



ARTISAN PASTA





VERO ITALIAN TRADITIONAL FOOD is an Italian company based in Rome, specialized in the distribution and export of high-quality pasta, with a strong focus on Italian culinary tradition.

Its flagship product is Appulo Lucano monograin pasta, recognized as one of the best in the world due to its excellence and authenticity. This pasta is made from selected grains from the Basilicata region of Italy, an area historically renowned for producing superior-quality durum wheat.

VERO pasta is bronze-drawn and dried at low temperatures (40°C) for a minimum of 50 hours, ensuring high digestibility and preserving the authentic flavor of traditional pasta.

Our pasta needs 55 hours to be produced and it is hand packed.

Thanks to its passion for quality and attention to every stage of production, the company has become a key reference for exporting genuine "Made in Italy," bringing the culture and flavors of Italian agri-food excellence to the world.

Flour Origin: Italy





Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.





PENNE RIGATE Artisan Bronze-Drawn Pasta

Product Code: VEROFS00018 Type: Durum Wheat Semolina Short Pasta Cooking Time: 9–11 min. Weight: 500g/ 17,63oz

RIGATONI Artisan Bronze-Drawn Pasta

Product Code: VEROFS00019 Type: Durum Wheat Semolina Short Pasta Cooking Time: 10–12 min. Weight: 500g/ 17,63oz



PACCHERI LISCI Artisan Bronze-Drawn Pasta

Product Code: VEROFS00016 Type: Durum Wheat Semolina Short Pasta Cooking Time: 10–12 min. Weight: 500g/ 17,63oz

CALAMARATA LISCIA Artisan Bronze-Drawn Pasta

Product Code: VEROFS00017 Type: Durum Wheat Semolina Short Pasta Cooking Time: 10–12 min. Weight: 500g/ 17,63oz



RIGATONI

Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.

Pasta Astigian

SPAGHETTON

SPAGHETTONI Artisan Bronze-Drawn Pasta

Product Code: VEROFS00013 Type: Durum Wheat Semolina Long Pasta Cooking Time: 10–12 min. Weight: 500g/ 17,63oz



BUCATINI Artisan Bronze-Drawn Pasta

Product Code: VEROFS00015 Type: Durum Wheat Semolina Long Perforated Pasta Cooking Time: 14–16 min. Weight: 500g/ 17,63oz

LINGUINE Artisan Bronze-Drawn Pasta

Product Code: VEROFS00014 Type: Durum Wheat Semolina Long Flat Pasta Cooking Time: 10–12 min. Weight: 500g/ 17,63oz



Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.



FUSILLI Artisan Bronze-Drawn Pasta

Product Code: VEROFS00017 Type: Durum Wheat Semolina Short Twisted Pasta Cooking Time: 10-12 min. Weight: 500g/ 17,63oz

TROFIE Artisan Bronze-Drawn Pasta

Product Code: VEROFS00708
Type: Durum Wheat Semolina
Short Twisted Pasta
Cooking Time: 14-16 min.
Weight: 500g/ 17,63oz





CAVATELLI Artisan Bronze-Drawn Pasta

Product Code: VEROFS00707 Type: Durum Wheat Semolina Short Pasta Cooking Time: 14-16 min. Weight: 500g/ 17,63oz





IMPORT AND DISTRIBUTION IN UNITED STATES



With headquarters in both Rome and Houston, we began as an importer and distributor of agri-food and wine products in the USA, focusing on selecting only high-quality Italian products for export and distribution.

We primarily operate in Texas and the Southeastern United States, managing all services related to FDA label creation and corporate FDA registration for our client companies. Our goal is to make products suitable for sale in large-scale distribution channels, retail stores, and the food service industry.

We have also expanded our business to other sectors, bringing the best of Made in Italy to the USA.

tact us



Italy: (+39) 06.83914729 Usa: +1 (409) 354-1451 export@verousa.us

Address:

Rome, Viale dell'Aeronautica, 61 – Italy Houston, 1225 N Loop W #450, TX 77008 – U.S.A.

www.verousa.us