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# About Gio & Gio Fresh Pasta

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## Our Story

Gio & Gio Fresh Pasta is a London-based artisanal pasta manufacturer specializing in authentic Italian fresh pasta and sauces. Founded on the principle that exceptional pasta begins with exceptional ingredients, our pastificio represents a commitment to traditional Italian craftsmanship combined with modern food safety standards and sustainable business practices.

Located in Southeast London, our state-of-the-art production facility serves a growing network of premium restaurants, hotels, delicatessens, and retail partners throughout London and the surrounding regions.

## Our Philosophy

Every piece of pasta that leaves our facility is crafted in small batches using traditional artisanal techniques that have been refined over generations. We believe that exceptional pasta cannot be rushed or mass-produced. Our commitment to authenticity means that we use only natural, high-quality ingredients with no artificial additives, preservatives, or shortcuts.

Our ingredient sourcing reflects this philosophy: locally sourced vegetables to minimize food miles and ensure peak freshness, free-range eggs from British farms for rich, golden pasta dough, and the finest durum semolina flour imported directly from Italy. For our filled pasta varieties, we prepare every filling in-house using traditional methods – from slow-braising beef in red wine to roasting fresh pumpkins and butternut squash, and fish and seafood specialties, sourced daily in the market.

## Quality & Food Safety

We maintain rigorous quality control and food safety standards throughout our production process. Our facility operates under comprehensive HACCP protocols, and all products are manufactured in compliance with UK food safety regulations. Each batch is carefully monitored for consistency, quality, and freshness.

We provide complete traceability for all ingredients, detailed allergen information, and proper product labelling to meet both retail and food service requirements. Our commitment to transparency means that customers always know exactly what they're getting – authentic, high-quality pasta made with care.



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## Serving Professional Kitchens & Retail

We understand the distinct needs of both food service and retail channels. For restaurants and professional kitchens, we offer bulk packaging, consistent supply, flexible ordering, and the ability to discuss custom products or special requirements. For retail partners, we provide attractive packaging, comprehensive labelling, competitive pricing structures, and marketing support.

Whether you're a Michelin-starred restaurant requiring premium filled pasta for signature dishes, a neighbourhood Italian restaurant seeking reliable daily pasta supply, or a specialty food retailer looking to offer authentic artisanal products, we have the capacity, expertise, and dedication to support your business.

## Delivery & Sustainability Commitment

At Gio & Gio, we are committed to freshness, sustainability, and efficient service delivery:

- **Next-day delivery guarantee** for clients in London and surrounding areas
- **Electric vehicle fleet** for zero-emission distribution
- **Locally sourced ingredients** to reduce food miles and support regional economy
- **Minimal, recyclable packaging** reflecting our eco-friendly practices



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## Plain Pasta

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Our Plain Pasta range features classic Italian shapes made with simple, high-quality ingredients. All plain pasta is produced fresh each morning, lightly dusted with semolina to prevent sticking, and packaged for either food service or retail use.

## Egg Pasta

Made with semolina, 00 flour, fresh free-range eggs, and water. Rich, golden pasta with authentic homemade texture.

Retail 250 gr and Food Service 1Kg

Product	Retail Price	Food Service	Product Code
Egg Rigatoni	£2.10	£7.00	PE025-RIG
Egg Penne	£2.10	£7.00	PE025-PEN
Egg Bucatini	£2.10	£7.00	PE025-BUC
Egg Fusilli	£2.10	£7.00	PE025-FUS
Egg Linguine	£2.10	£7.00	PE025-LIN
Egg Wheels	£2.10	£7.00	PE025-ROT
Egg Tagliolini	£2.10	£7.00	PE025-TLN
Egg Tagliatelle	£2.10	£7.00	PE025-TAG
Egg Pappardelle	£2.10	£7.00	PE025-PAP
Egg Spaghetti alla Chitarra	£2.10	£7.00	PE025-CHI
Egg Lasagne Sheets	£2.10	£7.00	PE025-LAS
Egg Spaghetti	£2.10	£7.00	PE025-SPA
Egg Creste di Gallo	£2.10	£7.00	PE025-CRE

## Semolina Pasta

Made with 100% durum semolina and water for an egg-free option. Traditional Italian pasta with excellent texture and versatility.

