



About Our Business

Mongibello Artisan Pasta

A large, artistic photograph of various pasta shapes, including long ribbons and short tubes, in shades of orange and red, set against a bright, glowing white background.

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.

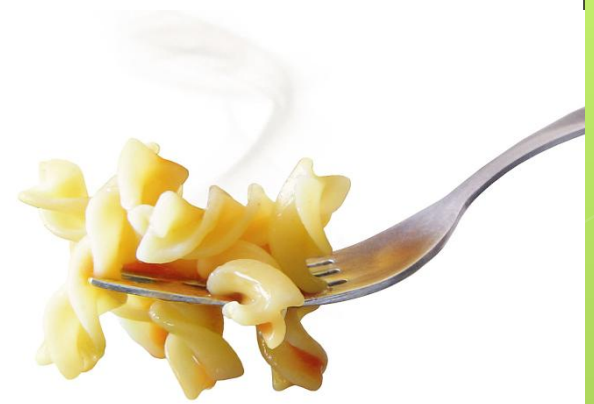
Let's Compare

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

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