

Deer Park Ravioli

**Need some menu variety?
Call 631-667-4644**



item #	TRADITIONAL PRODUCTS
	Prepare these ravioli by cooking from a frozen state, in salted water at a simmer boil for approximately 6 minutes, 8 minutes for a softer mouth-feel.
60367	Jumbo Round Cheese Ravioli 120 ct. 10 / 12 ct Trays- a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
60425	Jumbo Round Meat Ravioli 144 CT
60438	6 " Cheese filled Manicotti in crepe pasta 1/ 60 ct. - a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
60440	Stuffed Shells, 1/ 100 ct. - a creamy blend of full cream impastata ricotta, Locatelli Romano, Reggiano Parmesan and spices.
99999	Cavatelli, 12 / 16 oz.
00016	Gnocchi, 12 / 16 oz.
SR-001	Stuffed Rigatoni 12lb
93-2	Frozen Fresh Pesto Sauce 1 / 84 oz (only available on Long Island)
item #	LASAGNA SHEETS & CREPES
60361	FROZEN LASAGNA SHEETS, 9.5x11", 30 sheets, 10 # Semolina,
60777	FROZEN SPINACH LASAGNA SHEETS, 9.5x11", 30 sheets, 10 #
60356	FROZEN TOMATO LASAGNA SHEETS, 9.5x11", 30 sheets, 10 #
crepes	FRESH PASTA CREPES (only available on Long Island) 1/ 5lb approx 15 per lb
frshlasag	FRESH LASAGNA SHEETS (only available on Long Island) 1/5lb 9.5x11", 15 sheets
item #	TORTELLINI
15417	Cheese Filled in semolina pasta BULK 1 / 10LB
44416	RETAIL - CHEESE FILLED in semolina pasta 12/ LB
15416	Multi- Color Pasta - Cheese Filled BULK 1/ 10LB
12416	RETAIL MULTI COLOR PASTA -CHEESE FILLED 12/ LB
88816	RETAIL MEAT TORTELLINI in semolina pasta 12/1LB
13416	RETAIL PESTO FILLED in semolina pasta 12/ 1LB
14416	RETAIL SPINACH PASTA-CHEESE FILLED 12/ 1LB
item #	<u>SPECIALTY RAVIOLI, 72 ct. all in 6 / 12 ct Trays</u>
60292	Apples and Cream - Blend of Fresh Golden Delicious and Granny Smith apples, full cream and Impastata. We keep this ravioli neutral in flavor and can be taken to the Sweet or Savory side. Fried from frozen state and served with Honey and marscapone cream w/fresh berries. Fried and served with vanilla ice cream, caramel and cinnamon. Boiled and served with pork tenderloin, caramelized apples and calvados cream sauce. Boiled and served with veal scallopini, wild mushroom and served with honey brandy cream sauce.
70003	Artichoke Ravioli with Sweet Peas and Asiago- Tender baby artichoke hearts are paired with fresh sweet peas and gently sauteed with roasted garlic and shallots then folded into imported Asiago cheese and full cream Impastata finished with a light lemon zest and fresh basil note.
60290	Arugula, Fresh Mozzarella, Sundried Tomatoes & Black Olives in a Roasted Garlic Pasta - Tangy Arugula lightly wilted in extra olive oil, tempered with fresh mozzarella, provolone, ricotta & sun-dried tomatoes nicely seasoned with fresh herbs & presented in a roasted garlic pasta.
60295	Asparagus & Smoked Mozzarella- Wood Smoked Fresh Mozzarella paired with Asparagus spears make for a simple but delicious combination

60300	Balsamic Grilled Vegetable Ravioli in Semolina Pasta- Fresh eggplant, zucchini, carrots, broccoli, Portobello mushrooms, celery & onions, Marinated in aged balsamic vinegar & sherry, grilled with spiced garlic & fresh herbs, & blended with full cream ricotta.
