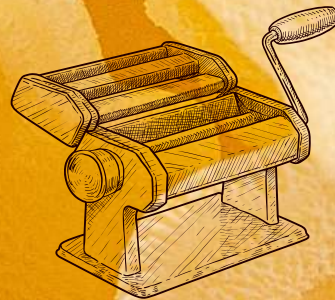




Massa

Pasta Manufacturing Company

“FRE
SH”



PASTA
SHOP

massapr.odoo.com

About Us



Massa started in 2019, siblings Gabriel and Natasha Garratón Velazco co-founded Massa, a fresh pasta company based in Puerto Rico that emphasizes local craftsmanship. By 2020, amidst the pandemic, their brand gained significant traction by offering high-quality, handmade pasta that resonated with evolving consumer preferences.

Initially operating from a small room in their grandmother's house, their products quickly gained popularity, finding their way into restaurants, hotels, and specialty shops throughout San Juan. Their current ambition is to expand supermarket distribution across Puerto Rico, making authentic, locally produced pasta accessible to a wider audience.

Driven by their shared heritage and a passion for artisanal food, Gabriel and Natasha have successfully transformed Massa from a mere aspiration into a recognized entity within the food industry.

Welcome to the taste of a dream come true!

menu



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San Marzano so special?*

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Handmade Pastas





All About Italian Ingredients Introducing the *flour* that crafts our product

At Massa we craft Pasta with purpose and every great Pasta begins with the Flour. From Mantova, Lombardy, our flours are milled by traditional techniques assuring top tier quality Italian flours. We use two types of flours, Double 00 flour and Durum Semolina flour. Compared to standard flours the difference is not just technical, is visible and delicious. Our flours do not contain any harmful additives, like most flours that are often treated with added chemicals.



“Crafting flavor one Rigatoni at a time”

Campanelle



- Width:** 11.4 mm
Style: Bell-shaped with ruffled edges
Texture: Rustic with soft folds, every bite is flavorful

Description:

Campanelle or 'little bells', have a fluted, Trumpet-like shape that cradles thick or textured sauces. Originated in Tuscany, the curly edges catch small bits of vegetables, meats, or cheese, making every bite flavorful.

Ideal Pairings:

Cheese Sauce • Roasted Vegetable Ragu • Sausage Sauce • Pesto • Pasta Salad



Casarecce



- Width:** 8.8 mm
Style: Twisted tube with open edges
Texture: Rolled and chewy

Description:

Casarecce, meaning "homemade", originates from Sicily and features an S-scroll shape that folds inward. This elegant twist helps scoop up vegetables, pesto, or cream sauces while giving a slightly al dente bite. A perfect blend of tradition and texture—great for Sicilian and Mediterranean flavors.

Ideal Pairings:

Pesto alla Trapanese • Eggplant & Ricotta • Sundried Tomato Cream Sauce • Ragu • Lemon Bottarga sauce

Conchiglie

Width: 28 mm
Style: Medium pasta shells
Texture: Smooth, curved interior



Also
offered
in dried
pasta

Description:

Conchiglie, or shells, are shaped like small sea shells—perfect for scooping up thick sauces, meat, or veggies. Originating from Campania, their curved design makes them a favorite in baked pasta dishes or chunky, rustic recipes.

Ideal Pairings:

Cheese Sauce • Tomato Meat Sauce • Spinach and Ricotta • White Sauce • Pasta Salad



Conchiglioni

Width: 73 mm
Style: Giant pasta shells designed for stuffing
Texture: Thick, soft after cooking



Description:

Conchiglioni are large, dramatic shells designed for stuffing, originating from southern Italy. Whether filled with ricotta and spinach, ground meat, or vegetables, they're made to impress. Top with marinara or béchamel and bake to perfection. Visually stunning and satisfying to eat.

Ideal Pairings:

Stuffed with ricotta and spinach • Topped with Marinara • Baked with Béchamel-Based Sauces

Fussilli Rustic

- Width:** Varies
Style: Short or Large spiral pasta
Texture: Rough, handmade feel



Description:

This rustic-style fusilli features a twisted, hearty form with a handmade look, originating from Molise and Campania. Its textured surface grips thick sauces beautifully, adding depth to traditional recipes and richness to every bite. Perfect for bold-home style cooking.

