



Hartman Center

Wells, Rich. Greene Inc

La Rosa

Box 75

La Rosa. The only spaghetti in America?

~1980

Seriously.
In Italy spaghetti isn't even considered spaghetti unless it's made a certain way. With 100% Semolina. The way La Rosa makes it. Know why?
If you use 100% Semolina instead of filling spaghetti out with flour... water won't get cloudy when you cook it... spaghetti won't get clumpy

when you serve it... sticky when you eat
Semolina spaghetti has a great firm consistency that won't cook out even if you overcook it a touch. It has a nice yellow color and it tastes like ... well... er... have you ever been to Italy?
La Rosa may be the only company in that uses 100% Semolina 100% of the time. You know, that may make La Rosa the only spaghetti in America!