Glossary of Barilla® Pasta Cuts
With more than 50 versatile cuts, Barilla offers you endless possibilities for your cooking and dining pleasure.

**Angel Hair/Capellini**
Light and dainty, capellini mixes well with simple, light tomato sauces, broths, consommés and soups. Light dairy sauces like parsley crème also work well with these cuts. This round long shape is also available in Barilla® PLUS® for those looking for a protein-rich pasta.

**Campanelle**
Its “bell flower” shape is elegant and inspiring. This specialty shape pasta is especially good with hearty dairy-based sauces, vegetable sauces, meat sauces, fish-based sauces and robust tomato-based sauces.

**Capelli d’Angelo**
A very thin, long, fine, cylindrical pasta. It cooks very quickly, making it a great pasta choice for people who need to prepare pasta in a hurry. Due to the thin nature of capelli d’angelo pasta, heavy sauces can easily overwhelm it. Many recipes merely toss the pasta with a bit of olive oil, add Parmesan cheese and sprinkle chopped basil and pine nuts on capelli d’angelo.

**Capellini/Angel Hair**
See Angel Hair/Capellini.

**Cellentani/Cavatappi**
Twists and spirals allow this ingeniously designed pasta to embrace both refined and simple sauces. Veggies, meat, seafood and fragrant spices all love to glide in the grooves of these shapes. These shapes are ideal in traditional Italian dishes with light tomato sauces (with or without vegetables), dairy-based sauces and oil-based sauces. A classic choice for American pasta salads.

**Conchiglie Rigate/Large Shells**
See Shells, Large/Conchiglie Rigate.

**Cut Spaghetti**
The most popular Italian pasta shape – spaghetti, which has been “cut” to please even the youngest Barilla lovers. Excellent for the whole family and absolutely perfect for kids, cut spaghetti is the little ones’ very “first” true spaghetti. Easy to prepare and extremely versatile, cut spaghetti goes well with any soup. It has the same characteristics of the Barilla Fideo #2 currently used in Mexico.

Pasta cut images not shown in actual size
**Cut Ziti/Ziti**

See Ziti/Cut Ziti.

**Ditalini**

This soup shaped pasta is always a favorite with children, especially in Italy. Ditalini works wonderfully in vegetable soups with peas and lentils as well as all cream-based soups. Often served as a tasty alternative to rice.

**Egg Fettuccine**

See Fettuccine, Egg.

**Elbows**

Wildly popular elbow cuts are used in many American-inspired pasta salads and are a staple in the all-time favorite, macaroni and cheese. In traditional Italian cooking, elbows are often paired with dairy-based sauces, tomato-based sauces (with or without vegetables) and chunky fish/meat-based sauces. Also available in Barilla® PLUS® for today’s health-conscious consumer.

**Extra Wide Egg Noodles**

A thin ribbon with twists. This shape can easily be overwhelmed by chunky pasta sauces, but pairs well with thin, smooth sauces. It also makes an excellent addition to soups.

**Farfalle**

Farfalle, known as “bow-tie,” actually means “butterfly” in Italian. This shape is ideal when paired with intense fragrances and flavors such as light sauces with vegetables and fish, dairy-based sauces and simple oil-based sauces. Specialty shape farfalle is perfect for pasta salads and is also available in Barilla® PLUS® as a healthy, protein-rich option.

**Fettuccine**

Thick, flat, long shape pasta can withstand extremely robust sauces and is equally and perfectly at home in a dairy-based, oil-based or tomato-based sauce. Combines extremely well in sauces made with meat, vegetables, seafood or cheese – like the American favorite Alfredo sauce.

**Fettuccine, Egg**

Fettuccine means “little ribbons” in Italian and these circular nests of ribbony noodles certainly live up to the name. They are ideally suited for a wide variety of sauces and uses – spicy, seafood, hearty meat or rich cream sauces – for a truly authentic Italian meal.

