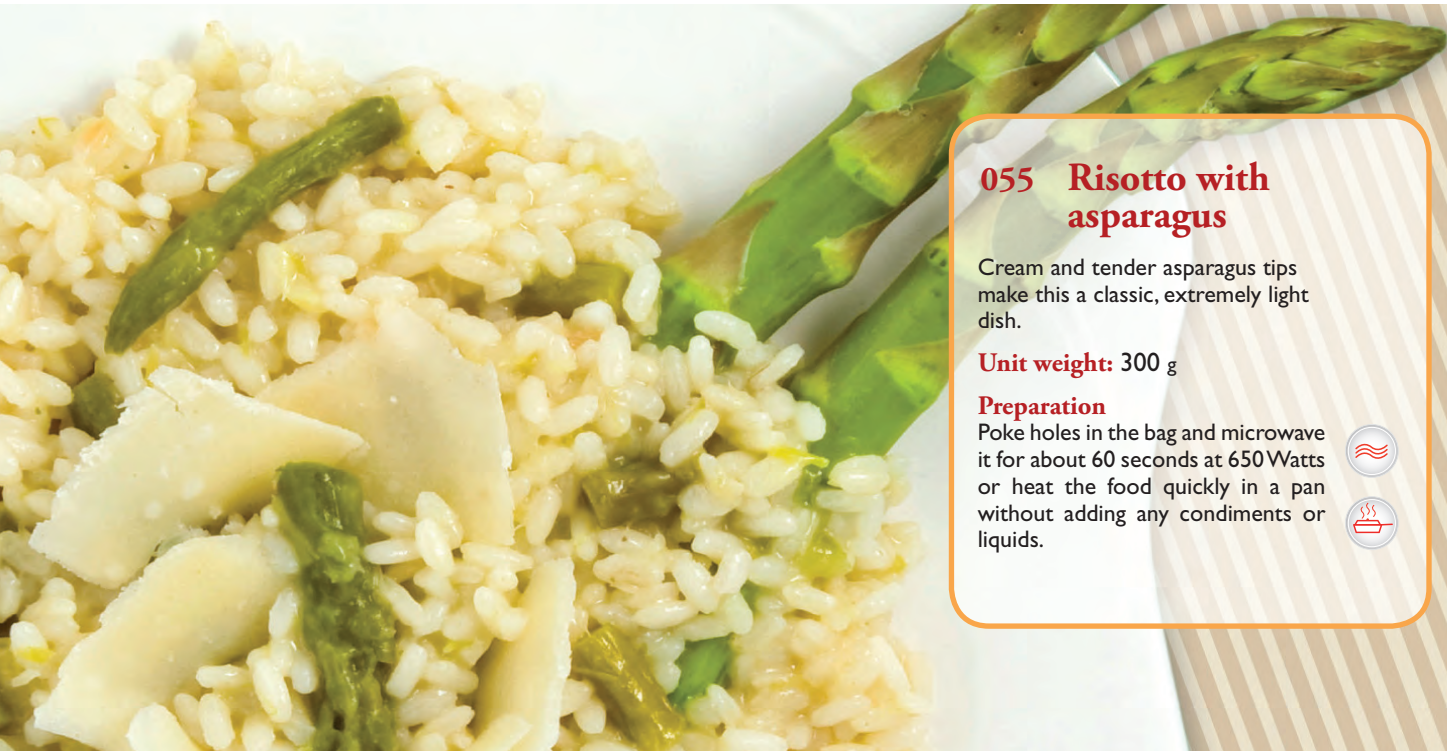
Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



Visit our website! www.natalialimentari.it

Browse our online catalogue and order straight from the site 24 hours a day, 7 days a week, delivery is always quick and punctual.



055 Risotto with asparagus

Cream and tender asparagus tips make this a classic, extremely light dish.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



128 Risotto with radicchio

A slightly bitter aftertaste is the typical flavour of this traditional Venetian dish.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



093 Risotto with mushrooms and porcini

All the aromas of the underbrush with the velvety tenderness of porcini mushrooms for this classic, traditional mountain recipe.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



113 Parmesan risotto

Excellent butter made from fresh milk from the mountains and our traditional Parmesan cheese make this a delicate but flavourful first course, light yet also nutritious.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650Watts or heat the food quickly in a pan without adding any condiments or liquids.



ALSO
TRY...

125 Oven-baked lasagne

This is the most classic “lasagnatti al foren”, or oven-baked lasagne, recipe: egg pasta with spinach, delicious meat ragout, velvety white sauce, and generously sprinkled with grated cheese.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 120 seconds at 650 Watts.

You can also heat it in a conventional oven at 180 degrees for 10 minutes. Be sure to remove the bag for better browning.



020 Vegetable lasagne

Vegetarian dish. Lots of veggies mixed into a light white sauce nestled on a layer of egg pasta, generously sprinkled with grated cheese.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 120 seconds at 650 Watts.

You can also heat it in a conventional oven at 180 degrees for 10 minutes. Be sure to remove the bag for better browning.



126 Rosette

[rose-shaped egg pasta]

An abundance of egg pasta roses with ham and cheese nestled under a light coating of white sauce.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 120 seconds at 650 Watts.

You can also heat it in a conventional oven at 180 degrees for 10 minutes. Be sure to remove the bag for better browning.



012 Pasta au gratin

The classic “macaroni pie” that we often enjoyed as kids, for an enjoyable lunch break.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 120 seconds at 650 Watts. You can also heat it in a conventional oven at 180 degrees for 10 minutes. Be sure to remove the bag for better browning.



ALSO
TRY...

