



# FORM & FUNCTION:

## THE GABANNA PASTA SHAPE COLLECTION



GABANNA FOODWORKS

2025 COLLECTION



# ED/IBLE NATURAL

## GEOMETRY & *TEXTURE*

At Gabanna, we believe pasta is more than mere sustenance—it's a vehicle for agricultural rebirth and culinary expression. Our unconventional shapes are deliberately chosen to celebrate the distinctive qualities of heritage grains, providing the perfect canvas for their complex flavours and nutritional profiles.

Each shape represents a harmonious balance between tradition and innovation, much like our commitment to regenerative farming practices. These six distinctive forms—ranging from the playful Zucca to the elegant Casarecce—honour pasta's rich history while supporting biodiversity in every bite.

When ancient grains meet architectural pasta design, something magical happens: texture, flavour, and function unite to transform a simple meal into a revolutionary act of agricultural preservation.





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# 01 | ZUCCA

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## The Little Pumpkin

### ORIGIN STORY:

Named for its resemblance to tiny pumpkins ("zucca" means pumpkin in Italian), this whimsical shape emerged from Northern Italy's inventive pasta tradition. Historically served during autumn harvests, these plump, hollow forms were designed to celebrate the seasonal bounty and hold hearty fall sauces.



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### CULINARY BENEFITS:

- Plump, pumpkin-like pockets cradle sauce within their hollow centers
- Substantial bite provides satisfying texture
- Perfect for chunky vegetable sauces, creamy ragùs, and rich cheese sauces

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### PAIRS BEAUTIFULLY WITH:

Root vegetable sauces, wild mushroom ragù, or creamy butternut squash preparations



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## 02 | CAMPANELLE

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### The Little Bells

#### ORIGIN STORY:

Inspired by the bell towers that punctuate the Italian landscape, campanelle ("little bells" in Italian) brings elegant whimsy to the pasta world. These delicate flower-like shapes originated in Southern Italy, where pasta makers sought to capture the beauty of local wildflowers in an edible form.



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#### CULINARY BENEFITS:

- Fluted edges and hollow center capture sauce exceptionally well
- Elegant ruffled form provides textural interest and sauce-gripping ridges
- Versatile shape works with both delicate and robust sauces

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#### PAIRS BEAUTIFULLY WITH:

Classic tomato sauces, light cream preparations, or garden vegetable medleys





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## 03 | CRESTE DI GALLO

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### The Rooster's Comb

#### ORIGIN STORY:

Honoring the proud rooster, symbol of rural Italian farmyards, these pasta shapes mimic the distinctive comb atop a rooster's head. Originating in central Italy, this playful design emerged from agricultural communities seeking to celebrate the animals essential to their daily lives.



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#### CULINARY BENEFITS:

- Curved ridge design with ruffled edge creates dual sauce-capturing surfaces
- Substantial bite with playful texture that holds its shape when cooked
- Shape creates perfect pockets for both chunky and smooth sauces
- Ridged exterior provides delightful textural contrast in each bite

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#### PAIRS BEAUTIFULLY WITH:

Hearty vegetable ragùs, savory meat sauces, or herb-infused olive oils



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## 04 | TORRETTA

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### The Little Tower

#### ORIGIN STORY:

Resembling the ancient stone towers that dot the Italian countryside, Torretta celebrates architectural heritage through pasta. These distinctive five-holed discs pay homage to the watchtowers and defensive structures that protected agricultural communities for centuries, creating a culinary connection to Italy's rich architectural past.

#### CULINARY BENEFITS:

- Five-holed cylinder design captures sauce with remarkable efficiency
- Pillar-like structure provides satisfying bite resistance
- Vertical channels allow sauce to flow through while maintaining structural integrity
- Holds up well in baked dishes while remaining tender to the bite

#### PAIRS BEAUTIFULLY WITH:

Rich tomato sauces, baked pasta dishes, or light broths where the shape becomes a flavour vessel





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## 05 | RADIATORI

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### The Little Radiator

#### ORIGIN STORY:

Born in the industrial era of the 1930s, radiatori's design pays homage to the cast-iron radiators that revolutionized home heating. Their ingenious ridged coils, resembling the fins of a radiator, were designed specifically to maximize surface area for sauce adhesion.



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#### CULINARY BENEFITS:

- Ridged coils provide exceptional sauce-holding capacity
- Short, sturdy shape maintains perfect al dente texture
- Einkorn wheat, humanity's first cultivated grain, brings nutty warmth
- Excellent thermal qualities hold heat, keeping dishes warmer longer

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#### PAIRS BEAUTIFULLY WITH:

Hearty meat sauces, roasted vegetable preparations, or robust pesto



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## 06 | CASARECCE

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# The Homemade Twist

### ORIGIN STORY:

Meaning "homemade" in Italian, casarecce embodies the rustic tradition of hand-rolled pasta made by skilled home cooks. These twisted tubes, historically shaped around thin wooden rods, are a testament to the ingenuity of Italian grandmothers who perfected pasta with simple tools and exceptional skill.



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### CULINARY BENEFITS:

- Seductive S-shaped twists with rolled edges trap sauce in multiple pockets
- Open groove runs the length of each piece, collecting sauce inside and out
- Excellent texture holds up well in both hot dishes and cold pasta salads

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### PAIRS BEAUTIFULLY WITH:

Pesto, light tomato sauces, or olive oil-based preparations with vegetables





# THE GABANNA DIFFERENCE

Each pasta shape has been thoughtfully selected not only for its historical significance and sauce-pairing abilities but also for how it showcases our heritage grains.

The unique textures and flavors of our ancient and heirloom grains find their perfect expression through these traditional forms, connecting you to culinary traditions while supporting agricultural biodiversity.

When you choose a Gabanna pasta shape, you're selecting centuries of pasta wisdom combined with regenerative farming practices that honour both tradition and our planet's future.





**GABANNA FOODWORKS**

TRANSFORMING DIVERSITY INTO FLAVOUR

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