**Fettuccine Rigate**

This thicker, flat, long shape cut is “ridged” to support hearty and robust sauces and is equally adept in pairing with a dairy-based, oil-based or tomato-based sauce. Combines extremely well in sauces made with meat, vegetables, seafood or cheese.
**Fiori**
Add a touch of elegance to any dish with this fun and familiar specialty shape. Chefs looking for inspiration find these shapes work particularly well with hearty dairy-based sauces; vegetable sauces with beans, lentils, chickpeas, pumpkin or other chunky vegetables; meat sauces; fish-based sauces; and thick, robust tomato-based sauces. Also see: Tri-Color Fiori.

**Fusilli Bucati Corti**
A shape that twists as a spiral in subtle curves allows fusilli to embrace both the most refined sauces as well as the simplest ones. Perfect with rich sauces made with meat or ricotta cheese, and the classic ingredient in fresh pasta salads. Accompany with extra-virgin olive oil, vegetables diced in small pieces, spices, and tuna fish – they all glide exquisitely within the spirals.

**Gemelli**
Twists and spirals allow this ingeniously designed pasta to embrace both refined and simple sauces. Veggies, meat, seafood and fragrant spices all love to glide in the grooves of these shapes. Ideal in traditional Italian dishes with light tomato sauces (with or without vegetables), dairy-based sauces and oil-based sauces. A classic choice for American pasta salads.

**Jumbo Shells**
See Shells, Jumbo.

**Large Shells/Conchiglie Rigate**
See Shells, Large/Conchiglie Rigate.

**Lasagne, Oven Ready**
This is an Italian favorite. It is rolled flat like homemade lasagne in the authentic Italian tradition. This famous baking shape, known for its solid consistency and heartiness, is most often paired with robust, flavorful sauces and layered with delectable fillings. To facilitate oven baking, sauces should be moisture-rich and include meat-based sauces like traditional Bolognese, any Barilla® sauce, dairy-based sauces like a classic Béchamel and any vegetable-based sauce.

**Lasagne, Wavy**
An American favorite. Sheets are wide and rippled to hold all your favorite lasagne ingredients.

**Linguine**
Blessed with a thick, flat, long shape that is ideal for withstanding extremely robust sauces including dairy-based, oil-based or tomato-based sauces, linguine’s best known pairing is with traditional pesto. However, other delicious pairings include sauces combined with meat, vegetables, seafood or cheese. For those looking for more nutrition without sacrificing taste, linguine is also available in Barilla® Whole Grain.
**Linguine Fini**
This thinner version of linguine, linguine fini are graceful strands (“fini” means “fine” in Italian) strong enough to stand up to everything from smooth, oil-based sauces to seafood specialties. Also pairs well with pesto, tomato sauces and oil-based sauces.

**Manicotti**
This marvelous baking shape, known for its solid consistency and heartiness, is most often paired with robust, flavorful sauces and stuffed with delicious fillings. To facilitate oven baking, sauces should be moisture-rich and include meat-based sauces like traditional Bolognese, any Barilla® sauce, dairy-based sauces like a classic Béchamel and any vegetable-based sauce.

**Medium Shells**
See Shells, Medium.

**Mostaccioli/Penne Lisce**
See Penne Lisce/Mostaccioli.

**Mezze Penne**
Tube-shaped pasta that works best with full flavor sauces. More slender than penne, this popular cut retains sauces well on all surfaces. Pairs well with chunky meat- or vegetable-based sauces, refined dairy-based sauces like Barilla® Three Cheese, mushroom cream sauces, tomato sauces and spicy sauces. Also ideal for baked casserole dishes with cheese-based sauces.

**Mezzi Rigatoni**
This thick tube is made for full-flavored sauces. The larger diameter and ridge allows for a better retention of sauces on all surfaces. Pairs well with chunky meat- or vegetable-based sauces, refined dairy-based sauces like Barilla® Three Cheese, mushroom cream sauces, tomato sauces and spicy sauces. Also ideal for baked casserole dishes with cheese-based sauces.

**Orecchiette**
Another shape that shows the Italian flare for a fun sense of design. In Italian “ear” is “orecchio,” so this pasta translates as “little ears.” Orecchiette pairs well with American-inspired pasta salads and also makes a velvety smooth macaroni and cheese. In traditional Italian cooking, orecchiette is often paired with dairy-based sauces, tomato-based sauces (with or without vegetables) and chunky fish/meat-based sauces.

