



**La Sicilia Pasta Sauces**

Situated in Sarno Valley, also known as the “red gold” valley because of its rich tomato production, La Sicilia pasta sauce company was founded in 1962.

The company has been certified as a high quality San Marzano DOP tomatoes producer.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the, BRC, IFS, UNI EN ISO 9001 certificates.





**Product information**

**La Sicilia Pasta Sauce range:**



**La Sicilia  
Basil Pasta Sauce**



**La Sicilia  
Mushroom Pasta Sauce**



**La Sicilia  
Tuna Pasta Sauce**



### La Sicilia Basil Pasta Sauce

Packaging: 350g x 12 pcs/crt

Origin: Italy

Bar code: 8006343991694

Store in a cool and dry place. After opening keep it refrigerated and finish it within 4 days.

Directly imported from Italy, this product essential ingredients are fresh tomatoes, onion and basil.

Easy to use, the main characteristic of this sauce is its simplicity. It is only necessary to warm it up and it ready to offer all the typical Italian flavors.



### La Sicilia Mushroom Pasta Sauce

Packaging: 350g x 12 pcs/crt

Origin: Italy

Bar code: 8006343991717

Store in a cool and dry place. After opening keep it refrigerated and finish it within 4 days.

Directly imported from Italy, this product essential ingredients are fresh tomatoes, mushrooms, onion and garlic. Easy to use, the main characteristic of this sauce is its simplicity. It is only necessary to warm it up and it ready to offer all the typical Italian flavors.



### La Sicilia Tuna Pasta Sauce

Packaging: 350g x 12 pcs/crt

Origin: Italy

Bar code: 8006343991700

Store in a cool and dry place. After opening keep it refrigerated and finish it within 4 days.

Directly imported from Italy, this product essential ingredients are fresh tomatoes, tuna fish, anchovies and parsley. Easy to use, the main characteristic of this sauce is its simplicity. It is only necessary to warm it up and it ready to offer all the typical Italian flavors.

# la sicilia

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## Receipes





## Basil Tomato Sauce Spaghetti

Ingredients (3 portions) :

Spaghetti 320g; salt; La Sicilia – Basil Pasta Sauce; freshly grated hard cheese 80g. fine sea salt, to taste 1/4 cups Grancucina Cheese

### Steps:

1. Boil the water in a large pot. To make sure that the pasta doesn't stick together, use at least 4 quarts of water for every pound of noodles. Salt the water with at least a tablespoon—more is fine. Add the pasta and, once cooked, drain it.
2. In a pan add La Sicilia – Basil Pasta Sauce and heat it.
3. Mix the cooked pasta and the sauce.
4. Serve the pasta with some freshly grated hard cheese.



## Tuna Sauce Fusilli

Ingredients (3 portions) :

Fusilli 320g; salt; La Sicilia – Tuna Pasta Sauce.

### Steps:

1. Boil the water in a large pot. To make sure that the pasta doesn't stick together, use at least 4 quarts of water for every pound of pasta. Salt the water with at least a tablespoon—more is fine. Add the pasta and, once cooked, drain it.
2. In a pan add La Sicilia – Tuna fish Pasta Sauce and heat it.
3. Mix the cooked pasta and the sauce.
4. Serve.



## Mushroom Sauce Penne

Ingredients (3 portions) :

Penne Rigate 320g; salt; La Sicilia – Mushroom Pasta Sauce;  
freshly grated hard cheese 80g.

### Steps:

1. Boil the water in a large pot. To make sure that the pasta doesn't stick together, use at least 4 quarts of water for every pound of pasta. Salt the water with at least a tablespoon—more is fine. Add the pasta and, once cooked, drain it.
2. In a pan add La Sicilia – Mushroom Pasta Sauce and heat it.
3. Mix the cooked pasta and the sauce.
4. Serve the pasta with some freshly grated hard cheese.

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