

Pasta shapes

See how many of these pasta shapes you can name on your own using the names over the page, then use the internet to find the rest.



Tagliatelle



Cellentani



Anelli pasta



Gemelli



Penne



Risoni



Rigatoni



Vermicelli



Fusilli



Pappardelle



Bucatini



Linguine



Ricciolini



Pipe rigate (elbow shells)



Trenne

Pasta shapes

Now see how much of the table below you can fill in

Type of pasta	Description	Used for
Anelli pasta	Small rings of pasta	Soups and salads
Bucatini	Hollow spaghetti	Any sauce dishes, especially thick and chunky sauces, ideal for Casseroles and stir-frys
Cannelloni	Large stuffable tubes	Very versatile - used for stuffing with any filling, savoury or sweet
Cellentani	Corkscrew shaped tube	Often served with pesto sauces
Conchiglie (Shells)	Large stuffable sea shells	Soups or meat and sauce pasta dishes
Farfalle	Bow tie or butterfly shaped	Casseroles, meat sauce, baked pasta, soups, stir-fry
Fettuccine	Ribbon of pasta approx. 1cm wide	Good for thick, cheesy, and creamy sauces.
Fusilli	Short lengths of twisted pasta	Good with big, chunky sauces or spicy sauces.
Gemelli	Two short stands of pasta twisted together	Good with big, chunky sauces or spicy sauces.
Gnocchi	Small dumpling	Suitable for any sauce, tomato, cheese, pesto, cream
Lasagna	Large flat rectangular shaped	Good for thick, cheesy, and creamy sauces.
Linguine	Flattened oval shaped spaghetti	Good for thick, cheesy, and creamy sauces.
Macaroni	Hollow elbow-shaped pasta	Top with any sauce, bake, or put in soups, salads and stir-fry dishes. Traditionally used to make Macaroni and Cheese.
Pappardelle	Thick flat ribbon	Good for thick, cheesy, and creamy sauces.
Penne	Medium length tubes with diagonally cut ends	Good with big, chunky sauces or spicy sauces.
Pipe rigate (elbow shells)	Large elbow macaroni that have been pinched off at one end	Good with big, chunky sauces or spicy sauces.
Ravioli	Shapes stuffed with different fillings	Meat, vegetable or cheese stuffing ideal with a sauce or in a casserole.
Ricciolini	Short wide noodles with a 90 degree twist	Good with big, chunky sauces or spicy sauces, captures bits of sauce in curves and spaces.
Rigatoni	Long hollow tube shaped pasta	Good with big, chunky sauces or spicy sauces.
Risoni	Rice shaped pasta	Ideal for soup as firm and small in shape so will hold up to being in liquid for a long period of time.
Rotelle	Wagon wheel shaped pasta	Good with big, chunky sauces or spicy sauces, captures bits of sauce in curves and spaces.
Spaghetti	Most common type of noodle	Best for tomato or light cream sauces and meat sauce.
Tagliatelle	Ribbon fairly thinner than fettuccine	Good for thick, cheesy, and creamy sauces.
Tortellini	Ring shaped pasta stuffed with a filling	Meat, vegetable or cheese stuffing ideal with a sauce or in a casserole.
Trenne	Penne shaped as a triangle	Good with big, chunky sauces or spicy sauces.
Vermicelli	Thinner than spaghetti	Best for tomato or light cream sauces and meat sauce.