



159 Main Street  
Deep River, CT 06417  
860-322-4590  
doughonmain@gmail.com



**Dough on Main** in Deep River, CT is proud to offer fresh pasta to local area restaurants. All of our pastas are handmade in house, using quality ingredients. Regular flavors include Egg, Spinach, Herb, Tomato Basil, Black Peppercorn, Porcini, and Hot Red Pepper. Our fresh-made pastas are created using a laminating process and can be cut as spaghetti, linguine or fettuccine. All are offered in sheet form as well, so you can create your own raviolis and lasagnas. Cavatelli is one other option we can provide to enhance your menu. Using our fresh pastas, your guests can enjoy the variety and quality your restaurant always offers, but without the commitment of time it takes to make it yourself. That leaves you more time to design and delight with your own special toppings!



### **Storing and Cooking our Fresh Pasta**

Years of experience have shown that it works very well for restaurants to store our fresh-cut pastas in the freezer, and then cook each pre-portioned serving to order. Our pasta will cook in two to three minutes, but we encourage testing the time to your liking. Because it cooks so quickly, there is no need for parboiling. Fish tubs, supplied by you, are the perfect storage container for portions, with each serving separated with deli paper. Pasta sheets are wrapped flat, and should be used within a day or two to prevent them from drying out in the fridge.

### **Ordering our Pasta**

Ordering our fresh pastas is as simple as making a phone call. We are happy to work with you to help decide which flavors would best enhance your sauces or toppings. Orders can consist of single or multiple flavors combined as you wish. The only limit is your imagination! Have an idea for a flavor we don't currently make? Please inquire. Perhaps a distinctive signature dish will result for your restaurant.

Together, we can establish the appropriate serving size for your dish and portion your order into individual servings to meet your needs. All of our pastas are priced by weight. Please order five to seven days in advance. We look forward to working with you!