Ideal Pairings:

Rustic Tomato Ragu • Pesto with Crushed Nuts • Chunky Vegetable Sauces • Thick Vodka Sauce



Fussilli 4P

- Width:** 13 mm
Style: Dense, tightly twisted spirals
Texture: Firm and structured



Description:

Fusilli “4P” is a tightly wound spiral pasta designed for maximum sauce cling, originating from Molise and Campania. Its thickness and deep grooves provide an intense texture and hold up exceptionally well in hearty dishes.

Ideal Pairings:

Creamy Sauces • Pesto with Crushed Nuts • Pasta Salad • Vodka Sauce

Gemelli

Width: 8.8 mm
Style: Twisted twin strands
Texture: Firm with a twisted bite



Also offered in dried pasta

Description:

Gemelli, originating from Puglia, means “twins” and gets its name from its intertwined shape. It looks like two strands twisted together, making it great at catching sauces and providing a springy, satisfying bite. Is a simple but elegant shape that elevates even with the most basic sauce.

Ideal Pairings:

Pesto • Cheese Sauces • Sautéed Vegetables • Cream Sauce Aglio e Olio



Gomiti Rigate

Width: 10.5 mm
Style: R idged elbow macaroni
Texture: Firm with ribbed surface



Description:

Gomiti Rigate, or ridged elbows, are a beloved classic in comfort food originating from northern and central Italy. Their curved shape and ridges make them perfect for clinging to cheese or meat-based sauces. They're ideal in soups, pasta salads, and oven-baked casseroles. Perfect balance of shape and texture.

Ideal Pairings:

Cheese Sauce • Baked Casseroles • Tomato Sauce • Meat Sauce • Pasta Salad

Lumache

Width: 16 mm
Style: Snail-shell shaped pasta
Texture: Curled with deep ridges “Rigati”



Description:

Lumache, Italian for “snails”, originating from Piedmont, features a curled, open shape that captures sauces inside. Great for creamy or meaty dishes.

Ideal Pairings:

Cheese Sauce • Cream based Sauce • Pestos • Lemon butter sauce



Maccheroni Rigate

Width:
Style: Thick ridged tubes
Texture: Bold, grooved exterior



Description:

Maccheroni Rigatoni is a hybrid between traditional maccheroni and rigatoni, offering a large, sturdy tube with ribbed sides. It’s built for chunky sauces and baked dishes that need a solid foundation. Combines the strength of rigatoni with the versatility of maccheroni—perfect for big, comforting dishes.

Ideal Pairings:

Slow Cooked Meat Sauce • Baked Pasta with Cheese • Arrabiata • Tomato and Basil • Vodka Sauce

Pacchero

Width: 25 x 1.4 mm
Style: Large Tube pasta
Texture: Thick and hearty



Description:

Paccheri are big, bold pasta tubes traditionally from Campania, named after the word “paccarià” which means “slap” which is the sound the pasta makes when mixed with sauce. Their size makes them perfect for stuffing, baking, or holding robust ragùs inside and out. They turn every meal into a centerpiece.

Ideal Pairings:

Stuffed with Ricotta and Spinach • Neapolitan Ragù • Seafood Ragù
Bolognese • Tomato based sauces



Radiatore

Width: 25 mm
Style: Radiator shaped pasta
Texture: Deep ridges and folds



Also
offered
in dried
pasta

Description:

Radiatore is inspired by old-school radiator grilles, with a fun and functional design. Its compact, ridged body traps sauces like no other, making it ideal for thick or textured dressings. The unique design and deep ridges offer the ultimate surface for sauce retention

Ideal Pairings:

Cheese and Tomato Bake • Pesto with Crushed Nuts • Pasta Salad • Bolognese • Creamy Sauces

Rigatoni

Width: 15 mm
Style: Large ridged tubes
Texture: Thick with grooved exterior



Also offered in dried pasta

Description:

Rigatoni are wide tubes with ridges that grip sauces. Originating from central Italy, their sturdy structure is perfect for heavy, chunky sauces or baked dishes.

