



Beet & Goat Cheese Gocce

Lobster Gocce

Six Cheese Gocce

Gocce™ Filled Pasta





Six Cheese Gocce with Pan Roasted Tomato, Baby Kale & Shaved Romano



Lobster Gocce en Brodo



Beet & Goat Cheese Gocce with Roasted Beet Carpaccio

Arrezzo Gocce™ filled pastas were created in an authentic Italian kitchen, and are a delight for the eyes and palate.

These distinctive, teardrop-shaped pastas are available in three delicious flavors – six cheese, beet and goat cheese, and lobster. Arrezzo Gocce™ adds novelty and flavor to soups, salads, appetizers, side dishes and entrées. Offer your guests a pasta shape unique to your operation, introducing diners to an exciting alternative to traditional filled pastas. The handmade artisan appearance of the Gocce can also help you upsell your existing pasta dishes.

Features and Benefits

- **Novel artisanal product** exclusively for Sysco Arrezzo Brand.
- A **unique pasta shape** with a premium, hand-made look.
- **Pre-cooked** and **ready-to-use** for easy preparation.
- **Low piece cost, high piece count** per package.
- **Versatile** menu applications, serve hot or cold.
- **Great plate coverage** for eye-catching presentations.
- Ability to **upsell current dishes**.

Three on trend flavors to choose from:

Six Cheese Gocce: Teardrop-shaped parsley pasta filled with a medley of six cheeses: ricotta, whole milk mozzarella, Pecorino Romano, Parmesan, Monterey Jack, and Cheddar.

Beet & Goat Cheese Gocce: Teardrop-shaped golden amber pasta filled with goat cheese, beets, Parmesan, extra virgin olive oil and lemon essence.

Lobster Gocce: Teardrop-shaped egg pasta filled with minced lobster meat, mozzarella cheese, sherry, sweet cream butter and spices.

Menu Ideas

- **Six Cheese Gocce with Pan Roasted Tomato, Baby Kale & Shaved Romano**
- Six Cheese Gocce with Mushroom Cream Sauce
- Six Cheese Gocce with Roasted Tomatoes, Olives & Mozzarella Cheese
- **Beet & Goat Cheese Gocce with Tarragon Sauce & Toasted Walnuts***
- **Beet & Goat Cheese Gocce with Roasted Beet Carpaccio***
- Beet & Goat Cheese Gocce with Arugula, Cherries & Toasted Pecans
- **Lobster Gocce en Brodo***
- Lobster Gocce with Corn Veloute, Lobster & Shiitake Mushrooms

**pictured*

Preparation/Handling Instructions

- In a large pot, bring 6 quarts of water to a boil.
- Add frozen pasta to the boiling water.
- Heat pasta for 2-3 minutes. Internal temperature must reach 160°F. Stir occasionally.
- Strain and combine with your favorite sauce. Serve and enjoy.

SUPC	Brand	Description	Pack/Size
4675054	AREZZIO	PASTA SIX CHS PRSLY	2 / 2.5 LB
4675067	AREZZIO	PASTA GOCCE LBSTR	2 / 2.5 LB
4675078	AREZZIO	PASTA GOCCE BEET & GOAT CHS	2 / 2.5 LB

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