



GUIDE TO ITALIAN PASTA!



Long extruded noodles

Type	Description	Translation
Spaghettoni	Thick spaghetti	Large little twines
Spaghetti	Most common round-rod pasta	Little twines
Spaghettoni	Thin spaghetti	Small little twines
Fedelini	Between spaghetti and vermicelli in size	Little faithful ones
Vermicelloni	Thick vermicelli	Large little worms
Vermicelli	Thicker than capellini, thinner than fedelini	Little worms
Capellini	Thinner than vermicelli, thicker than capelli d'angelo	Little hairs
Capelli d'angelo	Thinnest round-rod pasta	Angel hair
Barbina	Thin strands often coiled into nests	little beards
Bucatini	Hollow spaghetti	Little holed ones
Perciatelli	Thicker bucatini	From perciare "to hollow"
Fusilli lunghi	Very long coiled rods (like a thin telephone cord)	Long rifles
Fusilli Bucati	Long coiled tubes	Holed rifles
Pici	Very thick, long, hand rolled	

Ribbon-cut noodles

Type	Description	Translation
Spaghetti alla chitarra	Similar to spaghetti, except square rather than round, and made of egg in addition to flour named after the device used to cut the pasta, which has a wooden frame strung with metal wires. Sheets of pasta are pressed down onto the device, and then the wires are "strummed" so that the slivers of pasta fall through.	
Ciriolo	Thicker version of chitarra	
Bavette	Narrower version of tagliatelle	Little drip-thread
Bavettine	Narrower version of bavette	
Fettuce	Wider version of fettuccine	Little slices
Fettuccine	Ribbon of pasta approximately 6.5 millimeters wide	Little slices
Fettucelle	Narrower version of fettuccine	Little slices
Lagane	Wide noodles	
Lasagne	Very wide noodles that often have fluted edges	Cooking pot
Lasagnette	Narrower version of lasagna	Little lasagne
Lasagnotte	Longer version of lasagna	Largish lasagne
Linguettine	Narrower version of linguine	Little tongues
Linguine	Flattened spaghetti	Little tongues
Mafalde	Short rectangular ribbons	Named in honor of Princess Mafalda of Savoy
Mafaldine	Long ribbons with ruffled sides	Little Mafalde
Pappardelle	Thick flat ribbon	
Pillus	Very thin ribbons	
Pizzoccheri	Ribbon pasta made from buckwheat	
Sagnarelli	Rectangular ribbons with fluted edges	
Scialatelli of Scilatielli	Homemade long spaghetti with a twisted long spiral	
Stringozzi	Similar to shoelaces Shoestring-like things	
Tagliatelle	Ribbon fairly thinner than fettuccine	Little cut ones
Taglierini	Thinner version of Tagliatelle	Little cut ones
Trenette	Thin ribbon ridged on one side	
Tripoline	Thick ribbon ridged on one side	

Short-cut extruded pasta

Type	Description	Translation
Calamarata	Wide ring shaped pasta	Squid-like
Calamaretti	Little squids	
Cannelloni	Large stuffable tubes	Large little canes
Cavatappi	Corkscrew-shaped macaroni	Corkscrews
Cellentani	See Cavatappi	
Chifferi	Short and wide macaroni	