Ideal Pairings:

Cheese Bakes • Meat Ragu • Carbonara • Béchamel-Based Sauces Tomato based sauces



Trottolo Rustic

Width: Big
Style: Swirled, cone-like spiral
Texture: Rustic and Dense



Also offered in dried pasta

Description:

Trottolo means “spinning tops.” It’s dramatic spirals catch thick sauces in every crevice. It looks and tastes artisanal.

Ideal Pairings:

Cheese Sauce • Chunky Tomato Sauce • Sausage Sauce • Pesto • Cream based sauces Pasta salads

Bucatini



- Width:** 3 mm
Style: Thick spaghetti with a hollow center
Texture: Firm with a pleasant chew

Description:

Bucatini, originating from Sicily, is like Spaghetti with a twist—literally. Its hollow center allows sauces to seep inside, delivering flavor from the inside out. Originally from Lazio, it's especially beloved in Roman cuisine.

Ideal Pairings:

Amatriciana Sauce • Carbonara • Aglio e Ollio • White Sauce



Fettuccine



- Width:** 8 mm
Style: Flat ribbon pasta
Texture: Silky, tender, and balanced

Description

This long, flat ribbon pasta is a hallmark of Central Italy, especially the Roman culinary tradition. Crafted to offer a delicate balance of softness and structure, fettuccine provides a smooth, supple surface that beautifully carries creamy, buttery, and lightly emulsified sauces.

Ideal Pairings

Butter and Parmigiano • Lemon cream or light citrus sauces • Seafood butter sauces
• Delicate ragus or mushroom reductions

Lasagna Sheets

(With or Without Egg)



- Width:** 6" x 12"
Style: 70 mm Thick Sheets
Texture: Bronze Die extrusion

Description:

Pasta sheets crafted for consistent layering and exceptional performance in any lasagna preparation. Available with egg for a tender, flexible texture and naturally richer flavor, or without egg for a firmer structure and a clean, neutral profile that maintains well defined layers in both traditional and contemporary recipes.

Ideal Pairings:



Linguine



- Width:** 2 mm
Style: Flat Narrow Strands
Texture: Silky
with a subtle bite

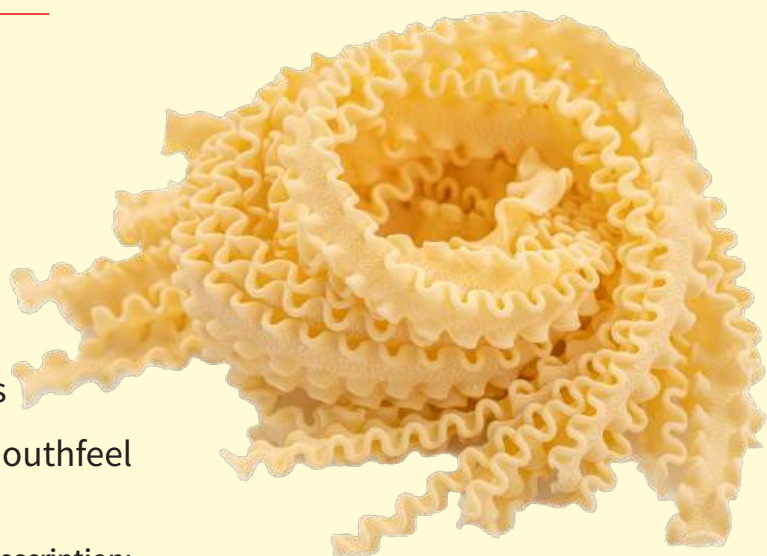
Description:

Linguine, meaning “little tongues”, originating from Liguria, offers a flatter profile than spaghetti, making it ideal for lighter sauces. It’s smooth texture pairs beautifully with seafood and herb-based creations. Its elegant form brings out the nuances in delicate, aromatic sauces.