001 Ricotta cannelloni

[stuffed cylindrical pasta]

We present a complete, yet delicate, dish with fresh ricotta and tender spinach leaves wrapped in thin, hand-rolled egg pasta, all nestled under a light coating of white sauce and a splash of ragout.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 120 seconds at 650 Watts.

You can also heat them in a conventional oven at 180 degrees for 10 minutes. Be sure to remove the bag for better browning.





100 Cutlets and potatoes

Breaded chicken fillets and tender oven-roasted potatoes.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts.



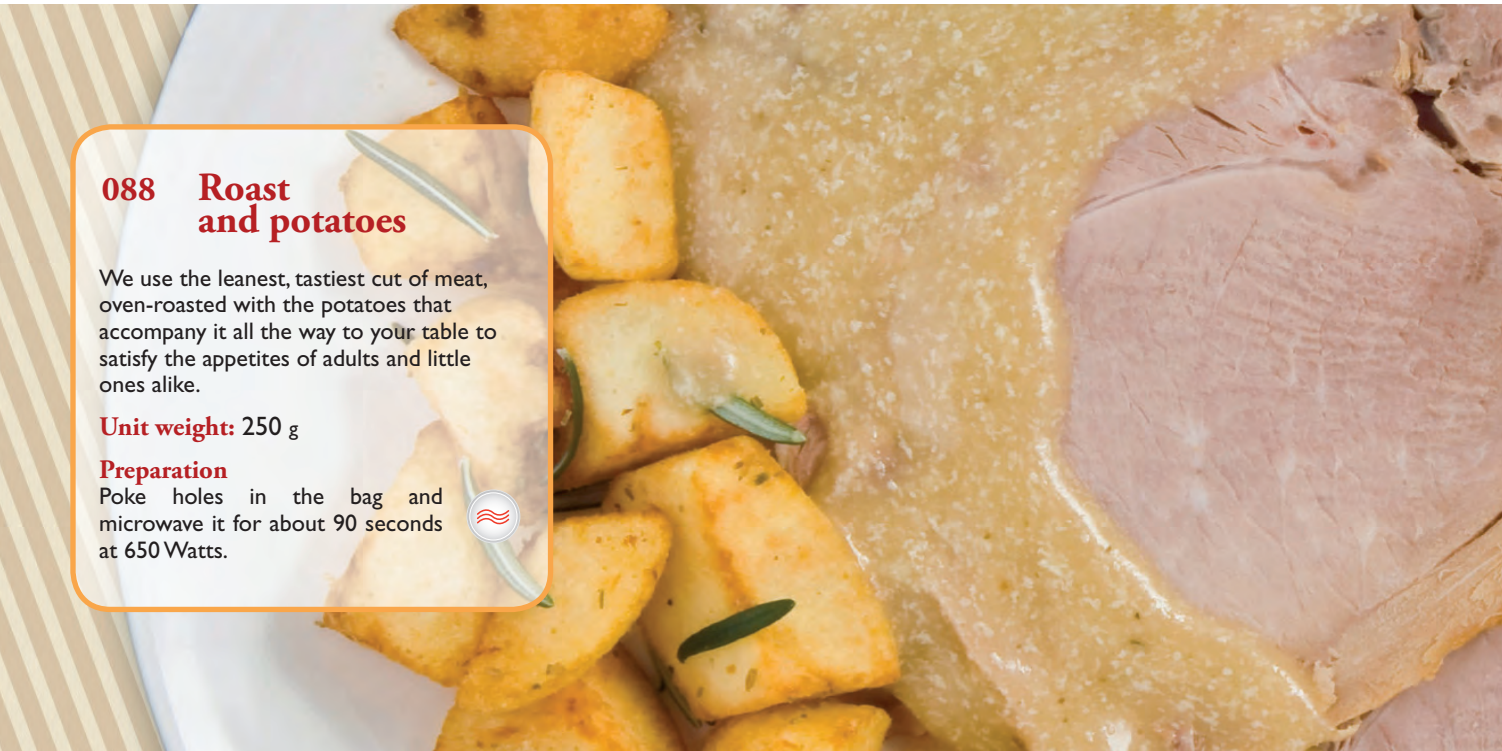
088 Roast and potatoes

We use the leanest, tastiest cut of meat, oven-roasted with the potatoes that accompany it all the way to your table to satisfy the appetites of adults and little ones alike.

Unit weight: 250 g

Preparation

Poke holes in the bag and microwave it for about 90 seconds at 650 Watts.



066 Chicken salad

A one-dish meal that satisfies more delicate palates, combining chicken fillet bites with a mix of cooked vegetables.

Unit weight: 250 g

Preparation

Microwave for about
30 seconds at 650 Watts.



143 Escalopes [thinly sliced meat] with mushrooms

Tender slices of pork loin, flavourful wild mushrooms, and velvety porcini.

Unit weight: 230 g

Preparation

Poke holes in the bag and
microwave it for about 90 seconds
at 650 Watts.





249 Unseasoned mixed steamed vegetables

Tender steamed vegetables for a healthy, balanced break.

Unit weight: 300 g

Preparation

Poke holes in the bag and microwave it for about 60 seconds at 650 Watts or heat the food quickly in a pan without adding any condiments or liquids.



NOTES...



*Made in Italy
since 1943*



NATALI ALIMENTARI of Natali e Zanasi M. & C. s.n.c.
Production facility: Via Maestri del lavoro, 22 - Mirandola (MO)
Tel: 0535.610263 - 335.7213709 - Fax: 0535.610263
info@natalialimentari.it - www.natalialimentari.it

