

15 Italian Zucchini Recipes You'll Make All Summer

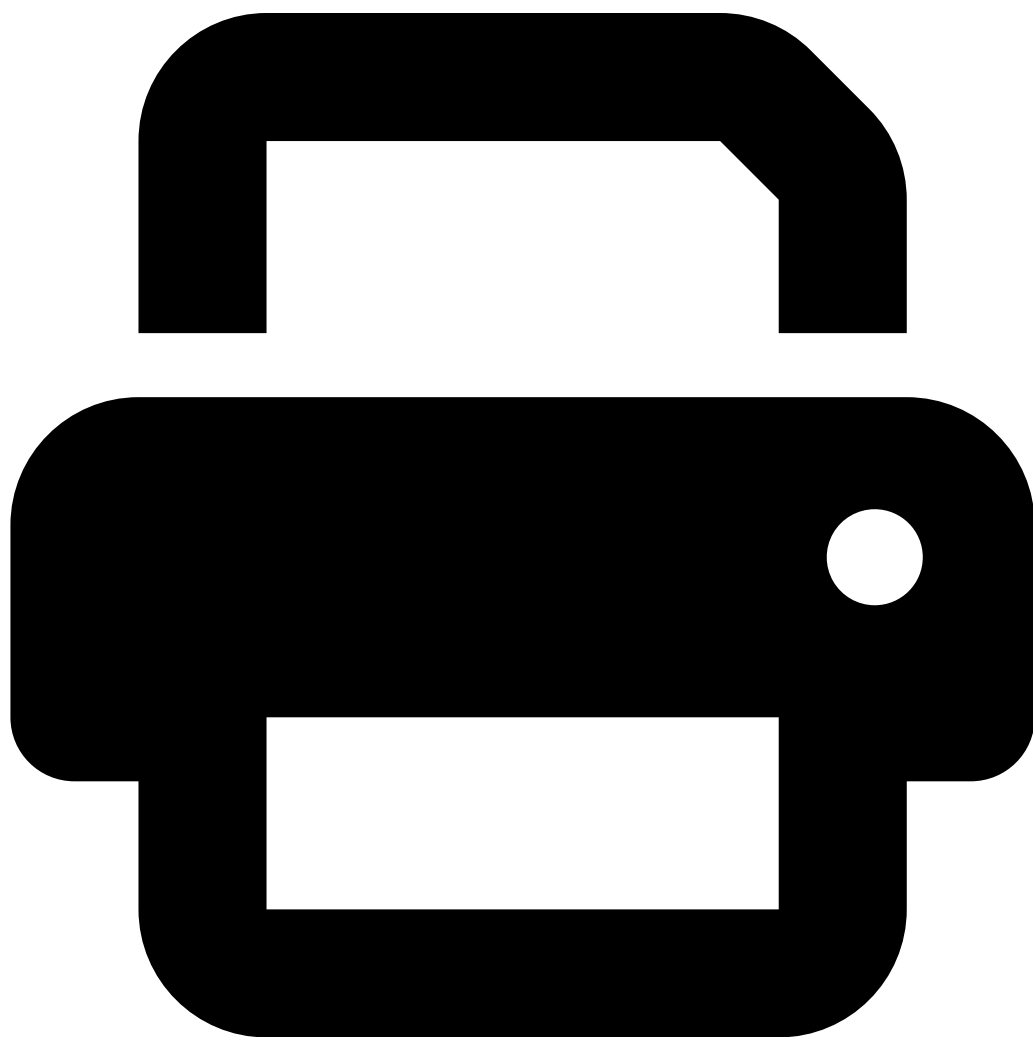
15 Italian Zucchini Recipes You'll Make All Summer This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











If your garden is overflowing with zucchini—or you’ve picked up a few too many at the farmers market—you’re in the right place. Zucchini is one of summer’s most versatile vegetables, and in Italian cooking, it’s used in everything from fresh salads and simple side dishes to hearty pastas and comforting baked meals.

Growing up in Tuscany, zucchini was always a part of our summer table. It wasn’t dressed up with complicated ingredients. A little good olive oil, fresh herbs, garlic, and Parmesan were often all it needed. Those simple flavors are still the inspiration behind many of the recipes I make today.

After spending more than 40 years in the restaurant business, I’ve learned that the best recipes don’t have to be complicated. These Italian-inspired zucchini recipes are easy enough for busy weeknights, beautiful enough for entertaining, and full of the fresh flavors of summer.

Whether you're looking for a light lunch, a hearty dinner, or the perfect side dish, this collection has something for everyone.

