

The Pasta House – The Secret Is In The Sauce

By Monica Riehl Photo by Rod Denis

Being Italian immigrants, Pina and Carmen Simone know a lot about making fresh pasta. Over the past 15 years they have been satisfying Windsor and Essex County families with their skills and expertise with a culinary tradition that their family has been perfecting for generations. Keep in mind that pasta dishes have been a part of Italian culture since the 13th Century.

"We wanted to do something we naturally like doing," explains Pina, crediting Carmen as being the king in the kitchen. "He's better at it than I am!"

The truth is that The Pasta House, 635 Eric Street East, would not be the successful establishment it is today if not for their entire family. As a manufacturer of homemade egg noodles and pasta products, its wares are a combination of family recipes that are full of flavourful surprises. As the saying goes, "the secret is in the sauce", which is literally true at The Pasta House.

However, it isn't a secret how good it is for you. The Pasta Houses products are all natural, rich in carbohydrates, high in protein and without preservatives, colour and artificial flavours. The pasta is made from natural, whole eggs and durum semolina, a high protein wheat that is essential to top quality pasta.

"It is coarser than traditional white flour and does not go through the bleaching process that white flour goes through," explains Pina.

She finds most customers are delighted by the taste of fresh pasta versus the dry pasta sold in grocery stores. As Pina herself

points out, "it's amazing how good real food tastes!"

The Pasta House manufactures fresh pasta all day with the support of its modest staff, going through what Carmen approximates is 15-20, 88 pound bags of durum flour a week.

Carmen and Pina officiate over the quality control in the kitchen from the mixing of the dough and raw ingredients, to its passing through the rollers before being cut into shape.

"We go to extremes to make sure our dough is fresh," says Pina. Since the Simones understand the delicacy of the product they make and its short shelf-span, they are able to confidently serve the freshest product to their customers.

The difference isn't simply in the ingredients but also in the way that pasta is cooked. Fresh pasta can be refrigerated or frozen for up to nine months but the trick is to cook from frozen and not defrost it. Another important tip for perfect pasta is to use a large pot with plenty of water.

The Pasta House makes so many different types of pastas that to name them all would be too time consuming. Some examples are linguini, fettuccine, spaghetti, angel hair, lasagnetta, penne, rigatoni, tortellini, ravioli, manicotti and agnolotti.

Regular pastas can also be made in various flavours as well like spinach, basil, low cholesterol, whole wheat, tomato and squid. All come affordably priced and packaged to be ideal for the



Chef Carmen (left) and Marketing Manager Pina Simone (co-owners of The Pasta House) with Machine Operator Tom Allen.

individual, small or large family, as well party platters can be ordered.

In addition, The Pasta House manufactures and retails gnocchi, pizza dough, homemade soups, garlic bread and sauces including tomato, meat, Alfredo, white clam, red clam and mushroom, that complement the pastas.

"We make everything the old fashioned way," boasts Pina who is willing to customize orders to any customer's palate. "With advanced notice, I can do anything for our customers."

With such an authentically tasting products and a location in the heart of Via Italia, The Pasta House is sometimes mistaken for a restaurant, which is probably just wishful thinking.

The product is such high quality and cooks to such gourmet perfection that many local upscale restaurants serve The Pasta House products to their customers.

In addition to supplying to restaurants, The Pasta House also delivers daily fresh pasta to select retailers for customer convenience like Remark Farms, Marc's Fine Foods, and Paesano's Bakery. X