

Sagra

ITALIAN PASTIFICIO

HO.RE.CA.

Elevate Your Menu with Artisanal Italian Pasta

Daily Made Pasta For Culinary Excellence



Ciao! Welcome to our Pastificio

WHO WE ARE

Sagra is a **premium artisanal pastificio**—an Italian fresh pasta lab—where we craft pasta by hand every day using **traditional techniques and top-quality ingredients**. We specialise in handmade flat pasta (fettuccine, tagliatelle, spaghetti alla chitarra), filled pasta (ravioli, tortelli), eggless pasta (cavatelli, malloreddus) and short egg pasta (farfalle, garganelli). Every shape we create celebrates Italy's rich food culture, refined for professional kitchens.

Beyond tradition, our strength lies in our passion for **quality and respect** for the chefs we serve. We choose premium Italian flours, pasteurized eggs, and seasonal ingredients, applying time-tested methods that preserve flavour and texture. The result is pasta that's robust, easy to prepare, and unforgettable on the palate.

We partner with chefs, restaurants, and hotels across the UAE, **tailoring products to their needs**—from signature filled pasta for seasonal menus to solutions for high-volume service—always supporting creativity with exceptional taste and consistency.

OUR MISSION

To bring authentic, fresh Italian pasta to professionals in the UAE who demand the best. Unlike much of what's on the market, **we never cut corners** or use fillers or additives that compromise flavour or texture — only top-quality ingredients and honest techniques, so you can create unforgettable dishes effortlessly.





We're here to help you stand out

From the flavor-packed core of each pasta shape to the ease of preparation and reliable quality, Sagra elevates your menu, delights your guests, and keeps them coming back for more.

1

We Strive for Superior Quality & Authentic Taste

- Crafted with Italian premium durum wheat semolina and pasta flour
- Robust flavour, perfect texture, and minimal cooking time
- Consistent results you can rely on service after service

2

We Pre-Portion Conveniently

- Available in frozen for optimal shelf life and ease of storage
- Portion-sized to reduces food waste, maximizing your kitchen's efficiency
- Scalable solutions for everything from boutique restaurants to large hospitality groups

3

We Customize your Creations

- Tailor-made shapes, fillings, and flavors to match your unique menu concepts
- Beat the competition with exclusive pasta designs
- Support for creative experimentation, backed by our experts' knowledge and insight

4

We Promote Nutritional & Digestible Value

- Better nutrient preservation and lighter texture
- Delicious yet gentle on the stomach—ideal for diverse dining preferences
- A thoughtful addition to health-conscious and gourmet menus alike



Our Artisanal Fresh Pasta Maestro

Signature fresh pasta made with exceptional ingredients and technique, created for those who seek something truly special.

Sagra Pasta Maestro

Signature fresh pasta made by hand with exceptional ingredients and meticulous technique. Created for those who seek something truly special.

EGG PASTA



Fettuccine

Delicate, little flat ribbons of egg pasta, perfect for embracing creamy sauces and savory ragùs. A timeless Italian classic that adds elegance to any dish.

Frozen (Vacuum sealed bags)



Tagliatelle

Wide, tender ribbons of egg pasta with a smooth texture, perfect for pairing with creamy sauces and hearty dishes. A nostalgic Italian staple, ideal for Sunday lunches with the family.

Frozen (Vacuum sealed bags)

Also available in color: ●



Spaghetti alla chitarra

Rustic, square-cut spaghetti made using a traditional wire guitar, offering a unique texture that holds sauces exceptionally well. An interesting twist to the classic round-shaped spaghetti.

Frozen (Vacuum sealed bags)



Pappardelle

Broad, rugged ribbons of egg pasta, designed to hold onto rich sauces and robust ragùs. A classic Italian choice that enhances every bite.

Frozen (Vacuum sealed bags)



Tagliolini (Angel's Hair)

Tender ravioli filled with a vibrant blend of creamy ricotta, parmigiano cheese, lemon zest, and rainbow peppercorns. This refreshing and zesty combination offers a delightful twist on classic ravioli, perfect for a light and lively dish.

Frozen (Vacuum sealed bags)



Lasagna sheets (your preferred size)

Flat, wide sheets of handcrafted egg pasta, traditionally layered to create one of Italy's most beloved dishes. Lasagna sheets provide the perfect foundation for rich ragùs, creamy béchamel, and melted cheese, absorbing flavor while maintaining structure.

Frozen (Vacuum sealed bags)

POTATO BASED



Handmade Fresh Gnocchi

Traditional Italian potato gnocchi crafted with a balanced blend of fresh and dehydrated potatoes, pasteurised eggs, and premium Italian flours. Developed for professional kitchens, they offer a consistently light not chewy texture, excellent cooking stability, and reliable performance during service.

