

# PIGRA

## MARGHERITA



### JUST FOUR THINGS

Interview

→ p. 4

### GOD IS IN THE DETAILS

The ultimate tomato sauce

→ p. 8

### SELECTED FOR YOU

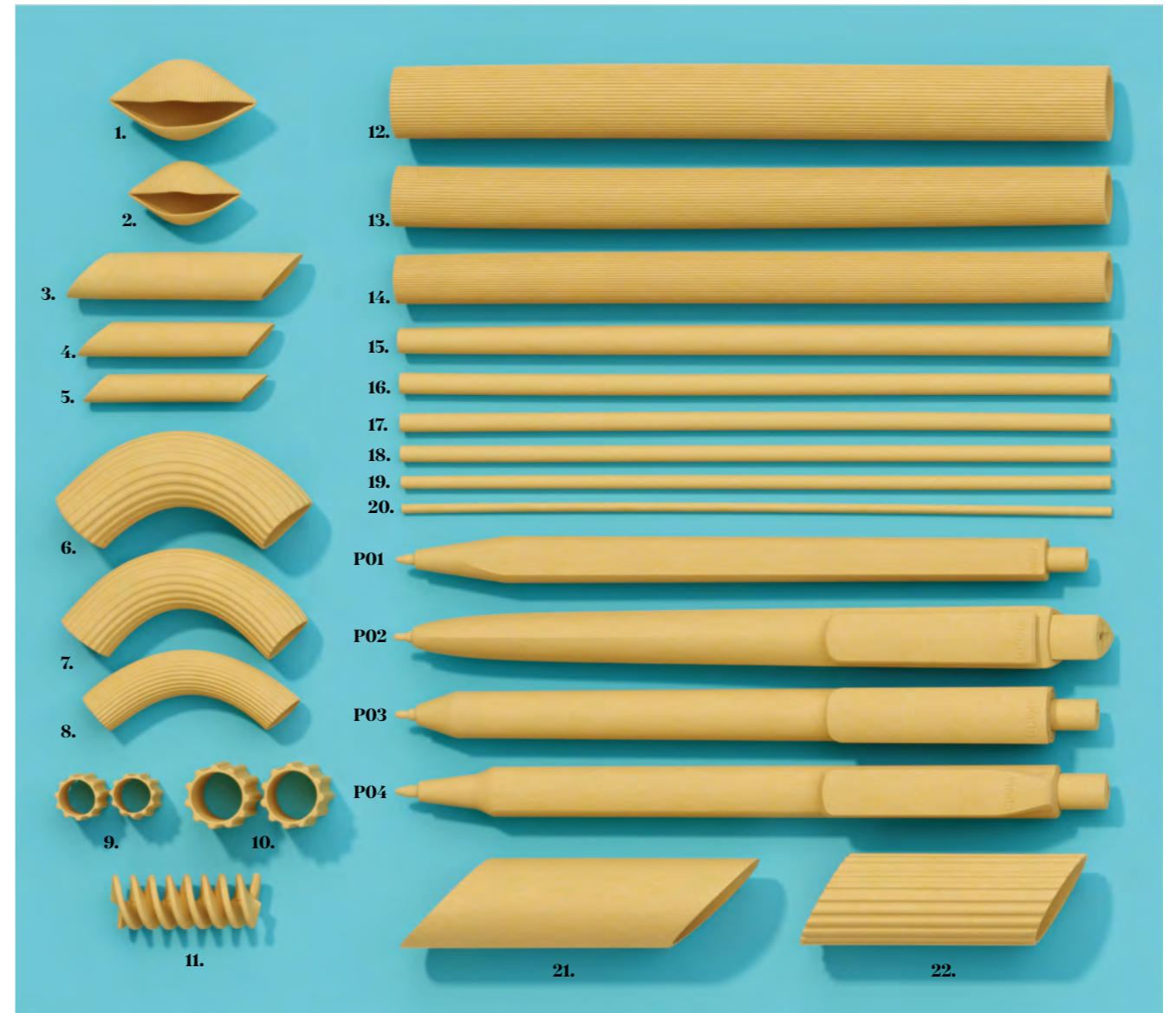
3 fantastic recipes

→ p. 31

# THE 2020 PIGRA CATALOGUE IS ABOUT ITALY, PASTA, AND OF COURSE, ABOUT OUR PENS!

**PIGRA**

Made by  
Italians



1. Conchiglie mezzane rigate, 2. Conchiglie piccole rigate, 3. Penne, 4. Pennette, 5. Pennine, 6. Stortini grossi rigati, 7. Stortini mezzani rigati, 8. Stortini rigati, 9. Anelli rigati, 10. Anelli rigati mezzani, 11. Fusilli, 12. Zitone, 13. Mezzani, 14. Mezzanelli, 15. Mezzanelli, 16. Maccaroncelli, 17. Bucatini, 18. Spaghetti, 19. Spaghettoni, 20. Vermicelli, P01. La semplice, P02. La formosa, P03. La creativa, P04. La raffinata, 21. Pennoni lisci, 22. Pennoni rigati



# JUST FOUR THINGS

**An interview with Luca Maniforti, owner and pasta maker at Pastificio Quattro Cose, on why four things are all you need.**

**It's a universal Italian truth that the best Italian restaurants do a few things, and just a few things, very, very well. If you're searching for proof of that rule, stop by Pastificio Quattro Cose – which means “four things” in Italian – for perhaps the most perfect fresh pasta you'll ever find. Located in a small town in Emilia Romagna, the shop now bustles from morning till night with locals buying pasta to take home, delivery bikes going off to deliver pasta to local restaurants, and a small lunch counter with a line that can run round the block. I caught the owner and pasta maker, Luca Maniforti**

**Tell me about your business – it's a family affair, isn't it?**

We like to say we're just starting up an age-old tradition. The pasta workshop is new, but my wife and I have roots that run deep here. I make the pasta with the other pasta makers, including my wife's sister, Claudia, and my wife does pretty much everything else – the accounts, advertising and communication, and the paperwork. She studied and worked in marketing for a bit, but then we decided to open the business together. And now we have a baby as well.

