



ONLY WATER SEMOLINA  
AND MOUNTAIN AIR

# WHO WE ARE

THE MOUNTAIN PASTA FACTORY



## A COUPLE, BOTH IN LIFE AND IN WORK

A young couple who believed in a dream, and become a company: a pasta factory with a special vocation for their Puglia and for the search for quality raw materials.

Casa Prencipe is a mountain pasta factory located on the Gargano, in Monte Sant'Angelo, embraced by the sea to the south and the Umbra Forest to the north.

## WE ARE ARTISANS, WE LOVE THE DETAILS

A production of a few hundred kilos per day allows us to follow every processing step perfectly. A meticulous artisan process with partial help of modern means, a careful study of the dough, tests and experiments, allow us to create an exclusive and highly appreciated Pasta, respecting the great Italian pasta tradition. Our Pasta tells a passion that brings us to the wheat fields to meet the true authors of the masterpiece: farmers, because "what we eat comes from the land".

## SUSTAINABILITY

Choosing our Pasta means supporting a company that respects the environment, things, and above all people. We at Casa Prencipe support the concept of "ethical company", enhancing the territory in which we live and the environment, favoring ingredients with "Zero Kilometer".

# WHY OUR PASTA?

ONLY WATER SEMOLINA AND MOUNTAIN AIR

## ARTISAN, UNIQUE

Each product is slightly different from the other. Each package becomes a "unique" piece. Imperfection becomes an asset.

## NO PROBLEM IN COOKING

Craftsmanship is not an alibi. The quality handmade product must not present "problems" during cooking, such as poor sealing or annoying "splits". Each production lot is carefully tested and evaluated before the sale.

## STRONG IN COOKING

The holding in cooking - thanks to the exclusive use of durum wheat semolina, and to drying at low temperatures - allow the use of our pasta also in high catering.

## AS MADE AT HOME

The processing is carried out with very delicate techniques that respect the product and preserve the flavors and aromas of homemade pasta, unlike the industrial product.

## RAW MATERIALS OF CERTIFIED ORIGIN

The raw materials are selected in the Apulian countryside. The certified and traceable provenance allows us to guarantee a very high quality standard.

## IN SUPPORT OF THE ENVIRONMENT

Our raw materials are selected and cared for through supply chain agreements with local farmers. Buying our product means supporting an entire environment economically.

Each component - from wheat to labels - comes from the Italian territory.

## ORGANIC

We have chosen to use organic raw materials to protect biodiversity and give authentic scents and flavors of our land.

100% ITALIAN WHEAT



Durum Wheat



100% ITALIAN WHEAT

# DRIED PASTA

*Durum Wheat*



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# DURUM WHEAT PASTA

DRIED PASTA

Pasta produced with a mix of the best Italian durum organic wheat, almost exclusively from Puglia (14 points of protein), milled in the Dauni Mountains (Puglia) at the Molini de Vita. A pasta that seeks technical perfection, produced with what is perhaps the best semolina in the world, (without glyphosates, by the way) which is characterized by the scent of bread rind and crumb, with surprising tenacity, great resistance, even from a distance 30 minutes from the end of cooking.



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# Durum Wheat

## ALL FORMATS

DRY PASTA

LONG BRONZE DRAWN

BRONZE DRAWN



penne



gigli



trivelle



calamarata



paccheri



merre maniche



fusilli



fusilloni rigati



maccheroni



tubetti



caserecce



spaghetti



tagliatelle



tagliolini



troccoli

REGIONAL

orecchiette



tre dita



cavatelli



strascinati



Whole Wheat



100% ITALIAN WHEAT

# DRIED PASTA

## Whole Wheat



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# WHOLE WHEAT PASTA

DRIED PASTA

Good, digestible, with lots of fibers and proteins. A perfect mix that gives our wholemeal pasta first-rate nutritional benefits. A wholemeal pasta with the scent of bread peel.

Pasta produced with a mix of the best Italian durum wheat, almost exclusively from Puglia (14 points of protein), milled in the Dauni Mountains (Puglia) at the Molini de Vita.