Frozen (Vacuum sealed bags)



Handmade Fresh Gnocchetti (Chicche)

Small-format Italian potato gnocchetti ("chicche") made with a blend of fresh and dehydrated potatoes, pasteurised eggs, and premium Italian flours. Their uniform size ensures consistent cooking, excellent sauce absorption, and efficient plating. Perfect for contemporary pasta dishes, soups, caterings.

Frozen (Vacuum sealed bags)

FILLED PASTA



Ravioli with Ricotta, lemon and pepper

Tender ravioli filled with a vibrant blend of creamy ricotta, parmigiano cheese, lemon zest, and rainbow peppercorns. This refreshing and zesty combination offers a delightful twist on classic ravioli, perfect for a light and lively dish.

Frozen (Vacuum sealed bags)



Ravioli with Ricotta and Spinach

Delicate pockets of pasta filled with creamy ricotta and tender spinach, seasoned to perfection. These ravioli deliver a gentle blend of flavors, balancing the fresh taste of spinach with the richness of ricotta for a light yet satisfying dish.

Frozen (Vacuum sealed bags)

Also available in color: ●



Ravioli with Porcini and Mixed Mushroom

Delicate pockets of pasta filled with a blend of mixed mushrooms, earthy porcini, and rich cheese. These ravioli offer a harmonious balance of flavors and textures, creating a dish that's perfect for mushroom lovers.

Frozen (Vacuum sealed bags)

EGGLESS PASTA



Cavatelli

Small, shell-shaped pasta with a slightly chewy texture, perfect for capturing rich sauces and hearty ragùs. Their unique shape and bite-sized form make them a delightful addition to any Italian dish, providing a satisfying and comforting experience in every bite.

Frozen (Vacuum sealed bags)

Also available in color: ● ● ●



Sardinian gnocchetti

Also known as Malloreddus, these small, ridged pasta pieces are crafted from semolina flour. With their distinctive shape and firm texture, they are perfect for absorbing flavorful sauces and creating a comforting, rustic meal.

Frozen (Vacuum sealed bags)

Also available in color: ● ● ●

Sagra's Pasta Atelier

Bespoke Pasta Service

At Sagra Italian Pastificio, we believe pasta should be as unique as the menu it's featured on. That's why we offer a comprehensive customization service that empowers you to stand out and dazzle your guests. From specialty shapes to exclusive flavor profiles, our team collaborates with you to bring your culinary vision to life—so every dish is truly one of a kind.



HOW IT WORKS

1. **Consultation:** Discuss your menu concepts, target audience, budget, and operational needs with our pasta experts.
2. **Sample & Refine:** We provide a quotation, develop prototypes for your review, making adjustments until they meet your exact standards.
3. **Production & Delivery:** Once approved, we schedule production, coordinate delivery, and ensure every detail meets Sagra's quality promise.

WHAT WE OFFER

- **Shapes & Formats:** Beyond classic cuts, **we can craft bespoke shapes** that complement your menu themes or highlight seasonal ingredients.
- **Flavors & Dough Types:** Experiment with infused pastas—charcoal, saffron, or spirulina—and let your creativity shine. We'll help you discover the right dough base for optimal flavor and texture.
- **Portion Sizes:** Select standard or custom portion weights to align with your plating style and reduce food waste.

WHY CUSTOMISE

- **Differentiate Your Menu:** A signature pasta shape or an unexpected flavor addition can become your restaurant's must-try dish.
- **Perfect Pairings:** Custom pasta allows you to design dishes that pair perfectly with your sauces, fillings, and plating style.
- **Signature Creations:** Strengthen your brand identity by featuring pasta that guests won't find anywhere else.

MINIMUM ORDERS & LEAD TIMES

- **Order Quantities:** Custom pastas typically require a defined minimum order to maintain cost-effectiveness. Our team will provide exact thresholds based on your needs.
- **Lead Times:** Because each order is crafted to your specifications, please allow additional time for product development and production. We'll confirm a timeline upfront to keep your kitchen running smoothly. (Normally 24–48h)
- **Pricing:** Customization pricing varies by complexity, ingredients, and volume. We offer transparent quotes so you can plan confidently.

Ready to Elevate Your Menu?

GET YOUR QUOTATION TODAY

Send us your details with:

- Name, Role
- Restaurant/Hotel/Company
- Volumes



FRESH DAILY MADE PASTA FOR CULINARY EXCELLENCE

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