Ideal Pairings:

Seafood Sauce • Herbs and Olive Oil • Lemon Cream • Pesto alla Genovese

Mafaldine



- Width:** 12 mm
Style: Ribbon pasta with ruffled edges
Texture: Delicate bite with a luxurious mouthfeel

Description:

Mafaldine, also known as Reginette (little queens), is a beautifully ruffled ribbon pasta named in honor of Princess Mafalda of Savoy. Its graceful, wavy edges give it a regal presence on the plate and a unique ability to hold onto sauces—especially creamy, cheesy, or slow-cooked ragù. The pasta’s wide, flat surface provides a balanced texture between silkiness and resistance, while the frilly borders trap bits of sauce and ingredients for an indulgent experience in every bite.

Ideal Pairings:

- Rich meat ragù (e.g., short rib or wild boar)
- Creamy mushroom sauces
- Brown butter and sage
- Lobster or seafood bisque sauces



Pappardelle



- Width:** 1”
Style: Flat wide ribbon pasta
Texture: Silky but with Bronze Die Texture

Description:

Crafted exclusively with fresh eggs to achieve a rich golden color. Its broad surface and delicate porosity allow sauces to cling beautifully, making it ideal for hearty ragus, slow-braised meats, and refined butter based preparations.

Ideal Pairings:

Spaghetti

Width: 2.5 mm
Style: Classic round pasta
Texture: Smooth and firm



Description:

Spaghetti, originating from Sicily, is the timeless icon of Italian cuisine. Its long, round strands are incredibly versatile—perfect for everything from rustic tomato sauces to refined seafood dishes. A universal favorite that adapts to nearly every sauce and occasion.

Ideal Pairings:

Tomato based sauces • Carbonara • Clam Sauce • Garlic and Olive Oil



Tagliatelle

Width: 8 mm
Style: Flat ribbon pasta
Texture: Soft Yet Robust made with Eggs



Description:

This wide, flat Pasta is made to cling to hearty, slow-cooked sauces. It originated in Northern Italy, where rich ragù are a staple. Its width provides the perfect surface for velvety, meaty sauces.

Ideal Pairings:

Bolognese • Creamy Alfredo • Mushroom Sauce • Meat Ragus

Tagliolini



Width: 6 mm

Style: Tagliolini, Thinner ribbon pasta made with Eggs

Style: Fettuccine, made without Eggs. Texture: Smooth and tender

Description:

Tagliolini, is the elegant cousin of Fettuccine, slightly thinner and often served with delicate sauces. It excels with simple yet flavorful ingredients that coat it gently without overwhelming. Without eggs it's a thinner Fettuccine.

Ideal Pairings:

Truffle Sauce • Seafood Cream Sauce • Lemon Sauce • Butter and Herbs





OUR PASTA LAB

MERCADO CENTRAL
ZONA PORTUARIA
EDIF. #5
SAN JUAN P.R. 00920



What makes the **San Marzano** so special?

***San Marzano** stand out because they're naturally sweet, low-acid, and packed with thick, meaty flesh that turns into a smooth sauce without effort. They have very few seeds, break down evenly when cooked, and don't release excess water, which means a richer, cleaner sauce every time. DOP certified are the real deal they grow in volcanic soil near Mount Vesuvius, giving them a deeper, more consistent flavor than everyday tomatoes. In short, the San Marzano is special because they deliver reliable sweetness, great texture, and a sauce ready structure that chefs don't have to fight with.*

Parmigiano Reggiano & Pecorino Romano

1. Parmigiano Reggiano DOP

Parmigiano Reggiano is one of the most iconic cheeses in Italian gastronomy, crafted from fresh cow's milk and aged between 12 and 36 months. Known for its balanced flavor, creamy richness, and delicate natural crystals formed during aging, it represents centuries of artisanal tradition. One of the most fascinating facts about Parmigiano Reggiano is that the fresh milk collected from the cows must arrive at production within just two hours, helping preserve the cheese's exceptional quality and authenticity from the very beginning.



2. Pecorino Romano DOP

Pecorino Romano, made from sheep's milk and aged for a shorter period, is celebrated for its bold, savory, and salty character. Deeply rooted in Italian history, this cheese dates back to Ancient Rome, where Roman shepherds and soldiers carried Pecorino during long days of work and travel because of its rich flavor, long shelf life, and nutritional value. Today, it remains an essential ingredient in traditional Roman dishes such as Cacio e Pepe and Carbonara.