Type	Description	Translation
Ditalini	Short tubes; like elbows but shorter and without a bend	Small thimbles
Fideuà	Short and thin tubes	
Gomito	Bent tubes	Elbows
Elicoidali	Slightly ribbed tube pasta; the ribs are corked as opposed to those on rigatoni	Helicoidal ones
Fagioloni	Short narrow tube	Large beans
Fusilli	Three-edged spiral, usually in mixed colours. Many vendors and brands sold as fusilli are two-edged	From fusile, archaic/dialect form of fucile, meaning rifle, whose [barrel (gun)] barrel] is has screw-shaped grooves.
Garganelli	Square egg noodle rolled into a tube	
Gemelli	A single S-shaped strand of pasta twisted in a loose spiral	Twins
Macaroni	As long as a little finger, usually striped.	Disputes; see article.
Maccheroncelli	Hollow pencil shaped pasta	Small maccheroni
Maltagliati	Short wide pasta with diagonally cut ends	Roughly cut ones
Manicotti	Large stuffable ridged tubes	Sleeve-like things
Marziani	Short spirals Martians (refers to the antennae of cartoon martians)	
Mezzani pasta	Short curved tube	Half-size ones
Mezze	Penne Short version of penne	Half-pens
Mezzi Bombardoni	Wide short tubes	Half bombard
Mostaccioli	Similar to penne but without ridges. Also called penne lisce or "smooth penne"	Moustache-like things
Paccheri	Large tube	
Pasta al ceppo	Shaped like a cinnamon stick	Log-type pasta
Penne	Medium length tubes with ridges, cut diagonally at both ends	Pens (after a quill pen)
Penne rigate	Penne with ridged sides	Lined pens
Penne lisce	Penne with smooth sides	Smooth pens
Penne Zita	Wider version of penne	
Pennette	Short thin version of penne	Little pens
Pennoni	Wider version of penne	Large pens
Rigatoncini	Smaller version of rigatoni	Small large lined ones
Rigatoni	Large and slightly curved tube	Large lined ones
Sagne 'ncannulate	Long tube formed of twisted ribbon	
Spirali	A tube which spirals round	Spirals
Spiralini	More tightly-coiled fusilli	Little spirals
Trenne	Penne shaped as a triangle	
Trennette	Smaller version of trenne	
Tortiglioni	Narrower rigatoni	Large pies
Tuffoli	Ridged rigatoni	
Ziti	Long, narrow hose-like tubes	
Zitoni	Wider version of Ziti	Large ziti

Decorative shapes

Type	Description	Translation
Campanelle	Flattened bell-shaped pasta with a frilly edge on one end	Little bells
Capunti	Short convex ovals resembling an open empty pea pod	
Casarecce	Short lengths rolled into a S shape From casereccio meaning homemade	
Cavatelli	Short, solid lengths From the verb cavare meaning to hollow	
Cencioni	Petal shaped, slightly curved with rough convex side	Large rags
Conchiglie	Seashell shaped	Shells
Conchiglioni	Large, stuffable seashell shaped	Large shells
Corzetti	Flat figure-eight stamped	
Creste di galli	Short, curved and ruffled	Cocks' combs
Croxetti	Flat coin-shaped discs stamped with coats of arms	Little crosses
Fantolioni	Panda-shaped bow-ties commonly served with boiled cloves	
Farfalle	Bow tie or butterfly shaped	Butterflies
Farfalloni	Larger bow ties	Large butterflies
Fiorentine	Grooved cut tubes	Florentine

Type	Description	Translation
Fiori	Shaped like a flower	Flowers
Foglie d'ulivo	Shaped like an olive leaf	Olive leaves
Gigli	Cone or flower shaped	Lilies
Gramigna	Short curled lengths of pasta	Infesting weed, esp. Scutch-grass
Lanterne	Curved ridges	Lanterns
Lumache	Snailshell-shaped pieces	Snails
Lumacconi	Large snailshell-shaped pieces	Large snails
Maltagliati	Flat roughly cut triangles	Badly cut
Mandala	Designed by Philippe Starck in 1987 for French pasta maker Panzani, intended to compensate for overcooking.	A reference to mandalas.
Marille	Designed by Giorgetto Giugiaro in 1983 - like a rolling ocean wave in cross-section with internal rugosities, but unsuccessful and no longer produced.	From mare, meaning "sea"
Orecchiette	Bowl or ear shaped pasta	Little ears
Pipe	Larger versions of macaroni	Smoking pipes
Quadrefiore	Square with rippled edges	From quadro ("square") and fiore ("flower")
Radiatore	Shaped like radiators	Radiator
Ricciolini	Short wide noodles with a 90-degree twist	Little curls
Ricciutelle	Short spiralled noodles	Little curls
Rotelle	Wagon wheel shaped pasta	Little wheels
Rotini	2-edged spiral, tightly wound. Some vendors and brands are 3-edged and sold as rotini	
Strozzapreti	Rolled across their width	Priest-chokers or priest-stranglers
Torchio	Torch shaped	Winepress
Trofie[2]	Thin twisted pasta	

Minute pasta

This class of pasta is generally used in soups, or as a substitute for rice and similar accompaniments.