60299	Blueberries and Cream Ravioli - This desert ravioli consisting of whole fresh blueberries, cream, ricotta, sugar & spices can be served several ways, fried, boiled, hot, cold, plain or with sauce. Ideas: cook in boiling water, then sauté as you would a blintz & serve with yogurt or sour cream, garnish with any fresh fruit & mint. Deep fry dust with sugar, present with ice cream or sorbet on a designed plate. Flambee with Gran Marnier sauce & sweet or hard sauce.
60305	Broccoli Rabe & Roasted Garlic Fresh The bitterness of "broccoli rabe" is expertly tempered with roasted garlic, Romano cheese & full cream ricotta. A unique Italian specialty.
60315	Cajun Ravioli -Cray fish, shrimp & crabmeat with all the Cajun spices & vegetables. An authentic Louisiana Mardi Gras specialty. A bit spicy!
60320	Crabmeat & Basil Ravioli - Sauteed snow crab with fresh vegetables & garden fresh basil. Bake in the oven with a spicy cream sauce and top with cheese & a bread crumb topping for a great " Crab Au Gratin"
60365	Fire Roasted Red Peppers, Fresh Mozzarella & Basil - Fire roasted fresh sweet red peppers combined with our own fresh handmade mozzarella, Italian cheeses & fresh basil. A classic
60328	Fire Roasted Southwest Vegetable Ravioli w/ Jack Cheese & Cilantro - Fire Roasted Poblano peppers, onions, corn, red and green bell peppers roasted over an open fire, to bring out a natural smoky flavor and then folded with Monterey Jack, Cheddar and Impastata and whole black beans (turtle beans). Then finished with a touch of Cumin and fresh cilantro for that authentic Southwest taste.
60325	Five Cheese Ravioli In Fresh Spinach Pasta - A blend of ricotta salata, gorgonzola, fontina, asiago & fresh mozzarella. The toasted walnuts add taste, texture & dimension. A unique taste.
60307	Florentine Ravioli with Roasted Garlic in Spinach Pasta- Fresh spinach with oven roasted garlic, ricotta, fresh mozzarella & Romano finished in a Fresh Spinach Pasta.
70002	Forest Mushroom Ravioli - We start with Taylor Golden sherry and unsalted butter to lightly saute our forest mushroom blend (includes Chanterelle, Morels, Black Trumpets, King Botele) with hand chopped sweet onions. Full Cream impastata with imported provolone provide a silky background note. We add subtle spicing and wrap in extra fancy durum- semolina wheat pasta.
item #	<u>SPECIALTY RAVIOLI, 72 ct. all in 6 / 12 ct Trays</u>
60335	Fresh Mozzarella, Basil & Sundried Tomatoes- Fresh handmade mozzarella, with torn fresh basil & whole milk ricotta & sundried plum tomatoes & spices.
60340	Grilled Eggplant with Goat Cheese & Red Onions in Sundried Tomato Pasta- Fresh eggplant marinated with olive oil, roasted garlic & cracked black peppercorns, grilled & coated with goat cheese, ricotta & red onions presented in sun-dried tomato pasta.
60345	Grilled Portobello's with Fresh Mozzarella & Basil- We make our own handmade mozzarella from fresh curd and spice it with fresh basil & blend in grilled Portobello mushrooms.
60351	Supreme Lobster Ravioli- Super chunked claw and knuckle lobster meat sauteed with sherry and Vidalia onions then spiced to perfection, makes this the GOLD of our Lobster filled items
60350	Lobster Ravioli in Semolina Pasta- Succulent chunks of northeast cold water lobster with gruyere, parmesan & ricotta cheese. Simply Delicious!
60353	Lobster Medley - We've taken our succulent, award winning lobster ravioli, which we present in semolina pasta, black squid ink pasta and sunset pink pasta and packed these three types together for an easy "medley" presentation
60348	Lobster Ravioli in Sepia Pasta- Chunks of northeast cold water lobster with gruyere, parmesan & ricotta presented in sepia (SQUID INK) Pasta.