Parmigiano Reggiano and Pecorino Romano are two pillars of the Italian cheesemaking tradition, both protected by the DOP designation



Packed with **Flavor**

Pastas:

• **Ricotta, Honey & Truffle (Tortelloni)**

A smooth filling of ricotta accented with a delicate touch of honey and truffle. Sophisticated and refined, with gentle earthy notes that convey elegance and authenticity. It pairs beautifully with light cream sauces or high-quality olive oil.

Pairings: Beef, cured hams, duck breast.

• **Maiz a la Crema (Agnolotti)**

A soft, gently sweet filling made from fresh corn reduced in cream with mascarpone, achieving a smooth and fluid texture. It pairs beautifully with light cream sauces, butter and sage, or other subtle preparations that lets the corn shine.

Pairings: Poultry, cured hams, beef, fish.

• **Braised Beef**

Slow-braised beef cooked until tender and juicy. The meat is marinated in red wine with fresh herbs and bacon to add depth and smoky notes. The result is a robust, savory filling full of character.

Pairing: Mushrooms, tomato-based sauces and sweet creamy sauces, brown butter, wine sauce, or broth reductions.

• Duck Confit Round Ravioli

Confit-style slowly cooked duck, resulting in tender, juicy meat full of nuances. The duck is shredded and mixed with mild aromatics creating a savory base that enhances its deep character without overshadowing it.

Pairing: Mild red meats, game birds, mushrooms, butter- or red wine-based sauces

Round Raviolis:

• Burrata and Black Truffle

Fresh, ultra-creamy burrata infused with black truffle for an elegant, aromatic finish. Its soft, balanced filling elevates dishes with simple, delicate sauces.

Pairings: Beef, Chicken, Lamb, Pork, Seafood, Scallops.

• 4 Cheese

A creamy blend of four cheeses offering softness and a harmonious flavor profile. This versatile combination adapts beautifully to a wide range of sauces, including Parmigiano cream, Pesto, Amatriciana, Pink Vodka, Bolognese, and Ragù.

Pairings: Accommodates a wide variety of proteins, according to preference.

• Shrimp and Mascarpone

A filling of finely chopped shrimp blended with mascarpone creating a fresh, delicate seafood filling. Its light, versatile profile shines with light or rosé-style sauces.

Pairings: Scallops, vegetables.

• Mushroom Duxelles

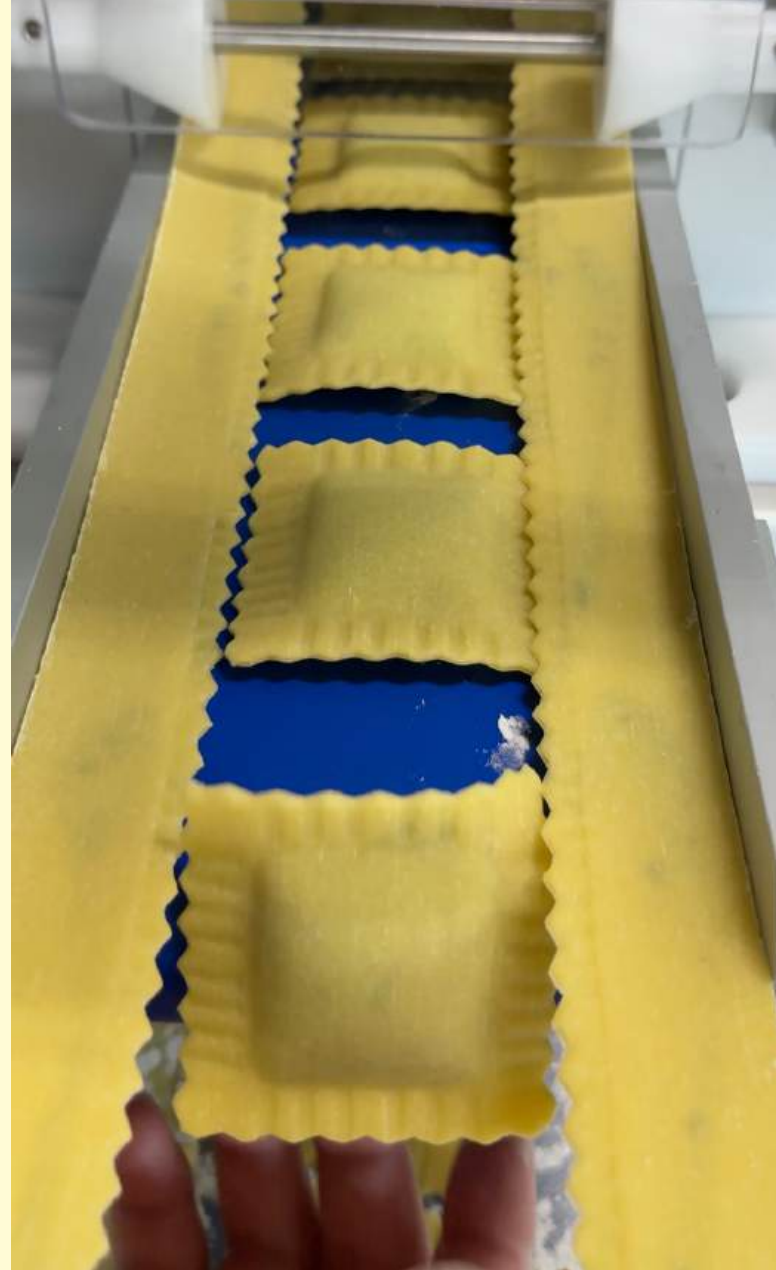
Finely chopped and sautéed mushrooms, create a rich, aromatic filling with earthy notes. It pairs beautifully with truffle or butter sauces.