**And a line around the block.**

Maybe it's thanks to my wife, but somehow or other word got around (he laughs). It's true we've been growing fast, but that might be because we're doing something that's as old as the hills. We're delighted that everybody loves our pasta, and we can give jobs to some great people, but we're really cautious about our success as well.

**Why cautious?**

Because we're careful not to overstep our limits. There are certain principles we established right from the begin-

ning, and we stick to those. This is an artisanal business. We supply pasta to local families and restaurants, and we've got a lunch counter. We want to keep our prices reasonable so the people from the neighborhood can pop in for a simple lunch. But our business doesn't scale. If you live in Milan, and you want our pasta, then jump on the train and come down here. You won't find our pasta in a supermarket. If you don't want to make the trip, find yourself a neighbourhood pasta maker you're happy with. Fresh pasta is exactly that, fresh, and what you find in the supermarket aisles all wrapped up in plastic just isn't the same. If it's got to be fresh, it's got to be local,

which means it shouldn't travel further than just across town.

**Where did you learn how to make pasta?**

I used to spend summers with my grandmother in Pigra, Romagna. She and my grandfather used to run the local shop there in the centre of the town, selling food, cigarettes, candy for the kids, everything. My grandfather died about when I was born, so I never really met him, but in the summers I spent every day with my grandmother at her house at the edge of the town, and nearly every day we'd make fresh pasta for lunch.

**Your grandmother taught you everything?**

Not at first, she didn't. Or at least I wasn't paying attention. But then one day my mum asked for recipe, for a friend. My mother worked, so she never had time to make pasta like that. And I think that was the first time I realized that though I'd seen my grandmother make fresh pasta a



**Luca Maniforti**



Luca Manfredi's grandmother, Lucia

hundred times, I couldn't explain it. So I took a pen and paper and asked my grandmother for the recipe. She was super precise, because she'd run this shop and had to weigh out flour and sell stuff by the gram, and she still used this antique brass scale with weights to measure ingredients for her recipes. So I wrote it all down, exactly what she said. But she started working, and I realize that what she'd said, and the measurements she'd given me, were just the basics. Because when she started mixing, she kept adding a little more flour from the sack, a little more water, and that original recipe she told me transformed into something organic, and living, as she responded to the humidity of the dough, to the quantity she needed, and more. When I gave the recipe to my mother I felt like I was cheating her. It was like giving somebody an apple core and telling them it's an apple – there was nothing there, just the skeleton of an idea. But for the rest of my life I'll thank my mum for asking, because that exercise was the moment I suddenly woke up to how much art went into what my grandmother did.

**Why did you name your pasta shop Quattro Cose – “Four Things”?**

It goes back to the same story, that recipe that I wrote down from my grandma. There were only four things written on the scrap of paper: flour, water, salt and eggs. They're like the four elements of Italian cooking, and for pasta that's all you need to do practically everything.

**But you've got more than four things on your menu.**

That's true, but not many more. We make long pasta, like tagliatelle and tagliolini, short pasta, like capunti and cavatelli, flat pasta, like sfoglia for lasagne and finally stuffed pasta, like tortellini and ravioli. So that's four kinds of pasta. And you could spend your whole life eating all the dishes you could create from those four kinds of pasta.

**Do you experiment with new recipes?**

I'm pretty wary of novelty. We're not trying to reinvent pasta. We don't want pasta to be something it's not. But every day is a fresh act of creation, and every day the pasta is unique, just slightly different than the day before. The challenge is making sure it's fantastic every day, and that every

customer, whether it's their first time or their hundredth, has a fantastic experience eating it.

**Lastly, what's your favourite dish?**

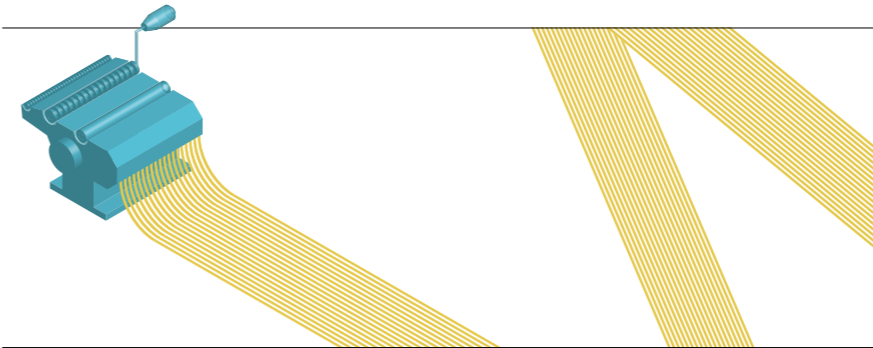
I spend all day in the kitchen, so my favourite meal is pretty much anything anybody cooks for me! It's probably no surprise, but I love simple dishes. My wife makes the best orecchiette alle cima di rapa (NB: See recipe, p. 36). But now that we're cooking for three, I have to convince my daughter to like it too! •



Maniforti's pasta workshop

# ITALIAN PASTA, BY THE NUMBERS

What makes pasta, pasta? According to Italian regulations, this is pasta by the numbers.



200	Minimum weight, in grams, of the chicken egg (without the shell) per 250g of semolina flour in pasta labeled pasta all'uovo – egg pasta.
24	Percentage of minimum moisture content in prepackaged fresh pasta.
3	Subcategories of dried pasta: durum wheat semolina pasta, low-grade durum wheat semolina pasta, durum wheat whole meal pasta.
10	Pressure, in bar, required to extrude pasta through a machine. Equivalent to roughly 10 times Earth's atmospheric pressure at sea level.
12,5	Maximum final percentage of moisture content in dried pasta.
35	Average final percentage of moisture content of pasta before drying.
62	Average percentage of moisture content in cooked pasta.
80	Weight, in grams, of typical serving of dried pasta.
3	Maximum percentage of soft-wheat flour as part of high grade durum wheat semolina flour in dried pasta.
5	Number of days within which fresh pasta must be sold.
187	Presidential decree that regulates commercial manufacturing of pasta made and sold in Italy.



## WHAT PASTA ARE YOU MADE OF?

In Italy if you want to tell somebody you've got what it takes, you say *di che pasta sono fatto* (literally, what pasta you're made of). But when it comes to making fresh pasta at home, the pasta result you want determines the pasta dough – and ingredients – you start with.