Easy Roasted Zucchini Salad with Feta

This fresh and colorful zucchini salad is the perfect summer side dish. Roasted zucchini is paired with creamy feta, fresh herbs, and a light vinaigrette for an easy recipe that's equally at home at a backyard barbecue or an elegant Italian dinner table.[GO TO RECIPE](#)

One-Pot Creamy Zucchini Pasta (Pasta e Zucchini)

This comforting Pasta e Zucchini is a traditional Italian favorite that's creamy without being heavy. Everything cooks together in one pot, allowing the zucchini to melt into the sauce for an easy weeknight meal full of authentic Italian flavor.[GO TO RECIPE](#)

Crispy Fried Zucchini Flowers (Non-Stuffed)

A true Italian summer delicacy, these crispy fried zucchini flowers feature a light, golden batter that lets the delicate flavor of the blossoms shine. They're simple to make and perfect as an appetizer or served alongside your favorite Italian meal.[GO TO RECIPE](#)

Classic Zucchini alla Scapece (Neapolitan Marinated Zucchini)

Thin slices of zucchini are lightly fried and marinated with garlic, fresh mint, vinegar, and olive oil in this classic recipe from Naples. It's a refreshing make-ahead side dish that tastes even better after the flavors have had time to mingle.[GO TO RECIPE](#)

Vegetarian Zucchini and Tomato Pasta

Fresh zucchini, juicy summer tomatoes, garlic, basil, and Parmesan come together in this simple vegetarian pasta that's ready in about 30 minutes. It's a light yet satisfying dinner that celebrates the best flavors of the season.[GO TO RECIPE](#)

Zucchini Lasagna with Bolognese Sauce

Layers of tender zucchini, rich homemade Bolognese sauce, creamy béchamel, and melted cheese make this lasagna a comforting twist on a classic Italian favorite. It's perfect for family dinners, special occasions, or whenever you're craving a hearty meal with plenty of garden-fresh flavor.[GO TO RECIPE](#)

Easy Vegetarian zucchini fritters

These crispy zucchini fritters are made with fresh zucchini, Parmesan cheese, herbs, and a handful of pantry staples. Golden on the outside and tender on the inside, they're

perfect as an appetizer, light lunch, or flavorful side dish.

[GO TO RECIPE](#)

Baked vegetarian zucchini meatballs

These baked zucchini meatballs are a delicious vegetarian twist on a classic. Made with grated zucchini, breadcrumbs, Parmesan, and fresh herbs, they're crispy on the outside, tender in the center, and perfect served with marinara or as a meatless main course.[GO TO RECIPE](#)

Crispy Zucchini scarpaccia

This traditional Tuscan zucchini scarpaccia is a savory zucchini tart with crisp, golden edges and a tender center. Made with thinly sliced zucchini, onions, Parmesan, and a simple batter, it's an easy recipe that showcases the fresh flavors of summer.[GO TO RECIPE](#)

Vegetarian Zucchini Roll-Ups

Thin slices of zucchini are rolled around a creamy ricotta filling, topped with marinara sauce and mozzarella, then baked until bubbly and golden. This lighter take on classic Italian comfort food is perfect for weeknight dinners or entertaining.[GO TO RECIPE](#)

Zucchini ricotta penne pasta

Creamy ricotta, tender zucchini, and perfectly cooked penne come together in this simple Italian-inspired pasta. Finished with fresh basil and Parmesan, it's a quick and satisfying

meal that's ready in about 30 minutes.[GO TO RECIPE](#)

Italian zucchini potato stew

This rustic Italian stew combines tender zucchini, potatoes, tomatoes, garlic, and herbs in a comforting one-pot meal. It's a simple, budget-friendly recipe that's perfect for using up fresh summer vegetables.[GO TO RECIPE](#)

Spaghetti alla Nerano

One of Italy's most beloved zucchini pasta dishes, Spaghetti alla Nerano features golden fried zucchini, al dente spaghetti, fresh basil, and plenty of cheese for a silky, flavorful sauce. Originating on the Amalfi Coast, this classic recipe proves that a few simple ingredients can create an unforgettable meal.[GO TO RECIPE](#)

Roasted Zucchini Panzanella Salad

This Italian-inspired panzanella gives the classic bread salad a delicious summer twist. Roasted zucchini, juicy tomatoes, toasted bread, fresh basil, and a tangy vinaigrette come together for a hearty salad that's perfect for lunch, dinner, or entertaining.[GO TO RECIPE](#)

Creamy Lemon Parmesan Zucchini Orzo

This creamy lemon Parmesan zucchini orzo is bright, comforting, and full of fresh summer flavor. Tender orzo, sautéed zucchini, fresh lemon, and Parmesan create a silky one-pan dish that works beautifully as a light main course or alongside grilled chicken, seafood, or your favorite Italian entrées.[GO TO RECIPE](#)

Final Thoughts

Zucchini is one of those humble vegetables that proves simple ingredients can create some of the most memorable meals. From classic Italian recipes passed down through generations to fresh, modern dishes inspired by summer's abundance, there are so many delicious ways to enjoy zucchini.

Whether you're looking for a quick weeknight pasta, a light summer salad, a comforting baked dish, or a new way to use up garden zucchini, these Italian zucchini recipes are full of flavor and easy enough to make at home.

I hope this collection inspires you to bring more zucchini to your table this summer. Save this page, share it with someone who loves Italian food, and come back as new zucchini recipes are added to this collection.