Type	Description	Translation
Acini di pepe	Bead-like pasta	Peppercorns
Alfabeto	Pasta shaped as letters of the alphabet	Alphabet
Anelli	Small rings of pasta	Rings
Anellini	Smaller version of anelli	Little rings
Couscous	Grain-like pasta. Most common in North Africa and Europe (especially France). Increasingly common in Asia and North America	
Conchigliette	Small shell shaped pasta	Little shells
Corallini	Small short tubes of pasta	Little corals
Ditali	Small short tubes	Thimbles
Ditalini	Smaller versions of ditali	Little thimbles
Farfalline	Small bow tie shaped pasta	Little butterflies ("bow tie" in Italian is cravata farfalla, "butterfly tie")
Fideos	Short thin noodles	
Filini	Smaller version of fideos	Little threads.
Fregula	Bead-like pasta from Sardinia	
Funghini	Small mushroom shaped pasta	Little mushrooms
Israeli couscous	Wheat-based baked pasta	Baked flakes
Occhi di pernice	Very small rings of pasta	Partridge's eyes
Orzo	Rice shaped pasta (also, Risoni)	Barley
Pastina	Small spheres about the same size or smaller than acini di pepe	Little pasta
Pearl Pasta	Spheres slightly larger than acini di pepe	
Quadrettini	Small flat squares of pasta	Little squares
Risi	Smaller version of orzo	Little rice
Seme di melone	Small seed shaped pasta	Melon seeds
Stelle	Small star shaped pasta	Stars
Stelline	Smaller version of stelle	Little stars
Stortini	Smaller version of elbow macaroni	Little crooked ones
Tarhana	Granular, irregular shaped pasta of Greek origin	

Stuffed pasta

Type	Description	Translation
Agnolotti	Semi-circular pockets; can be stuffed with ricotta or mix of cheese and meats or pureed vegetables.	
Cannelloni	Rolls of pasta with stuff inside. Usually cooked in oven.	Big little canes
Casoncelli or casoncèi	A stuffed pasta typical of Lombardy, with various fillings.	Possibly from casa "house"
Casunziei	A stuffed pasta typical of the Veneto area, with various fillings.	
Fagottini	A 'purse' or bundle of pasta, made from a round of dough gathered into a ball-shaped bundle, often stuffed with ricotta and fresh pear.	From casa house.
Mezzelune	Semi-circular pockets; about 2.5 in. diameter.	Little cloth bundles
Occhi di Lupo	A large, penne shaped pasta that is stuffed.	Half-moons
Ravioli	Square. About 3x3cm. Stuffed with cheese, ground meat, pureed vegetables, or mixtures thereof.	Wolf eyes
Sacchetti	Little sacks	Possibly from rapa, "turnip".
Sacchetti	Large little sacks	
Pagliaioni	Large haystacks	
Tortellini	Ring-shaped. Stuffed with a mixture of meat and cheese.	Little pies
Tortelloni	Round or rectangular, similar to ravioli. Usually stuffed with a mixture of cheese and vegetables. (The term tortelloni is also used for a larger variety of tortellini.)	Large little pies

Irregular shapes

Type	Description	Translation
Gnocchi	Round in shape and often made with flour plus potatoes.	From the Italian gnocco, meaning "a knot in wood"
Passatelli		
Spätzle	German egg pasta that is either round in shape or completely irregular, when hand made.	Means "little sparrow" in Swabian German.