**Flour**  
Use semolina flour for a rustic, protein-rich pasta. Choose finely milled 00 (or your local equivalent), if you want your texture silky and smooth. In Valtellina in northeastern Lombardy, *Pizzoccheri* is made from cool weather buckwheat flower.

**Water**  
Both fresh orecchiette and dry varieties like fusilli and strozzapreti use only lukewarm water to humidify the starch in the flour.

**Eggs**  
Tagliatelle, lasagne and stuffed pasta like tortelloni are traditionally made with whole eggs. At 90% water, the white adds moisture and texture, while the yolk adds protein, colour and richness.

**Salt**  
Iodized table salt is just fine making pasta, whereas sea salt and other coarse-grained salts could give your tagliatelle an unwelcome crunch. Remember, with fresh pasta, the cooking time is much lower than with dried pasta, so it won't absorb nearly as much from the cooking water. Go ahead and add another pinch.

# GOD IS IN THE DETAILS

## *The quest for the perfect spaghetti al pomodoro*

Simple is hard. Star chef Massimo Bottura, in an interview with CNN, once said that the goal of his whole career was to create the perfect spaghetti al pomodoro – and doubted whether he ever could. Here, 10 Italians – mammas, nonnas, chefs, and students from all around Italy – reveal their secret to spaghetti with tomato sauce (and their answers may surprise you!).

### **Adding sugar is a crime**

Sebastiano, Owner  
Locanda San Fantino  
San Giovanni a Piro

Use canned peeled whole tomatoes and cut them up with a knife while they're still in the can. Cook covered with oil and garlic with the lid on for about 10-15 minutes at low heat. Then take the lid partially off and cook

until the water has disappeared and you can see the oil coming through on top of the sauce. That's when the tomato sauce has hit the right level of sweetness. And never add sugar – that's a crime in cooking terms, as you're artificially sweetening something that's still acidic. It's terrible on your stomach.



### **The secret's in the oil**

Federica, Marketing Manager  
Savona

Before I put in the tomatoes, I heat 3 cloves of garlic and a handful of basil stems in oil for about five minutes. Be careful not to brown either, you just want to impregnate the oil with their flavour. After that, take them out and throw in your tomatoes. The result is a very fragrant sauce.

### **Leave your pasta alone**

Alessandro – Furniture  
Designer, Modena

Don't drain the pasta in a colander, just ladle it out into the saucepan when it's  $\frac{3}{4}$  cooked. Turn off the heat on the tomato, cover, and let sit for a few minutes. It will absorb enough sauce and moisture without being beaten up. No cheese, no basil. Just serve.

### **Nonna knows best**

Matteo, Student  
Varese

My grandmother makes the best tomato sauce I know. And it's simple: fry the onion in a generous amount of butter, then add canned tomatoes. I make it just about every day of the week and I never get tired of it.

### **Perfect sauce? Forget about it**

Emma, Psychologist  
Loazzolo

My family loves cuore di bue tomatoes, and we have a big garden, so we use those. I make sure to get the water and seeds out of the tomatoes before cooking – just slice them into big chunks, smash your thumb in and drain it out. Then I cook the tomatoes slowly, very slowly: the fire gets turned on and off for a couple of days between work and the family (I'm always forgetting it's on). Then I pass

them through a food mill to get rid of the skins. I add only a bit of fresh oil and basil at the end, and voilà!

### **Mix it up**

Guido, DJ  
Rimini

My tomato sauce uses fresh datterini tomatoes, which I blend into a cream using an immersion blender with some olive oil, basil and a pinch of salt. It only cooks in the pan for a couple of minutes with the pasta once you take it out of the water. At the end, I mix in a teaspoon of olive paste, and it's perfect!

