



# ABOUT OUR BUSINESS

**Mongibello Artisan Pasta**

---

A close-up photograph of several strands of orange-colored pasta, likely tortiglioni or a similar twisted shape, set against a bright, glowing background. The pasta is piled together, creating a sense of texture and depth.

# OUR MISSION

**To create unique, high quality pastas, made by hand without additives or preservatives, for restaurants and individuals who choose to serve delicious, all-natural, one-of-a-kind pastas.**

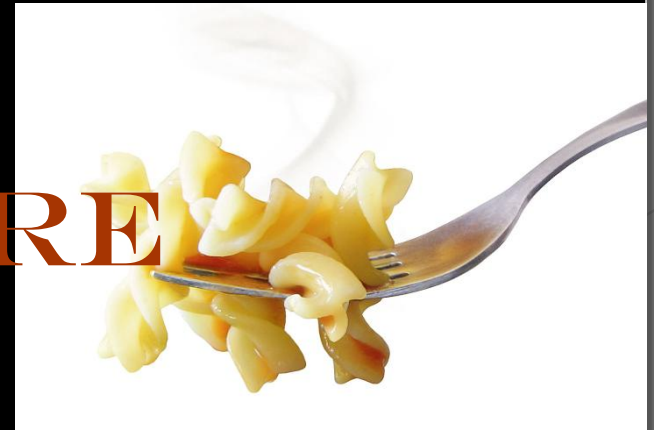


## OUR TEAM

**Owner Shel Rheingold (with Manager Stefan Linn) leads a talented team of two with over 30 years of experience making pasta by hand, crafting unique flavors that tantalize the palate, and pushing the boundaries of traditional artisan pasta-making.**

---

# LET'S COMPARE



## **Them**

- **Traditional pasta flavors**
- **Conventional use of all-natural dyes; limited color palette**
- **Repetitive die cut process**

## **Us**

- **Unique flavors built on tradition**
- **Innovative use of all-natural dyes; wider color palette**
- **Minimal die cut process**



## THE GOODS

**Zesty Black Bean Fettuccini**  
**Sundried Tomato Fettuccini**  
**Thai Basil Fettuccini**  
**Roasted Red Pepper Penne**  
**Massaman Curry Penne**  
**Wild Mushroom Penne**  
**Shel's Spanakopita Bowties**  
**Stefan's Striped Bowties**

---

# SHOP, OR VISIT OUR KITCHEN

**1009 Craftsman Drive  
Portland, Maine**

**Hours**

**9:00-5:00 Tues-Sun  
Closed Mon**

**Contact**

**207-555-1145  
[shel@bellopasta.com](mailto:shel@bellopasta.com)**