Retail 250 gr and Food Service 1Kg

Product	Retail Price	Food Service	Product Code
Bucatini (Semolina)	£1.65	£5.50	PS025-BUC
Fusilli (Semolina)	£1.65	£5.50	PS025-FUS
Spaghetti (Semolina)	£1.65	£5.50	PS025-SPA
Rigatoni (Semolina)	£1.65	£5.50	PS025-RIG
Wheels (Semolina)	£1.65	£5.50	PS025-ROT
Chitarra (Semolina)	£1.65	£5.50	PS025-CHI



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## Specialty Pasta

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Our specialty pasta offerings include unique flavoured pasta varieties that add visual drama and gourmet flair to any dish.

Retail 250 gr and Food Service 1Kg

Product	Retail Price	Food Service	Product Code
Squid Ink Tagliolini	£2.80	£10.00	PS025-SQS

**Squid Ink Tagliolini** – Jet-black spaghetti infused with natural squid ink for a briny aroma and striking appearance. Perfect for seafood dishes or to elevate any pasta presentation.

## Gnocchi

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Traditional potato dumplings, pillowy soft and ridged to capture sauce. Made from mashed potatoes, flour, and a touch of egg, daily made for authentic texture and freshness.

Retail 400 gr and Food Service 1Kg

Product	Retail Price	Food Service	Product Code
Potato Gnocchi	£1.80	£6.00	G040-GNPT
Truffle Gnocchi	£2.40	£8.00	G040-GNT



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## Filled Pasta

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Gio & Gio's filled pasta represents the pinnacle of our artisanal range – delicate pasta generously filled with gourmet ingredients. We handcraft several shapes, each with sumptuous fillings prepared in-house from fresh, natural ingredients.

All fillings feature premium components: slow-braised beef in red wine, roasted fresh pumpkins, Italian DOP cheeses, and sustainably sourced seafood.

### Classic Ravioli

Classic square ravioli made with two sheets of egg pasta sealed around flavour-packed fillings. Perfect for traditional preparations.

Product	Retail Price	Food Service	Product Code
Spinach & Ricotta	£4.00	£15.00	RS025-SR
Four Cheeses	£4.00	£15.00	RS025-FC
Salmon & Mascarpone	£4.00	£15.00	RS025-SSM
Porcini Mushroom & Truffle	£4.40	£16.00	RS025-PM
Wagyu Beef	£4.40	£16.00	RS025-WB
Prawns & Black Garlic	£4.40	£16.00	RS025-PBG

### Round Ravioli

Large round ravioli featuring approximately double the weight of standard ravioli. Perfect for plated presentations as appetizers or main courses. Three to four pieces create an elegant dish.

Product	Retail Price	Food Service	Product Code
Butternut & Walnuts	£4.60	£17.00	RR025-BW
Salmon, Peas & Mint	£4.60	£17.00	RR025-SPM
Gorgonzola & Walnuts	£4.60	£17.00	RR025-GW
Crab & Crayfish	£6.50	£24.00	RR025-CC
Lobster & Prawns	£6.50	£24.00	RR025-LOB



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## Fresh Sauces

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Gio & Gio's Fresh Sauces are crafted to pair perfectly with our pasta. Made in small batches using authentic Italian recipes, our sauces feature locally sourced tomatoes, herbs, and meats, with absolutely no artificial additives.

Each sauce is prepared the traditional way

**Packaging:** 400ml (sufficient for approximately 1 kg pasta for 5/6 servings). Larger batch quantities available for food service clients upon request.

Product	Retail Price	Product Code
Tomato & Basil	£6.00	S400-TB
Spicy Arrabbiata	£6.00	S400-SA
Pesto Genovese	£6.00	S400-PG

### How to Order

We appreciate your interest in Gio & Gio Fresh Pasta. Ordering is streamlined and efficient:

### Order Placement

- **Phone:** 2035 766 405  
**Email:** [info@ggpasta.co.uk](mailto:info@ggpasta.co.uk)
- **Ordering Deadline:** Place orders by 3:00 PM for next-day delivery
- **Standing Orders:** Weekly recurring orders available for restaurants requiring regular supply

### Business Information

#### Address:

Unit 32, Gemini Business Estate  
Landmann Way  
London SE14 5RL

*Note: Our production facility and office. Visits by appointment only.*

### Minimum Order Requirements

Please contact us to discuss minimum order quantities for delivery to your location.

### Payment Terms

We accept bank transfer, credit/debit cards, and can establish account terms for regular customers. Please inquire for specific payment arrangements.

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**Thank you for choosing Gio & Gio Fresh Pasta**

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*Authentic Italian tradition, delivered fresh to your door*