### **Every gram counts**

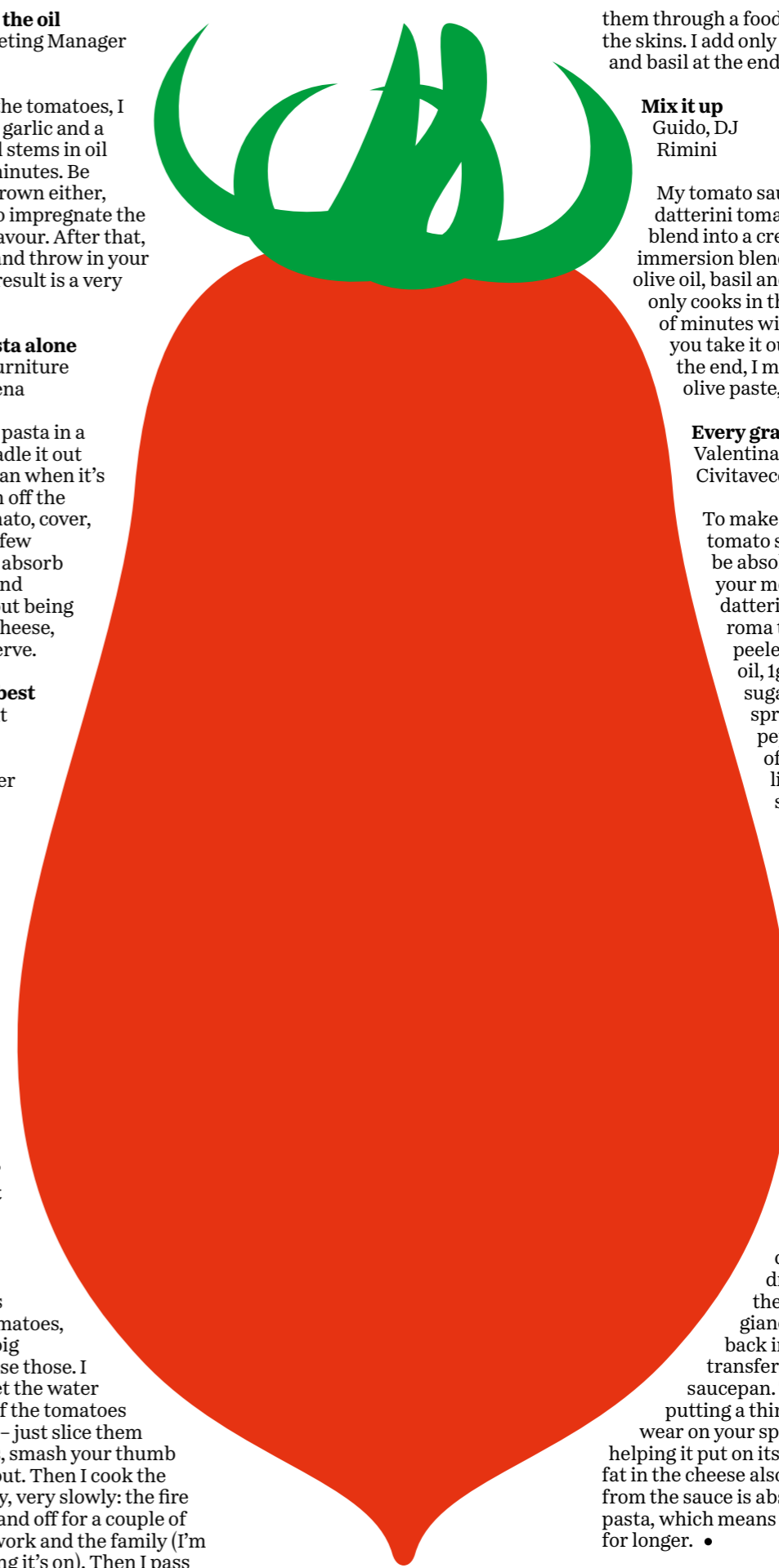
Valentina, Accountant  
Civitavecchia

To make the right perfect tomato sauce you've got to be absolutely precise in your measurements: 8 datterini tomatoes and 2 roma tomatoes, all peeled, plus 10g of olive oil, 1g of salt, 1g of sugar and the tiniest sprinkling of white pepper. I also use 5g of butter and 1g of lime zest, which I suppose are my other secrets. It's calculated to satisfy!

### **Dress your spaghetti for the weather**

Carlo, Retired  
Clothing  
Manufacturer  
Pescara

I use canned peeled tomatoes, the classic stuff. But instead of adding the parmiggiano to the sauce or the dish afterwards, I drain the pasta, then add the parmiggiano to the plain pasta back in the pot before transferring it to the saucepan. Think of it as putting a thin layer of underwear on your spaghetti before helping it put on its tomato coat. The fat in the cheese also means less water from the sauce is absorbed into the pasta, which means it stays al dente for longer. •



# *RIPASSATO REMOTO* **THE BUTTERFLY EFFECT**

The butterfly effect famously postulates that a single butterfly flapping its wings may cause extreme weather events on the other side of the world. But disaster didn't have so far to travel when a family feud over farfalle – butterfly pasta – nearly tore a town apart. This week in culinary history, Pigra, Emilia Romagna celebrates the 500th anniversary of the Great Farfalle Fight. Has time healed all wounds? Or are ancient grudges still simmering just below the surface?

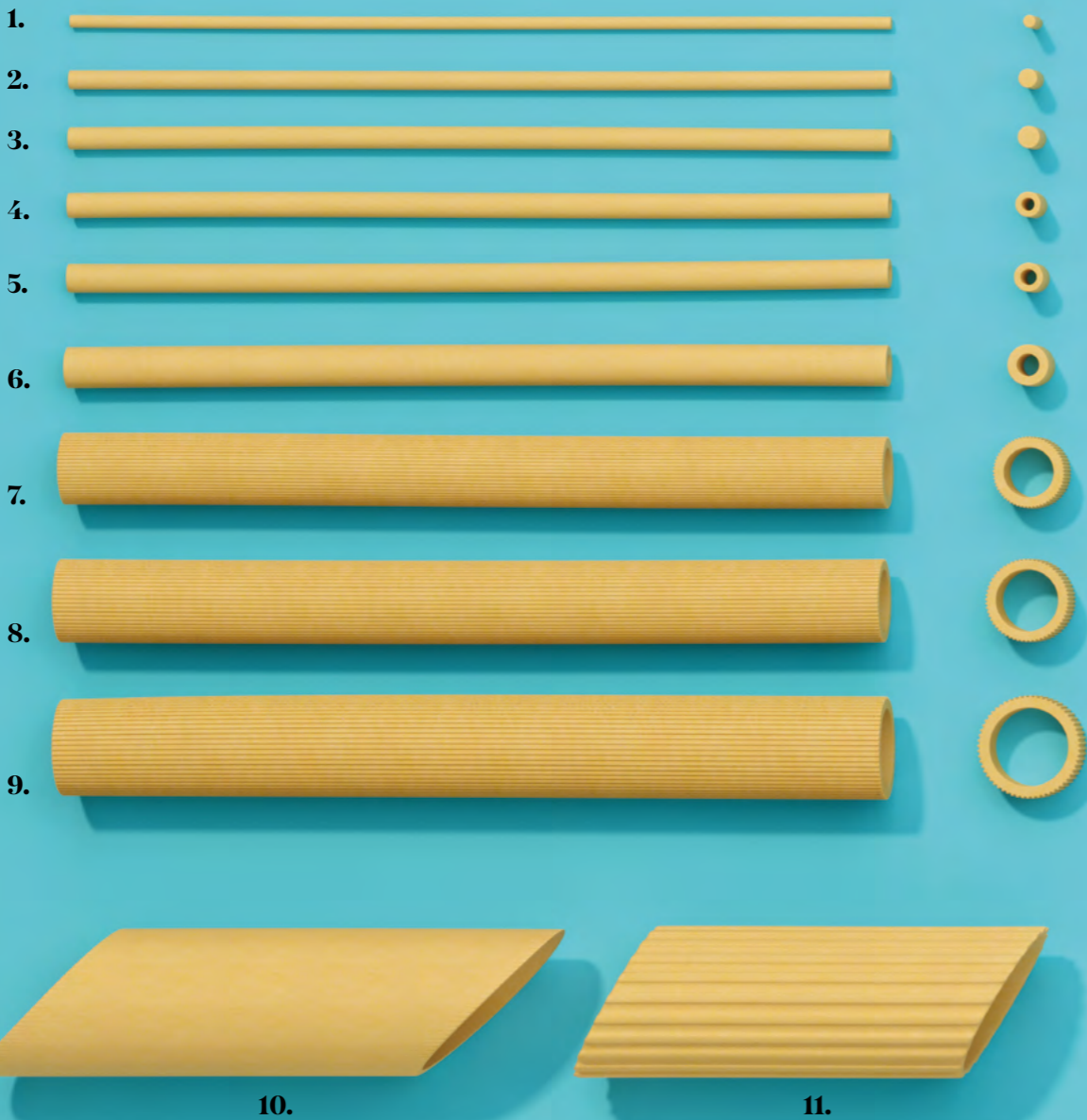
Renaissance Italy was a land divided – a patchwork of city states, fiefdoms and principalities, up and down the