60352	Lobster Ravioli in Sunset Pink Pasta- Chunks of northeast cold water lobster with gruyere, parmesan & ricotta presented in a sunset pink pasta.
60355	Lump Crab Meat w/ Marscapone & Braised Scallions In Sundried Tomato Pasta- Fresh lump crab meat & braised scallions folded in a blend of Marscapone, ricotta, apples & green peppercorns, presented in (pink) sun-dried tomato pasta.
60323	Neptune's Favorite Ravioli- Everyone's favorite's, Lobster Shrimp and Crabmeat folded with fresh herbs and cheese, encased in a fresh spinach pasta.
60324	Portobello, Asparagus & Zucchini in Florentine Pasta (spinach & garlic) Meaty Portobello mushrooms, fresh asparagus & zucchini (English marrow) presented in Florentine pasta, which is made with fresh chopped spinach & roasted garlic.
60360	Porcini ala Rustica Ravioli- Here we've combined earthy Italian porcini mushrooms with tangy imported Asiago cheese for a " Rustic " ravioli delight
60369	Premium Four Cheese Ravioli in Semolina Pasta- This collaboration of Full Cream Impastata, Handmade Fresh mozzarella, Sharp provolone and Imported Gorgonzola are artfully blended to achieve an outstanding old world "Classic Italian Taste".

60500	Roasted Garlic, Ricotta and Mozzarella Ravioli- Fresh oven roasted garlic blended with full cream ricotta and handmade fresh mozzarella
60357	Seafood Ravioli Medley- This "medley of the sea" ravioli combo pack of our chef's winners include the ever popular "shrimp and roasted garlic in sun-dried tomato pasta", our "crabmeat and basil in a semolina pasta" and "Neptune's favorite" which is a mix of shrimp, crab and lobster meat presented in a spinach pasta. These three varieties are packed together for a convenient center of the plate "medley" presentation using two of each type for a six per portion offering.
60375	Shrimp with Roasted Garlic Ravioli in Sundried Tomato Pasta- Shrimp & roasted garlic spiced with fresh rosemary & chervil & presented in our Sundried Tomato pasta
item #	<i>SPECIALTY RAVIOLI, 72 ct. all in 6 / 12 ct Trays</i>
60370	Shrimp & Lobster Bisque in a Garlic & Parsley Pasta- A creamy combination of shrimp & lobster with unsalted butter sauteed shallots, sherry wine, heavy cream, tarragon & a touch of Tabasco, finished in a garlic & parsley pasta.
60291	Smoked Gouda Florentine with Toasted Pignoli Nuts in Spinach Pasta- Sautéed spinach blended with imported smoked Gouda, toasted Pignoli nuts and ricotta impastata combine for this unique and flavorful ravioli encased in spinach pasta.
60380	Smoked Salmon and Gorgonzola in a Fresh Spinach Pasta- Succulent Hot Smoked Salmon fillets partnered with CREAMY imported Gorgonzola, blended and encased in fresh spinach pasta. This makes a great spring and summer menu item.
60395	Wild Mushrooms, Vidalia Onions & Goat Cheese in Plum Tomato & Sage Pasta- Our mushroom assortment consists of Portobello, Cremini, Shitake & Oyster mushrooms, lightly sauté with Vidalia onions a dab of goat cheese & some creamy ricotta presented in Plum Tomato & Sage pasta.
item #	60 ct 6 " SPECIALTY FILLED CANNELLONI, PASTA CREPES, Specialty cannelloni can be baked or micro-waved, use like manicotti. Serve 2 as an appetizer at lunch or dinner. Serve 3 as an entree at lunch or dinner.
60405	Florentine Cannelloni- Specialty filled pasta crepes with spinach, roasted garlic & full cream ricotta. Chefs tell us this is a great product to bake with a four cheese sauce (Fontina, fresh & smoked mozzarella, Pecorino Romano, then top with a grated Provolone to finish. A nice alternative is to substitute a Bechamel roasted garlic sauce with diced Swiss as a topping to finish. Vodka sauce & marinara also work well.
