

Do you want to expand your business? Here some new ideas ...

Do you own a Italian restaurant and offer delicious Italian foods?

Create a pasta corner, inside the restaurant, where customers can buy typical Italian foods products!

Do you want to promote traditional Italian food products?
Have you ever thought about a corner or a free shop where to show the high quality of your products?

From the Ostoni's experience, manufacturer of machines and technologies for over half a century, the idea for a new way of doing business.

Design and layout of the shop, technical assistance, equipment and tools.

Advertising, training, advice and recipes at your service.







The McPasta Corner is a turnkey project and allows to sell pasta and other Italian typical food products in your restaurant.

Besides furnishing the corner, lighting and the first supply of typical Italian food products, Mc Pasta Corner includes:

a display refrigerator, length and type can vary according to your needs.

Here you can offer, ravioli, tortellini, gnocchi, divided by type, shape and filling, exactly like a fresh pasta shop in Italy.

a **combined pasta machine**, sheeter and cutter. A customer who wants to take home a bit of fresh noodles will be served immediately and pasta will be prepared under his eyes

Fresher than this!

a workbench with a marble top, possibly cooled on the underside, where you can prepare, always "live", giant tortelloni, homemade ravioli and everything that your imagination and abilities will allow.

A refrigerated display showcase

where you can place all the packaged products requiring controlled temperature (such as pesto, sauces, etc.)

Another **exhibitor with shelves** where to put all the other products that can be kept at room temperature



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