**Orzo**
This shape is typically served all across Italy in children’s meals and also makes a wonderful alternative to rice. Orzo works well with vegetable soups (especially with peas and lentils) and cream-based soups.
**Oven Ready Lasagne**
See *Lasagne, Oven Ready*.

**Pastina**
Delicate, small shapes create the ideal accompaniment for light vegetable-, meat- or fish-based broth soups. A favorite among children in Italy, these soup shapes are also perfect as an alternative to rice.

**Penne Lisce/Mostaccioli**
Smooth, thick tube makes this pasta the ideal partner with robust, flavorful sauces. The large diameter helps to retain sauces well and on all surfaces. This tube shape pairs well with fresh, light sauces like olive oil or simple fresh tomato sauce as well as refined dairy-based sauces like Barilla® Three Cheese or a mushroom cream sauce. Also ideal for baked casserole dishes with cheese-based sauces.

**Penne/Penne Rigate**
Classic thick tubes with large diameters and ridges, penne and penne rigate retain sauces especially well. This shape works best with full flavor sauces and pairs well with chunky meat or vegetable-based sauces, refined dairy-based sauces like Barilla® Three Cheese, mushroom cream sauces and tomato sauces or spicy sauces. This tube is terrific for baked casserole dishes with cheese-based sauces. For added nutrition and goodness, penne is also available in Barilla® PLUS® and Barilla® Whole Grain.

**Pennoni Rigati**
A thick-cut pasta, pennoni is delicious stuffed with fresh ricotta cheese or served with a hearty meat sauce.

**Piccolini®**
These Italian pasta shapes come in miniature sizes that capture the imagination. With a quick cook time, Barilla® Piccolini® keeps its al dente texture and is ideal for any pasta dish. Bite-size Barilla® Piccolini® is a favorite for kids of all ages and adults alike. Available in five miniature shapes: *Mini Farfalle, Mini Penne, Mini Wheels, Mini Fusilli* and *Mini Ziti*.

**Pipette**
Similar to elbows, pipette works well in many American-inspired pasta salads and is also a nice fresh take on macaroni and cheese. In traditional Italian cooking, pipette is often paired with dairy-based sauces, tomato-based sauces (with or without vegetables) and chunky fish/meat-based sauces.

**Radiatore**
Italian for “little radiators,” this small pasta shape with a ruffled edge works well with thicker sauces.
**Rigatoni**

These large, thick tubes work best with full flavor sauces. The large diameters and ridges of rigatoni allow them to retain sauces well and on all surfaces. Tubes pair well with chunky meat or vegetable-based sauces, refined dairy-based sauces like Barilla® Three Cheese, mushroom cream sauces and tomato sauces or spicy sauces. Also ideal for baked casserole dishes with cheese-based sauces.

**Rigatoni Romani**

Similar to rigatoni but larger and longer than traditional rigatoni.

**Rotini**

This spiral-shaped cut is a great choice for American pasta salads and is also excellent with both refined and simple sauces. Traditional Italian dishes might include light tomato sauces with or without vegetables, dairy-based sauces and oil-based sauces. For added nutrition and goodness, rotini is also available in Barilla® PLUS® and Barilla® Whole Grain.

**Shells, Jumbo**

This famous baking shape, known for its solid consistency and heartiness, is most often paired with robust, flavorful sauces and stuffed with delectable fillings. To facilitate oven baking, sauces should be moisture-rich and include meat-based sauces like traditional Bolognese, any Barilla® sauce, dairy-based sauces like a classic Béchamel or any vegetable-based sauce.

**Shells, Large/Conchiglie Rigate**

Vegetable-based sauces and heartier meat- or tomato-based sauces work perfectly with this larger shell size. Large shells are right at home in traditional Italian recipes accompanied by tomato-based sauces, meat sauces or thickened cream sauces.

**Shells, Medium**

Widely used in American-inspired pasta salads, medium shells, like elbows, are frequently used in macaroni and cheese. In Italian cooking, you’ll find these medium shells simmering with dairy-based sauces, tomato-based sauces and meat sauces. For an excellent source of dietary fiber, medium shells are available in Barilla® Whole Grain.

