



RUVIDA, TENACE. MARCHIGIANA.
Rough and firm texture, made in the Marche region.



ROUGHER, FIRMER, RICHER

ELECTED BEST TAGLIATELLE ACCORDING TO A TEST BY **ALTROCONSUMO** (2024)

AND YET, WE MANAGED TO IMPROVE UPON PERFECTION

100% ITALIAN

Selected ingredients.
Made only with fresh
eggs and durum wheat
semolina obtained
from the heart
of the grain.

4-STEP KNEADING

To better preserve the
sensory characteristics
of the raw materials
and to generate a more
elastic and
firm pasta sheet.



PATENTED PRODUCTION METHOD

No mechanical
pressing and
no thermal stress
yield a uniquely
porous texture.

SLOW DRYING

At low temperatures,
with a different
drying time
for each type
of pasta but
always more
than 24 hours.

A UNIQUE METHOD FOR AN INIMITABLE PRODUCT

ROUGHER

The new recipe yields
a rougher, **more porous**
product. As a result, pasta
and sauce blend into one
perfect bite for an
unparalleled taste experience.

FIRMER

Firmer and more elastic.
Enhanced durum wheat
blends and even slower
processing offer the
palate a superb, more
satisfying texture.

RICHER

8 eggs per kg of durum wheat
semolina result in a finished-
product egg content exceeding 36%.
Taste, pleasure and digestibility
come together in perfect harmony
in a truly unique pasta.



A NEW GRAPHIC LAYOUT FOR AN EVOLVING MARKET

High-visibility, high-quality display solutions for the 250g, 400g, and 500g formats.



Improved visibility and readability in the new trays for a more efficient and more functional visual impact on shelf.



RESPONSIBILITY and SUSTAINABILITY at all TIMES



MINISTRY OF THE ENVIRONMENT
AND ENERGY SECURITY

VOLUNTARY AGREEMENT WITH THE ITALIAN MINISTRY OF THE ENVIRONMENT

With our heart always tuned to environmental commitment, in 2012 Luciana Mosconi became the first company in the pasta-making industry to enter into a voluntary agreement with the Italian Ministry of the Environment to reduce and offset the CO₂ generated during the production, distribution, use and disposal of pasta. A virtuous choice and a genuine commitment.

LONG-SHAPED EGG PASTA

Classic dough

250 g, 400 g, 500 g, 800 g

Choose your favorite “delicacy” from the widest range on the market.



Tagliatelle



Paglia e fieno



Casarecce



Tagliatella larga



Fettuccine



Zigrinate



Zigrinate paglia e fieno



Pappardelle



Tagliatelline casarecce



Chitarrine



Spaghetti alla chitarra



Maccheroncini



Tagliolini



Tonnarelli



Pappardella riccia

LONG-SHAPED EGG PASTA

Delicate dough 250g

Rough, tenacious, very delicate. The thinnest dough that has won a place of honor on the tables of Italians.



Tagliatelle delicate



Paglia e fieno delicate



Casarecce delicate



Fettuccine delicate



Zigrinate delicate



Pappardelle delicate



Tagliatelline delicate



Tagliolini delicati

SHORT-SHAPED EGG PASTA

Special

250g, 500g

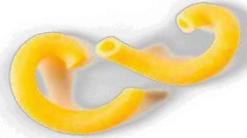
Small masterpieces for pure moments of joy. Each specialty has a unique and unmistakable taste.



Garganelli



Garganelli paglia e fieno



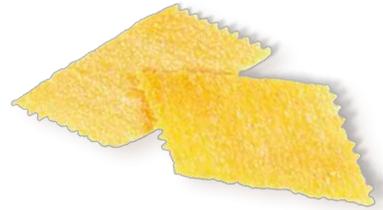
Gramigna



Gramigna paglia e fieno



Maltagliati



Gran Maltagliato



Farfalle



Strozzapreti

SHORT-SHAPED EGG PASTA

Broths and soups

250g

We keep it simple. A magical and familiar taste that makes every type of pasta irresistible.



Filini



Buontagliati



Grattoni



Grattoni



Farfalline



Quadrettoni



Quadretti



Quadrettini



Rombetti

LUCIANA MOSCONI Bio Buonissimo

250 g

Only 100% Italian organic durum wheat and fresh organic eggs. You can't resist the "exceptionally bio" taste of this dough: rough, tenacious and *marchigiana*.



Tagliatelle



Grattini



Fettuccine



Buontagliati



Quadretti

EGG PASTA Spelt 250 g

An old tradition awakens the desire for well-being. Only 100% Italian organic wholemeal spelt flour, high in protein, vitamins, fibre, and precious mineral salts, and 100% Italian fresh eggs.



Tagliatelle di farro



Maltagliati di farro



Fettuccine di farro



Quadrettoni di farro

EGG PASTA Wholemeal 250 g

A rough, authentic, satisfying taste. Only 100% Italian fresh eggs and 100% Italian wholemeal durum wheat semolina, obtained from whole grains with the bran and germ.



Tagliatelle integrali

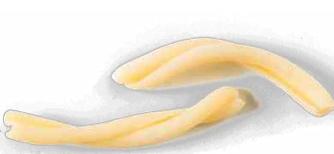


Fettuccine integrali

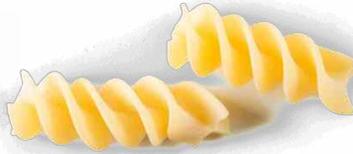
SEMOLINA PASTA

Grano Puro 500g

A collection of special types of pasta created to enhance the Italian cuisine: the best durum wheat semolina, perfect bronze-drawn doughs, very slow drying one day long.



Casarecci



Fusilloni



Lumaconi



Orecchiette



Paccheri



Pennoni



Rigatoni



Strozzapreti



Ciavattoni

E SEI NELLE MARCHE,

FILIERA 100% MARCHIGIANA



Fabio and Pierluigi, father and son, portrayed together with Marcello Pennazzi, CEO of the Pastificio, and Luciana Mosconi. They are two farmers from Montefeltro, in the heart of central Italy, and for over 40 years they have been cultivating with dedication their excellent wheat on the hills of the Marche region.



From fresh eggs to durum wheat—only ingredients 100% from the Marche. Luciana Mosconi believes in the strength of the local territory and is committed to raising awareness around issues of regional agricultural development. By building a bridge between the Marche and pasta lovers around the world, the company promotes every force at play, from farm field to table.



Tagliatelle



Fettuccine



Pappardelle



Chitarrine



Marchigianelle



RUVIDA, TENACE. MARCHIGIANA.

OUR CERTIFICATIONS



MOSCONI LUCIANA s.r.l.
Via dei Piceni 14, 62024 Matelica (MC) Italy
P.IVA 01141130433
Tel. +39 0737 787424 - Fax +39 0737 787603

Matelica Headquarters
Via dei Piceni 14, 62024 Matelica (MC) Italy

Ancona Headquarters
Via Pontelungo 85 - 60131 Ancona (AN) Italy

www.lucianamosconi.com | Follow us on

