



dueminuti brings healthy pasta to Capitol Hill

SEATTLE, October 13, 2016 - The first dueminuti store opened up on Saturday, October 8, at 412 Broadway E. in Capitol Hill.

Dueminuti is a casual-gourmet Italian restaurant focused on pairing fresh pasta, kneaded and extruded on site, with a rotating menu of seasonal sauces. The founders of dueminuti have developed a proprietary recipe combining an optimal mix of grain, legume, and tuber flours to enhance the nutritional value of the pasta itself while mitigating the digestive symptoms commonly associated with eating it. The resulting pasta is egg-less, has 40% less gluten, and is lower in carbohydrate content and higher in protein, fiber, vitamins, and minerals than traditionally formulated pastas.

In Italy, it is common knowledge that you don't touch *Nonna's* recipe. But when co-founders Filippo Fiori and Davide Macchi left their homes in Tuscany for opportunities abroad, they learned that pasta was no longer the dining staple it used to be. Eating pasta was unhealthy and indulgent due to its high-carb content, and difficult, sometimes dangerous, for the increasingly vocal population of consumers with food allergies, of which Macchi was one. When dining out, Macchi and Fiori found themselves resorting to food chains, upscale restaurants, or Asian noodle shops for their pasta fix, but they never left satisfied. After three years of concepting, Macchi and Fiori, fueled by their mission to make pasta healthy, to bridge the gap in accessibility, and the challenge to translate the time-honored tradition of pasta to the modern, casual dining culture, are finally bringing dueminuti to fruition in Seattle.

"We're doing something with pasta that even Italy isn't doing yet. We are tweaking a centuries-old recipe in a way that makes it easy to digest *and* improves its flavor profile. We are leveraging on the Italian tradition to create pasta for the future." FILIPPO FIORI, CO-FOUNDER, HEAD CHEF

"It's hard to find great food that is also affordable. We challenged ourselves to strip down aspects of the traditional restaurant experience that do not add immediate value to the food (like table service) and, instead, to focus all of our efforts on creating healthy, gourmet meals from quality, locally sourced ingredients." DAVIDE MACCHI, CO-FOUNDER

About dueminuti

Dueminuti, which means "two minutes" in Italian, was originally named so to represent the time it takes for fresh-made pasta to cook in boiling water. Dueminuti's mission is to make healthy meals and gourmet flavors accessible to everyone.



Contact

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TITLE

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NOTES:

* menu offer 5-7 sauces to pair with 4 pastas

* favor ingredient quality over elaborate preparation

* flavors stem from Italian tradition, but produce will be locally sourced

* Vegetarian, vegan, gluten-intolerant, and dairy-free patrons

* soups, salads, and pasta options.