peninsula. In the prosperous town of Pigra, not far from Bologna in what is now Emilia Romagna, the heiress to the local duke was betrothed to the young head of the Inbrodo family, prosperous merchants that had got rich selling flour and pasta to Bologna. The girl, Franchezza, was known for her beauty yet feared for her tongue; the merchant Tortellone, with a sort of doughy face and bald head despite his youth, was loved for his wealth and respected for his shrewd business sense.

The betrothal feast was hosted by the Inbrodo to prove their wealth and aspirations to the duke, but when the cook served the pièce de résistance, butterfly pasta with cream and ham, Franchezza flew into a rage. “Butterfly pasta?” she flapped. “But everybody knows that only a fool who can't cook puts cream in the pasta.” Tortellone took immediate offense, for in fact it was his mother who was supervising the cooks, and she had learned the recipe in some far off land, and was very proud of it, and when she heard what her future daughter-in-law said she choked on the farfalle she was testing (you know, that little bit in the middle always takes longer to cook) and nearly dropped dead on the floor of the dining hall.

Weapons were drawn, fights broke out, insults were pronounced, avenged, and pronounced again, and when about a dozen young men, the cream of both families, were killed in senseless duels, the families finally came together to end the war. (Surviving drafts show that Shakespeare modeled his most famous tragedy on the events, before changing the location to Verona and the feuding couple into star-crossed lovers.) It's not known if the couple did in fact marry, but to this day, you won't find farfalle on any restaurant menus. It's only served in private homes, with the windows shut tight, to keep a lid on the potential dangers of the butterfly effect.

TIPO NAPOLI



- |                  |                    |
|------------------|--------------------|
| 1. Vermicelli    | 8. Zite            |
| 2. Spaghetтини   | 9. Zitoni          |
| 3. Spaghetti     | 10. Pennoni lisci  |
| 4. Bucatini      | 11. Pennoni rigati |
| 5. Maccaroncelli |                    |
| 6. Mezzanelli    |                    |
| 7. Mezzani       |                    |

PIGRA



## TIPO PIGRA



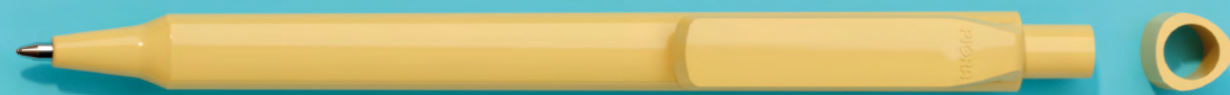
**P01** – *La semplice*



**P02** – *La formosa*



**P03** – *La creativa*



**P04** – *La raffinata*

- P01** – Simple, straightforward, no-nonsense and clip-free. Flat on one side, rounded on the rest. De-complicates communication.
- P02** – Dynamic, (ec)static motion. With just that touch of Italians-made design to make people take notice.
- P03** – Shapely and round, with an abundant clip, provides a generous canvas for your brand message.
- P04** – Elegant, sophisticated, the slow build to a sharp, incisive point. Brings clarity to your communication.

**PIGRA**

# BUONISSIMO! BUONISSIMO! BUONISSIMO!

**PIGRA OFFERS YOU THREE REVOLUTIONARY SERVICE TYPES FOR YOUR PERSONALIZED LOGO PENS. MAKE YOURSELF AT HOME, INVITE YOUR FRIENDS AND FAMILY, AND CHOOSE ONE OF OUR DELICIOUS PASTA RECIPES.**

**WE'LL TAKE CARE OF THE REST.**

# PIGRISSIMA PLEASE!



You want it simple,  
and you need it super fast.

**For example:**  
3'000 dark blue P02 with 2-coloured logo on white clip.  
Ready to ship starting from **7 days** after layout confirmation, just in time for the fair.

**That's Pigriissima.  
Made by Italians.**

# STARTING FROM 7 DAYS READY TO GO!

CALM, CASUAL,  
GRAVITY-PRESSED  
OLIVE OIL,  
DROP  
BY DROP  
BY DROP.

Made by  
Italians

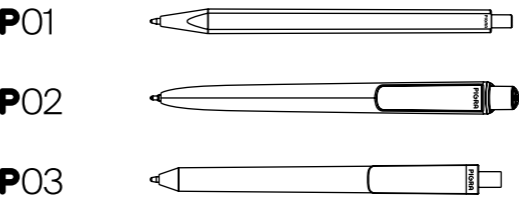


100%  
Italian DOP  
(Denominazione  
di origine Pigma)

SERVICE PIGRISSIMA

				PIGRA
FROM 7 DAYS	P01	P02	P03	FROM 7 DAYS
Material	Plastic ABS	Plastic ABS	Plastic ABS	
Barrel				
Surface	Matt (M)	Matt (M)	Matt (M)	
Colour range	M105 M904 M304	M105 M912 M304	M105 M901 M304	
Clip				
Surface		Matt (M)	Matt (M)	
Colour range		M105	M105	
Button				
Surface	Transparent (T)	Matt (M)	Matt (M)	
Colour range	T101 T904 T304	M105 M912 M304	M105 M901 M304	
Mix&match				
	Not available	Barrel/button same colour. Clip always white.	Barrel/button same colour. Clip always white.	
Imprint				
Print areas	Only on front	Only on clip	Only on clip	
Print Colours	Up to 2 in Pad Printing	Up to 2 in Pad Printing	Up to 2 in Pad Printing	
Refill				
	Floating Ball® Capillary 1.0mm. Blue or Black ink.	Floating Ball® Capillary 1.0mm. Blue or Black ink.	Floating Ball® Capillary 1.0mm. Blue or Black ink.	
MOQ				

3'000 pcs ready to ship starting from 7 days after layout confirmation



# MOLTO PIGRA PLEASE!

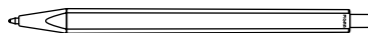
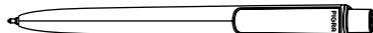



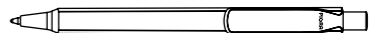
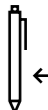
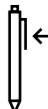
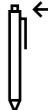

You need it more personalized,  
but you still need it fast.