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Whole Wheat

# ALL FORMATS

DRIED PASTA

BRONZE DRAWN



*penne*



*fusilli*



*tubetti*



*caserecce*

LONG BRONZE DRAWN



*spaghetti*

REGIONAL



*orecchiette*

Senatore Cappelli



100% ITALIAN WHEAT

# DRIED PASTA

Senatore Cappelli  
organic



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# SENATORE CAPPPELLI PASTA

DRIED PASTA

Defined as “the father of modern wheat”, Senatore Cappelli wheat was born in Capitanata in 1915 and from it derive most of the variants of the “modern wheat” in the world. Grown between Gargano and Monti Dauni (province of Foggia), where it is milled at the Molini de Vita, it is characterized by its high digestibility. It is grown and processed organically.

It has been shown that Cappelli improves intestinal inflammation due to slight gluten intolerances.



INGREDIENTI: semola di GRANO duro "Senatore Cappelli", acqua

Allergeni: glutine

Conservare in luogo fresco e asciutto

Prodotto in Italia / Made in Italy

Da consumare preferibilmente entro: vedi sulla busta

Dichiarazione nutrizionale	valori medi per 100 gr
energia	1451 KJ / 347 Kcal
Carboidrati zuccheri	71 2,1
Proteine	11,9
Grassi acidi grassi saturi	0,2 0,1
Fibre	2,66
Sale	0,01

Prodotto e confezionato da:  
CASA PRENCIPE SNC  
Contrada Carbonara - SP52b  
71037 Monte Sant'Angelo (FG)  
GARGANO - PUGLIA - ITALY  
(+ 39) 0884 561599



[www.casaprencipe.it](http://www.casaprencipe.it)  
\* ETICHETTA STAMPATA SU CARTA RICICLATA



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DRIED PASTA

BRONZE DRAWN



*calamarata*



*merre maniche*



*fusilloni rigati*

LONG BRONZE DRAWN



*spaghetti*



*tagliatelle*

REGIONAL



*orecchiette*



*ferri*

*Speciatties*



100% ITALIAN WHEAT

# DRIED PASTA

*Speciatties*



W W W . C A S A P R E N C I P E . I T

# SPECIALTIES PASTA

## DRIED PASTA

Pasta is yellow. It becomes colorful for a happy intuition, to create customized products, for all those chefs who asked for an exclusive product that perfectly matched the flavor of their recipes. They are not artificial colors, but are obtained with natural raw materials.

The semolina used is first choice, the same used for the "Durum Wheat" line, with a mix of the best Italian grains of almost exclusively Apulian origin.



## LE GOLOSITÀ

TRAFILEATA AL BRONZO  
A LENTA ESSICCAZIONE

Pasta di semola di grano duro  
Paese di Coltivazione del grano: ITALIA  
Paese di Molitura grano: ITALIA

Conservare in luogo fresco e asciutto  
Prodotto in Italia / Made in Italy

Da consumare preferibilmente entro: vedi sulla busta

Dichiarazione nutrizionale	valori medi per 100 gr
energia	1491 KJ / 351 Kcal
Carboidrati zuccheri	72 1,8
Proteine	14
Grassi acidi grassi saturi	0 0
Fibre	3,6
Sale	0,03

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# ALL FORMATS

Specialties

DRIED PASTA

LONG BRONZE DRAWN



REGIONAL





100% ITALIAN WHEAT

# FRESH PASTA



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# REGIONAL PASTA

FRESH PASTA



## ORECCHIETTE



## MARITATI



## TRE DITA



## FERRI



## ORECCHIETTE WITH BURNT WHEAT

CASA PRENCIPE  
pastificio

100% ITALIAN WHEAT

# BRONZE DRAWN

## FRESH PASTA



### CALAMARATA



### PACCHERI



### PENNE



### MEZZE MANICHE



### FUSILLONI RIGATI

# LONG PASTA

FRESH PASTA



100% ITALIAN WHEAT

Our long pasta  
is bronze drawn



## TROCCOLI



## SPAGHETTI QUADRI



## TAGLIATELLE

The listed fresh products must be kept in the fridge at a temperature between 2 and 5 degrees centigrade.

TO REQUEST INFORMATION  
AND MAKE ORDERS VIA WHATSAPP  
**(+39) 0884 561599** 



### OUR WORKROOM

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