60410	Seafood Cannelloni- Specialty filled pasta crepes, filled with shrimp lobster & crab. Create an elegant entree, great for banquet applications. Currently served in restaurants with a Garlic Cream Sauce, an Alfredo sauce or a Vodka sauce. Use Mornay sauce and top with a mix of Provolone& Mozzarella, then melt.
item #	72ct SPECIALTY FILLED PASTA SHELLS Specialty filled pasta shells, great served as an entree or an appetizer, can be baked or micro-waved. Serve 3 as an appetizer, serve up to 6 shells as an entree for lunch or dinner.
60358	RED ROASTED PEPPERS, FRESH MOZZ & BASIL- Large pasta shells are generously stuffed with slow roasted, fresh sweet red peppers, combined with our own fresh handmade mozzarella, Italian cheeses & fresh basil.
60413	SEA SHELLS w/ SHRIMP LOBSTER & CRAB- Large pasta shells filled with a combination of shrimp, lobster & crabmeat lightly seasoned with fresh spices & cheese.
item #	72ct "Zappers" are packed in 6 trays of 12 ravioli per tray A specialty line of spicy fry ready & oven ready cracker crusted appetizers with various spicy fillings! Serve on a plate, in a basket, as an appetizer, as an entrée, as a side for an entrée or as a base for a center of plate service.
60435	Cajun Zappers - New Orleans Cajun filling w/ shrimp, crabmeat & crawfish combined with all the great Cajun spices & vegetables, wrapped in a spicy cracker crust makes this an authentic Mardi Gras special!
60431	Southwest Zappers - A blend of Fire roasted red & green peppers, Chipotle & Poblano peppers, corn, onions, black beans, cilantro, Monterey Jack cheese & ricotta wrapped in a spicy cracker crust. Fry ready & oven ready.
item #	Great For Buffets 200ctMEDIUM SQUARE SPECIALTY RAVIOLI
60392	Medium Square Cheese Ravioli 200 CT
60403	Medium Square Seafood Ravioli (pink dough)
item #	TORTELLONI 12/1LB
60391	TORTOLLONI, CHEESE, 12/ 1 #
	SEASONAL/ SPECIAL ORDER ITEMS
item #	<i>SPECIALTY RAVIOLI, 72 ct. all in 6 / 12 ct Trays</i>
60346	Butter Roasted Pumpkin Ravioli- The hearty taste of this popular winter squash is accented when oven roasted with unsalted butter and seasoned with cinnamon, nutmeg and then creamed with ricotta cheese. Great when served as an entree or a side dish. This ravioli is most popular in the fall & winter seasons.

60310	Butternut Squash in Semolina Pasta - Butter (unsalted) Roasted winter squash, seasoned with cinnamon, nutmeg & ricotta, when combined with fresh semolina pasta the mood becomes exciting & festive (not to mention the great taste). This ravioli is excellent when served as an entree or a side dish. Popular in the fall & winter seasons. Walnut & basil sauce. Pecan mint sauce. Cream cheese sauce. Cream of mango w/ currant liqueur. Praline liqueur sauce w/ raisins. Sweet peppers & cream sauce. Cranberry cream sauce.
60389	Sweet Potato With Roasted Italian Chestnuts in Semolina Pasta - Fresh sweet potatoes with unsalted butter, brown sugar, imported Italian chestnuts & finished with gruyere cheese. Festive ravioli great for holiday menu planning.
	WE ALSO HAVE RETAIL PACKED ITEMS
item #	Organic Products made w/ organic ingredients
70000	72ct Spinach and Sundried Tomato Ravioli in Torn Spinach & Garlic Pasta - Organic leaf spinach and organic sundried tomatoes folded in full cream Impastata and presented in a torn organic spinach and garlic pasta made with organic durum flour
70001	72ct Arugula and Shitake Mushroom Ravioli in Garlic & Parsley Pasta - Organic arugula and organic shitake mushrooms have been artfully blended and wrapped in a speckled garlic and parsley pasta made with organic durum flour