**For example:**  
**3'000 P03** made of **100% recycled plastic**, in trending colour Fango,  
and a 3-colour logo printed on the clip. Ready to ship starting from  
**15 days** after layout confirmation, just in time for the launch  
of the new collection.

**That's Molto Pigra.**  
**Made by Italians.**

# STARTING FROM 15 DAYS READY TO GO!

22		PIGRA		SERVICE MOLTO PIGRA	
FROM 15 DAYS		<div>P01</div>		<div>P02</div>	
Material	Plastic ABS		Vita Recycled plastic		
Barrel					
Surface	Matt (M) Soft Touch (R)		Recycled Matt (N)		
Colour range	<div>M105</div> <div>M904, R904</div> <div>M304, R304</div> <div>M406, R406</div> <div>M603, R603</div> <div>M905, R905</div> <div>M1006, R1006</div>		<div>N92</div> <div>N95</div> <div>N91</div>		
Clip					
Surface			Matt (M)		Recycled Matt (N)
Colour range			<div>M105</div> <div>M912</div> <div>M304</div> <div>M411</div> <div>M610</div> <div>M914</div> <div>M1014</div>		<div>N92</div> <div>N95</div> <div>N91</div>
Button					
Surface	Transparent (T)		Recycled Polished (J)		
Colour range	<div>T101</div> <div>T904</div> <div>T304</div> <div>T406</div> <div>T603</div> <div>T905</div> <div>T1006</div>		<div>J92</div> <div>J95</div> <div>J91</div>		
Mix&match					
	Within one material		Within one material		
Imprint					
Print areas	Up to 4		Up to 3		
Print Colours	Pad Printing: • up to 5 colours on Matt • up to 1 colour (black or white or silver) on Soft Touch Silk Printing: • up to 4 colours on Matt		Pad Printing: • up to 5 colours Silk Printing: • up to 4 colours		
Refill					
	Floating Ball® Capillary 1.0mm. Blue or Black ink.		Floating Ball® Mini Jumbo 1.0mm. Blue or Black ink.		
Packaging					
			Calzone G01 - Pouch for 1 pen in cardboard 300g/ m² and FSC® certified. Fully customizable in 4-colour printing. MOQ: starting from 1000 pcs.		
MOQ					
3'000 pcs ready to ship starting from 15 days after layout confirmation					

SERVICE MOLTO PIGRA		PIGRA		23
P03		P04		FROM 15 DAYS
				
Plastic ABS	Vita Recycled plastic	Plastic ABS	Plastic ABS	
Matt (M) Soft Touch (R)	Recycled Matt (N)	Polished (P)	Transparent (T)	
M105 M901, R901 M304, R304 M401, R401 M601, R601 M903, R903 M1001, R1001	N92 N95 N91	P105	T606 T908	
Matt (M)	Recycled Matt (N)	Polished (P)	Transparent (T)	
M105 M901 M304 M401 M601 M903 M1001	N92 N95 N91	P105	T606 T908	
Matt (M)	Recycled Matt (N)	Polished (P)	Transparent (T)	
M105 M901 M304 M401 M601 M903 M1001	N92 N95 N91	P105	T606 T908	
Within one material		Between different surfaces		
Up to 2	Up to 2	Up to 2	Up to 2	
Pad Printing: • up to 6 colours on Matt • up to 1 colour (black or white or silver) on Soft Touch	Pad Printing • up to 6 colours	Pad Printing • up to 3 colours	Pad Printing • up to 3 colours	
Digital Printing 360° on Matt				
Floating Ball® Mini Jumbo 1.0mm. Blue or Black ink.		Floating Ball® Capillary 1.0mm. Blue or Black ink.		
Calzone G01 - Pouch for 1 pen in cardboard 300g/ m² and FSC® certified. Fully customizable in 4-colour printing. MOQ: starting from 1000 pcs.		Calzone G01 - Pouch for 1 pen in cardboard 300g/ m² and FSC® certified. Fully customizable in 4-colour printing. MOQ: starting from 1000 pcs.		

# PIGRA PLEASE!

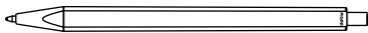
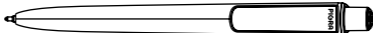







You want it totally unique, and pretty fast works just fine.


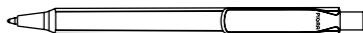
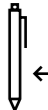






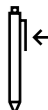



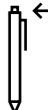

**For example:**  
10'000 velvety-soft **P01** with **Soft Touch** finish in **Pantone 321 C Petrol**, printed with the new logo in **4 colours** on the front of the housing, equipped with the **Refill SuperDry Gel 0.7mm**, tailored precisely to the needs of Chinese customers. Ready to ship to Hong Kong starting from **25 days** after layout confirmation.