Pairings: Chicken, crispy pancetta, tofu, salmon, beef

• Pumpkin and Parmigiano Reggiano

Roasted pumpkin blended into a smooth, naturally sweet purée, enriched with Parmigiano Reggiano to add depth and a subtle savory note. Its warm and well-balanced profile works well in both classic and contemporary recipes.

Pairings: Turkey, Italian Sausage, Roast Chicken, Beef, and toasted nuts as a vegetarian alternative.



Square Raviolis:

• Ricotta & Nutmeg

Fresh ricotta blended with nutmeg for a bright aromatic flavor. This versatile filling adapts beautifully to a wide range of sauce styles.

Pairings: Chicken, Shrimp, Crispy Prosciutto, Beef, Lamb. Caramelized onions and nuts as a vegetarian option.

• Spinach & Cheese

Finely chopped fresh spinach blended with Parmigiano Reggiano and cream cheese. This combination creates a creamy, cohesive texture that holds its character in different sauce presentations, either white based or tomato-based sauces.

Pairings: Chicken, Salmon, Beef, and sautéed chickpeas as a vegetarian alternative.



• Pear & Gorgonzola

Slow-poached pears in almíbar with a tender sweetness, balanced with the bold character of gorgonzola cheese. It pairs beautifully with delicate butter-based sauces and toasted nuts.

Pairings: Cured pork and hams (Prosciutto, Pancetta, Speck, among others), Duck Breast, Turkey, and toasted nuts as a vegetarian alternative.

• Meat Ragu

Slow-cooked beef ragù simmered in pomodoro and red wine until tender, developing a deep, rich flavor. Ideal for those who enjoy a classic Italian profile. It pairs beautifully with rustic tomato sauces or butter infused with fresh herbs and grated cheese.

Pairings: Does not require additional protein. Can be complemented with Italian sausage, pancetta or guanciale.

• Cacio e pepe (Agnolotti)

A creamy filling made with pecorino romano, ricotta and freshly ground black pepper. Inspired by the classic Roman dish, this bold preparation adapts beautifully to a wide range of sauce styles.

Pairings: Poultry, Beef, Fish, Seafood.



Cappelletti:

• Traditional Pork and Parmigiano filling

Classic blend of pork, mortadella, prosciutto, and parmigiano milled into a fine, delicate texture. The profile is robust and savory, perfect to serve in brodo or paired with; cream parmigiano sauce, herb-infused butter, or a light red-wine reduction.

Pairings: Does not require additional protein, but pairs beautifully with crispy pancetta.

• Smoked brisket

Hickory smoked ground brisket.

