

Traditional, Italian pasta in your home

Healthy, tasty, and perfect in barely minutes.





Method of preparation indicated on the label – ready-made dish

in barely a few minutes

classic



Homemade, fresh pasta Laura & Lui means:

Authentic Italian family recipes dating back to 1954

Home preparation processes from long marinating of meat to slow roasting

Deep-freezing (without preservatives)
L&L pasta maintains its texture, fresh flavour and
nutritional value for up to 15 months

And also:

- Clean, simple, healthy compositions best durum semolina, natural, certified ingredients
- Ease of preparation ready a few minutes after taking it out of the freezer
- Zero waste
 you prepare as much as you need to eat
- Selection classic pastas, ravioli, vegan, traditional flavour
- Recipes
 available on the label and for download by scanning the QR code





Choose from 8 original flavour compositions straight from sunny Italy:









LAYRAGLUI
PASTA FRESCA

Rayioli
Sticette traditionale
dat (952)

112 (95-5)











with ricotta and spinach

Tray weight: 250g



with boletus and truffle

Tray weight: 250g



with shrimps

Tray weight: 300g



with cauliflower and pear

Tray weight: 300g



with green lentils and mushrooms

Tray weight: 250g



with beef

Tray weight: 250g



with green peas

Tray weight: 300g



with buffalo ricotta and spinach

Tray weight: 300g



Choose from many original flavour compositions straight from sunny Italy.

















tomato tagliatelle









spinach

Tray weight: 350g

with truffle

Tray weight: 350g

with mascarpone and walnuts

Tray weight: 350g



with hazelnut & cocoa cream

Tray weight: 350g



classic penne

Tray weight: 250g



tomato tagliatelle

Tray weight: 300g



spinach tagliatelle

Tray weight: 300g



classic spaghetti

Tray weight: 250g





We are looking forward to establishing a cooperation:

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