**That's Pigra.**  
**Made by Italians.**

# STARTING FROM 25 DAYS READY TO GO!

26	PIGRA		SERVICE PIGRA	
FROM 25 DAYS	<b>P01</b> 		<b>P02</b> 	
	Material	Plastic ABS	Vita Recycled plastic	Plastic ABS
Barrel				
Surface	Matt (M) Soft Touch (R)	Recycled Matt (N)		Matt (M) Soft Touch (R)
Colour range	All colours available as PMS 	<div>N92</div> <div>N95</div> <div>N91</div>	All colours available as PMS 	<div>N92</div> <div>N95</div> <div>N91</div>
Clip				
Surface			Matt (M)	Recycled Matt (N)
Colour range			All colours available as PMS 	<div>N92</div> <div>N95</div> <div>N91</div>
Button				
Surface	Transparent (T)	Recycled Polished (J)		Matt (M)
Colour range	All colours available as PMS 	<div>J92</div> <div>J95</div> <div>J91</div>	All colours available as PMS 	<div>N92</div> <div>N95</div> <div>N91</div>
Mix&match				
	Within one material		Within one material	
Imprint				
Print areas	Up to 4	Up to 3		Up to 2
Print Colours	Pad Printing: • up to 5 colours on Matt • up to 1 colour (black or white or silver) on Soft Touch Silk Printing: • up to 4 colours on Matt and on Soft Touch	Pad Printing: • up to 5 colours Silk Printing: • up to 4 colours		Pad Printing: • up to 6 colours
Refill				
	Floating Ball® Capillary 1.0mm. Blue or Black Ink. Floating Ball® Capillary 0.7mm. Blue or Black Ink. Floating Ball® Lead Free 1.0mm. Blue or Black Ink. SuperDry Gel Retractable 0.7mm. Blue or Black Ink.		Floating Ball® Mini Jumbo 1.0mm. Blue or Black Ink. Floating Ball® Mini Jumbo 0.7mm. Blue or Black Ink. Floating Ball® Lead Free 1.0mm. Blue or Black Ink. SuperDry Gel G2 Jumbo 0.7mm. Blue or Black Ink.	
Packaging				
			Calzone G01 - Pouch for 1 pen in cardboard 300g/ m² and FSC® certified. Fully customizable in 4-colour printing. MOQ: starting from 1000 pcs.	
MOQ				

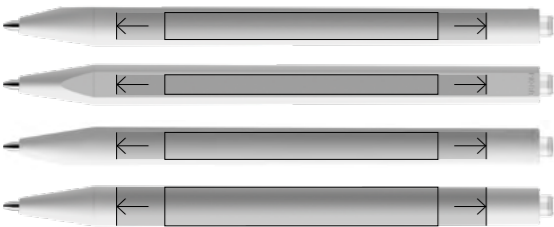
10'000 pcs ready to ship starting from 25 days after layout confirmation

SERVICE PIGRA		PIGRA		27
<b>P03</b> 		<b>P04</b> 		FROM <b>25</b> DAYS
Plastic ABS	Vita Recycled plastic	Plastic ABS	Plastic ABS	
Matt (M) Soft Touch (R)	Recycled Matt (N)	Polished (P)	Transparent (T)	
All colours available as PMS 	N92 N95 N91	All colours available as PMS 	All colours available as PMS 	
Matt (M)	Recycled Matt (N)	Polished (P)	Transparent (T)	
All colours available as PMS 	N92 N95 N91	All colours available as PMS 	All colours available as PMS 	
Matt (M)	Recycled Matt (N)	Polished (P)	Transparent (T)	
All colours available as PMS 	N92 N95 N91	All colours available as PMS 	All colours available as PMS 	
Within one material		Between different surfaces		
Up to 2	Up to 2	Up to 2	Up to 2	
Pad Printing: • up to 6 colours on Matt • up to 1 colour (black or white or silver) on Soft Touch  Digital Printing 360° on Matt and on Soft Touch	Pad Printing: • up to 6 colours	Pad Printing • up to 3 colours	Pad Printing • up to 3 colours	
Floating Ball® Mini Jumbo 1.0mm. Blue or Black Ink. Floating Ball® Mini Jumbo 0.7mm. Blue or Black Ink. Floating Ball® Lead Free 1.0mm. Blue or Black Ink. SuperDry Gel Mini Jumbo 0.7mm. Blue or Black Ink.		Floating Ball® Capillary 1.0mm. Blue or Black Ink. SuperDry Gel Jumbo 0.7mm. Blue or Black Ink.		
Calzone G01 - Pouch for 1 pen in cardboard 300g/m² and FSC® certified. Fully customizable in 4-colour printing. MOQ: starting from 1000 pcs.		Calzone G01 - Pouch for 1 pen in cardboard 300g/m² and FSC® certified. Fully customizable in 4-colour printing. MOQ: starting from 1000 pcs.		

P01



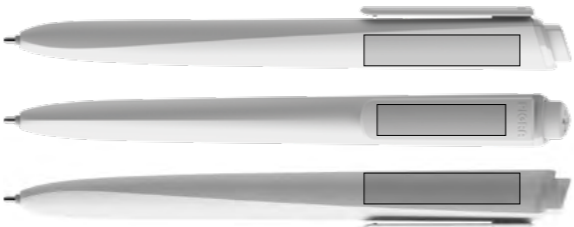
P01 Vita



Front	Print size	70×5mm	2,76"×0,20"
	Printable area	95×5mm	3,7"×0,20"
Sides	Print size	70×7mm	2,76"×0,28"
	Printable area	95×7mm	3,7"×0,28"
Back	Print size	70×11mm	2,76"×0,43"
	Printable area	95×11mm	3,7"×0,43"

- Available in three service types:
- Super fast: Pigrissima
  - Fast: Molto Pigra
  - And still pretty fast: Pigra

P02



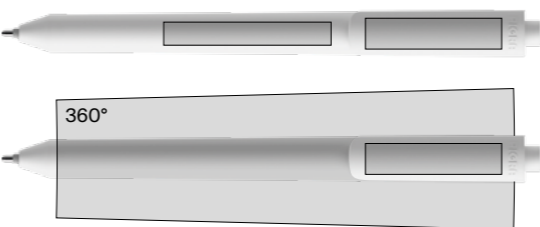
Clip	Printable area	33×8mm	1,30"×0,31"
Sides	Printable area	40×8mm	1,57"×0,31"

- Available in three service types:
- Super fast: Pigrissima
  - Fast: Molto Pigra
  - And still pretty fast: Pigra

P03



P03 Vita



Clip	Printable area	35×8mm	1,38"×0,31"
Barrel	Printable area	43×6mm	1,69"×0,24"
	Digital print 360°	120×31mm	4,72"×1,22"

- Available in three service types:
- Super fast: Pigrissima
  - Fast: Molto Pigra
  - And still pretty fast: Pigra

P04



Clip	Printable area	33×7mm	1,30"×0,28"
Barrel	Printable area	37×4mm	1,46"×0,16"

- Available in two service types:
- Fast: Molto Pigra
  - And still pretty fast: Pigra

**DID YOU  
CHOOSE  
A SERVICE  
TYPE?  
NOW CHOOSE  
A RECIPE!**

## **SELECTED FOR YOU**

- 1. SPAGHETTI AGLIO,  
OLIO E PEPERONCINO**
- 2. ORECCHIETTE ALLE  
CIME DI RAPA**
- 3. LINGUINE AL NERO  
DI SEPPIA**



# SPAGHETTI AGLIO, OLIO E PEPERONCINO

## *Napoli calls*

Perhaps one of the simplest of all pasta dishes, and absolutely perfect when you find yourself with little time, little imagination, and little patience. You can get through university on this dish alone, and still keep coming back all through your busy working adulthood as well. The parsley, spaghetti and red chili pepper combine to light it up like the Italian flag, so you can enjoy a bit of Bella Italia wherever you happen to be.