Pairing: Tomato based sauces, white cream sauces, corn cream sauce

Gnocchi

- **Potato**

Soft, pillowy potato gnocchi enriched with dairy ingredients for a consistent, tender texture. Ideal for both classic and heartier preparations. Their neutral flavor allows them to absorb sauces beautifully, from pomodoro and pestos to creams and protein-based sauces.

Pairings: Accommodates a wide variety of proteins, according to preference.

- **Spinach & Potato**

Soft, tender potato blended with fresh spinach for a vibrant color and a mild, delicate flavor.

Versatile and adaptable, they work beautifully with both light sauces and richer, creamier preparations.

Pairings: Accommodates a wide variety of proteins, according to preference.

- **Ricotta Parmigiano**

Delicate, tender gnocchi made with ricotta and Parmigiano Reggiano, offering a balanced profile and a softer texture than traditional potato versions. They pair beautifully with creamy sauces, pestos, and tomato-based preparations.

Pairings: Poultry, Lamb, Salmon, Crispy Pancetta, Sautéed Vegetables.

- **Pumpkin and Ricotta**

Made with a blend of pumpkin and ricotta these gnocchi offer natural sweetness and a warmth profile. Ideal for autumn-inspired preparations or sauces that highlight the sweet-savory character, such as white-wine reductions or sage-infused butter.

Pairings: Poultry, Fish, Truffles, Toasted Nuts.

- **Ricotta Truffle**

Made with ricotta and a touch of truffle, offering an elegant profile—soft in texture and sophisticated in flavor. They pair beautifully with truffle-based sauces, cheese-forward preparations, mushroom sauces or pestos.

Pairings: Poultry, Beef, Fish, or Shrimp.

What Makes Cold Pressed Extra Virgin Olive Oil Special?

Cold-pressed olive oil is extracted mechanically from fresh olives without excessive heat, typically below 27°C (80°F). When an olive oil is also classified as Extra Virgin, it means it meets the highest quality standards: produced purely by mechanical means, with no chemical refining, and with very low acidity (below 0.8%). This combination preserves the oil's natural aromas, antioxidants, and healthy polyphenols, delivering a fresh, vibrant flavor that is ideal for finishing dishes, salads, and pasta.



Planeta Organic Extra Virgin Olive Oil, Traditional I.G.P.

Balanced Sicilian extra virgin olive oil with fruity aromas, delicate almond-like notes and a smooth finish. Versatile for everyday cooking, salads, pasta and seafood.

Certified Sicilia I.G.P. and USDA Organic.
169.07 fl oz / box / 1 pack
510-3

Tamía Green Extra Virgin Olive Oil, Lazio

Fresh, vibrant and herbaceous with a pleasant peppery kick. Excellent for finishing pasta, vegetables, soups and modern Mediterranean dishes.

16.9 fl oz / box / 12 pack
TA805



Other Products



Compagnia del Montale Balsamic Vinegar of Modena I.G.P. Special Edition

Rich, velvety balsamic with natural sweetness and balanced acidity. Crafted in Modena, Italy using cooked grape must and wine vinegar, with no added caramel color. Perfect for finishing salads, cheeses, grilled vegetables and premium proteins.

67.8 fl oz / box / 2 pack

Product code 316-2

Product code 201-1



Frantoio Franci

Intense, Extra Virgin Olive Oil
Award-winning Tuscan EVOO with bold notes of artichoke, green tomato and pepper. Ideal for steaks, bruschetta, grilled vegetables and robust dishes.

16.9 fl oz / box / 12 pack

Product Code FFINT050



Selezione Tartufi White Truffle Oil

Elegant white truffle aroma infused in fine extra virgin olive oil. Adds instant gourmet depth to pasta, risotto, eggs and meats with just a few drops.

8.45 fl oz / box/6 pack

Product code 201-1

What does DOP and IGP mean ?

DOP (Denominacion de Origen Protegido)

- European certification that guarantees a product is produced, processed, and aged entirely within a specific region of Italy using traditional methods.

IGP (Indicacion Geografica Protegida)

- European certification indicating that at least one stage of production takes place in a specific region, preserving the product's regional identity and quality.



Gnocchi de Pasteles

*Available during the
Christmas Season.*

ordersmassa@gmail.com

M

— Massa —