**Spaghetti**

Long and thin, yet not too fine, spaghetti becomes brisk and graceful after cooking and is one of the most versatile shapes in use today. Everybody’s favorite, spaghetti pairs well with just about any kind of sauce, including a simple tomato sauce (with or without medium size chunks of meat and/or vegetables), fish-based sauces, oil-based sauces and Carbonara style. Also available in Barilla® PLUS® and Barilla® Whole Grain for today’s health-conscious consumer.
**Spaghetti Rigati**
In Italian, “rigati” means “ridged” and this innovative long cut is ideal for sauce lovers. The ridges tend to hold more sauce because of the incremental surface area created by the grooves versus their smooth-shapped counterparts. This allows Italian food lovers to experiment with ingredients ranging from simple tomato sauces and pesto to creative fish-based sauces and cream sauces.

**Spaghettini/Thin Spaghetti**
See Thin Spaghetti/Spaghettini.

**Spaghettoni/Thick Spaghetti**
See Thick Spaghetti/Spaghettoni.

**Stelline**
In Italian, “stelline” means “little stars.” This cute and small pasta shape is an absolute best-seller in Italy, loved by kids and adults as well. This star-shaped pasta brings a bit of fun in the everyday family meal. It pairs perfectly with a chicken broth or any light vegetable broth, where the stelline can be visible and play their “magic.”

**Thick Spaghetti/Spaghettoni**
Thicker in diameter than regular spaghetti, thick spaghetti gives a fuller taste to each sauce. Best served with extra-virgin olive oil with fresh aromatic herbs and garlic, fish-based sauces, medium sized chunks of meat and/or vegetables and Carbonara style.

**Thin Spaghetti/Spaghettini**
Slightly thicker than angel hair but still refined and delicate, thin spaghetti is often used with seafood-based sauces (like tuna) or oil-based sauces. Works particularly well in simple, light tomato sauces (tomatoes, oil, and basil), light dairy sauces like parsley crème and in broths, consommés and soups. Also available as a healthy yet delicious tasting choice in Barilla® PLUS® and Barilla® Whole Grain.

**Tortellini**
Sophisticated yet hearty, this ring-shaped pasta is traditionally filled with flavorful ingredients such as cheese, meat, fish, or vegetables and is one of the essentials of Italian cuisine, found in nearly every region of the country and in countless varieties. Best cooked in a simple chicken broth or paired with a creme-based sauce. Available in two Barilla® varieties: Three Cheese (sweet Swiss emmenthal, light ricotta and nutty grana padano) and Cheese & Spinach.

Pasta cut images not shown in actual size
**Tortelloni**
Larger than the traditional bite-sized tortellini, this pasta can take on heartier, more substantial sauces, including butter, cream or vegetable-based sauces. Available in Ricotta & Spinach, the classic combination of leafy green spinach and farm-fresh ricotta cheese that has long been a favorite filling for the pasta makers of Italy.

**Tri-Color Fiori**
A colorful version of a pasta salad favorite, tri-color fiori is a flower-shaped pasta that is popular all over Italy because of its fun, delightful presentation and authentic flavor. This cut is excellent as the centerpiece of a pasta salad, tossed with a creamy cheese sauce or bathed in a classic tomato sauce.

**Tri-Color Rotini**
A colorful version of a pasta salad favorite, tri-color rotini means “colorful twists” and comes in two-inch lengths of thick screw-like pasta from Northern Italy. The shape was inspired by children since it is fun to eat and pairs well with a wide variety of sauces. The twists and spirals allow it to embrace both refined and simple sauces. Vegetables, meat or seafood, or fragrant spices love to glide in the grooves of this shape.

**Wavy Lasagne**
See Lasagne, Wavy.

**Ziti/Cut Ziti**
The ever-popular, tube-shaped ziti gets its name from the word “zita” – the “little girl.” In Campania and Sicily, baked ziti has long been served at wedding celebration banquets, and this delicious, romantic tradition continues today. Ziti is best paired with tomato-based sauces and is often used in baked dishes. Fresh, light sauces (like olive oil or simple fresh tomato) also work best with smooth shaped ziti, since it does not have the benefit of ridges to hold more sauce.