

15 Classic & Italian-Inspired Pasta Recipes

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Why This Pasta Collection

Pasta has always been at the heart of Italian cooking and at the heart of my kitchen. From humble pantry pastas like **pasta e piselli** to cozy baked dishes and restaurant-style favorites, this pillar post brings together **15 of my most popular pasta recipes already on the blog**—all in one place for easy browsing.

Use this guide to:

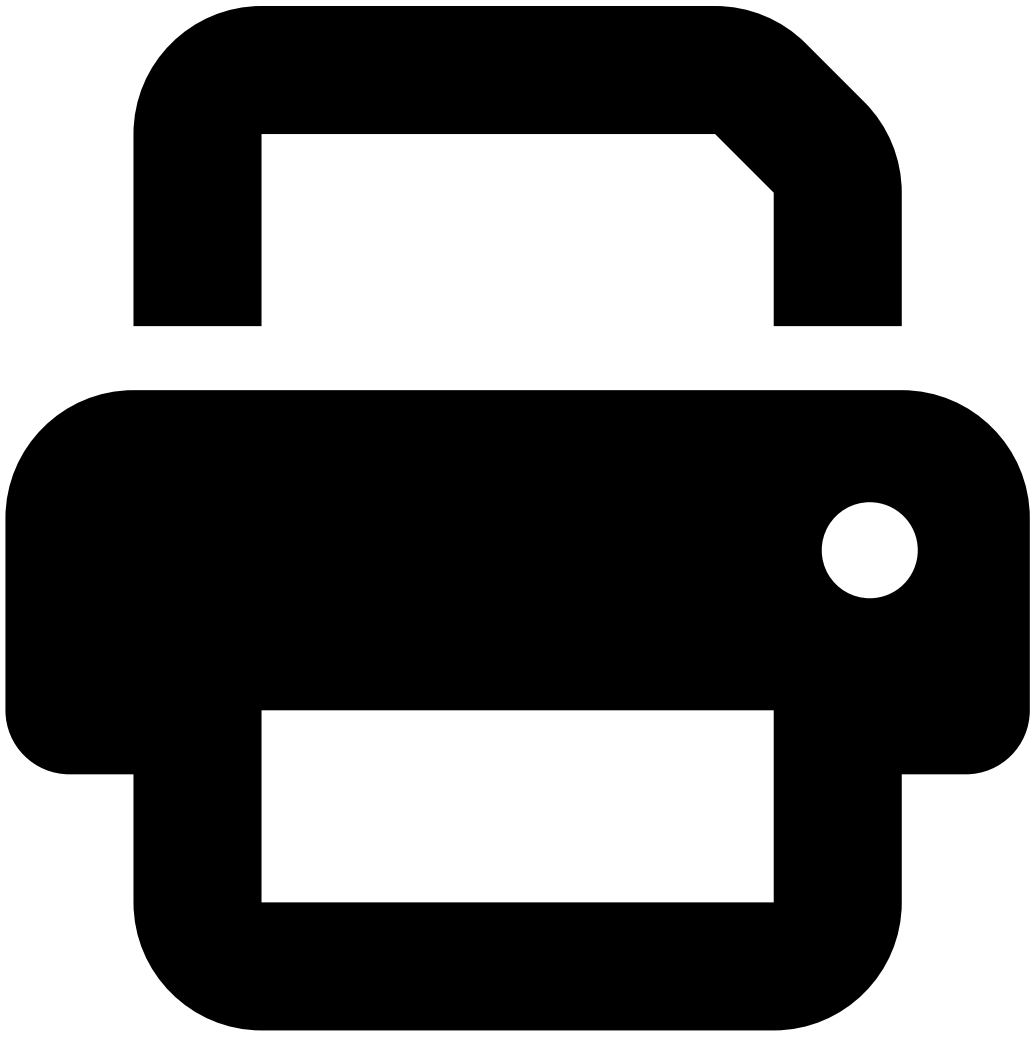
- Find the right pasta for the season
- Discover weeknight vs. Sunday sauces
- Navigate sauces by style (tomato, cream, broth, baked)











1. Pasta e Piselli (Pasta and Peas)

A classic Italian comfort dish made with olive oil, onion, peas, and pasta—simple, nostalgic, and budget-friendly.[GO TO RECIPE](#)

2. Authentic Pasta e Fagioli

A childhood favorite featuring beans, pasta, aromatics, and a rich tomato base—rustic Italian cooking at its best.[GO TO RECIPE](#)

3. Pasta e Ceci (Pasta with Chickpeas)

A humble Roman-style pasta made with chickpeas, garlic, olive oil, and pasta—simple, nourishing, and deeply comforting.[GO TO RECIPE](#)

Creamy & Cheesy Pasta Recipes

4. One-Pot Pasta and Potatoes

A classic Italian one-pot dish where pasta and potatoes cook together, creating a naturally creamy, comforting sauce.[GO TO RECIPE](#)

5. Italian Cauliflower Pasta Alfredo

A lighter twist on Alfredo using cauliflower for creaminess without sacrificing flavor.[GO TO RECIPE](#)

6. Mushroom Pasta alla Norcina

A rich pasta made with mushrooms, cream, and Pecorino Romano—[GO TO RECIPE](#)

Sunday Sauces & Hearty Pastas

7. Classic Meatball Sunday Sauce with Pasta

A slow-simmered tomato sauce served with pasta—just like Sundays in an Italian kitchen.[GO TO RECIPE](#)

8. Sausage and Lentil Pasta (New Year's Tradition)

A traditional Italian pasta dish symbolizing luck and prosperity, made with lentils and sausage.[GO TO RECIPE](#)

9. Mushroom and Sausage Pasta

A deeply savory sauce made with mushrooms and Italian sausage, perfect for your favorite pasta shape.[GO TO RECIPE](#)

Baked Pasta Favorites

10. Baked Spaghetti Pie

A fun and comforting baked pasta dish with layers of spaghetti, cheese, and sauce.[GO TO RECIPE](#)

11. Easy cheesy stuffed Shells

Large pasta shells filled with cheese and spinach and topped with my easy marinara sauce—perfect for entertaining.[GO TO RECIPE](#)

Seafood Pasta Dishes

12. Spaghetti e Gamberi (Shrimp Spaghetti)

A simple, restaurant-style shrimp pasta with garlic, olive oil, and wine.[GO TO RECIPE](#)

13. Seared Scallops with Orzo

A seafood-forward pasta dish with bold flavors and a creamy finish.[GO TO RECIPE](#)

Rustic & Regional Pasta Recipes

14. Pasta al Forno (Baked Italian Pasta)

A classic Italian baked pasta layered with sauce, cheese, and pasta—comforting, crowd-pleasing, and perfect for make-ahead

meals.GO TO RECIPE

15. Spaghetti Carbonara

A traditional Roman pasta made with eggs, Pecorino Romano, black pepper, and crispy guanciale—simple, rich, and timeless.GO TO RECIPE

Things to know about 15 Classic & Italian-Inspired Pasta Recipes

- **Pasta shapes matter:** Short pastas work best for baked dishes and chunky sauces, while long pastas shine with smooth or egg-based sauces like carbonara.
- **Salt your water well:** Properly salted pasta water is essential for authentic Italian flavor—this is where the pasta gets seasoned.
- **Sauce meets pasta, not the plate:** Always finish cooking pasta in the sauce so the flavors marry together.
- **Traditional doesn't mean complicated:** Many classic Italian pastas use just a handful of ingredients—quality matters more than quantity.
- **Make it your own:** These recipes are rooted in tradition but flexible enough for home cooks.