### Ingredients per 2 portions

200g	Spaghetti
1 clove	Garlic
1	Red chili pepper
a bunch	Parsley
50cl	Extra virgin olive oil
A pinch	Salt



### Procedure

- 1 Fill pot with water and bring to a boil.
- 2 Slice the garlic thinly and chop the chili pepper and the parsley separately.
- 3 Heat oil in a pan on medium heat and saute the garlic and chili pepper.
- 4 When the water boils, add a pinch of salt, throw in the spaghetti and cook until al dente.
- 5 Drain the pot and add the pasta to the pan with the garlic and chili pepper. Add the parsley and mix together.

Buon appetito!





P01	This configuration is ready to be shipped starting from 7 days
P02	Mix & Match: Soft Touch barrel combined with matt clip and push button
P03	Barrel personalized in Digital Printing 360° Soft Touch
P04	Mix & Match: transparent barrel combined with polished clip and push button

# ORECCHIETTE ALLE CIME DI RAPA

*From the heart  
of Puglia*

This dish from Puglia is a feast for the eyes – and belly. The combination of fresh orecchiette (so-called because the pasta looks like “little ears”), the delightfully bitter leaves of this cousin of broccoli, a dash of garlic and chili, manages to hit all the right notes. (You could make the orecchiette yourself, but we’re going to assume you don’t have time for that and just pick some

fresh pasta up on the way home.) And don’t forget the anchovy. It’s one of those little secrets of the simplest Italian cooking that lends that perfect je ne sais quoi to round out the dish’s flavours. Follow this recipe for a fast, easy, and stunning taste of the south.



Ingredients per 2 portions	
1kg	Cima di rapa (broccoli rabe)
260g	Orecchiette
1 pinch	Salt
3 filets	Anchovy
1	Red chili pepper
50cl	Extra virgin olive oil
1 clove	Garlic



## Procedure

- 1 Fill pot with water and bring to a boil.
  - 2 Prepare the cima di rapa. Wash and get rid of the tough outer leaves. You want to keep the tender, brighter inner leaves plus any flowers the bunch contains. Set aside.
  - 3 In a separate pan, heat a good dose of oil. Add the garlic, chili pepper and anchovy and stir with a wooden spoon. The anchovy will gradually break up and become invisible. Turn off heat, and then remove the garlic and chili pepper.
  - 4 When the water boils, add a generous dose of salt, and dump in the cima di rapa. Let cook for about 5 minutes.
  - 5 Add the orecchiette to the water (with the cima di rapa). Cook for another 5 minutes, stirring just enough to make sure it doesn’t stick.
  - 6 Drain the pot and add orecchiette with the cima di rapa directly into the pan with the oil and anchovy.
  - 7 Stir for 1 minute or so to mix in the flavours.
  - 8 Serve, adding only a touch of fresh olive oil.
- Buon appetito!



Photo:  
Mario Arnaboldi  
Azienda agricola Arnaboldi Mario  
Albavilla (CO)



P01	Mix & Match: matt barrel combined with transparent push button
P02	This configuration is ready to be shipped starting from 7 days
P03	Mix & Match: Soft Touch barrel combined with matt clip and push button
P04	Special color: PMS 2273C

# LINGUINE AL NERO DI SEPPIA

## *A Sicilian tale*

Black as petroleum, linguine with cuttlefish ink (or squid ink, if you prefer) is a spectacular dish that's sure to impress everyone you're cooking for, even if it's just yourself. A rarity outside the Italian boot, it's one of those dishes that you'll never forget. So put on an apron (that cuttlefish ink leaves a mark) and get ready for the darkest dish you may ever eat.



Ingredients per 3 portions	
2	Medium-sized cuttlefish, with ink sacs intact
1 glass	White wine
1	Shallot
300g	Linguine
50cl	Olive oil
1 pinch	Salt
1	Hot pepper



### Procedure

- 1 Heat the oil and add the shallot and hot pepper. Cook slowly until the shallot is transparent. Cut the cuttlefish into thin slices and add to the onion.
- 2 Add the white wine and let cook off the alcohol.
- 3 Take the sack containing the cuttlefish ink and squeeze it between your fingers to push the ink out into the pan. Do it carefully, and make sure the heat is on low, so it doesn't splatter when it hits the oil. Add a bit of hot water so it doesn't burn.
- 4 Cover and cook on a low flame for about 15-20 minutes. Taste, and add salt as necessary (the ink is already salty, so don't overdo it).
- 5 When the pasta is al dente, drain it and add it to the pan with the cuttlefish. Mix in the pan, to coat with sauce, and add some of the pasta water if it's too dry. Serve with a glass of white wine.

Buon appetito!



P01	Vita pen made of recycled plastic
P02	Mix & Match: Soft Touch barrel combined with matt clip and push button
P03	This configuration is ready to be shipped starting from 7 days
P04	Special color: PMS BlackC

# PIGRA

**Pigra Margherita**  
Catalogue 2020  
pigra.com  
info@pigra.ch  
© 2020 Pagani Pens SA  
Via Sarta 22  
CH-6814 Lamone

**Concept**  
Marketing Pagani Pens SA  
Studio Alfio Mazzei, Chiasso  
**Art Direction**  
Alfio Mazzei, Chiasso  
**Text**  
Marketing Pagani Pens SA  
Moskito Design, Varese

**Editorial**  
Paris Nobile  
Patrizia Luisi  
**Translations**  
Baker & Harrison, München  
Caterina d'Amico

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