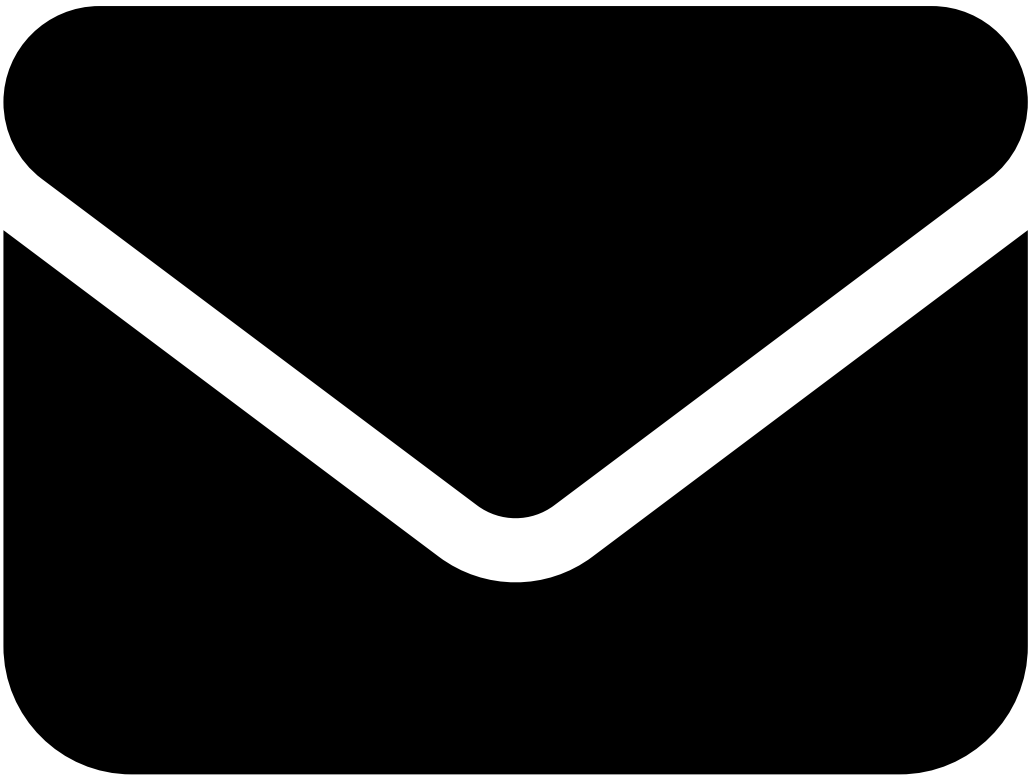
Authentic Pasta al Limone (Italian Lemon Pasta)

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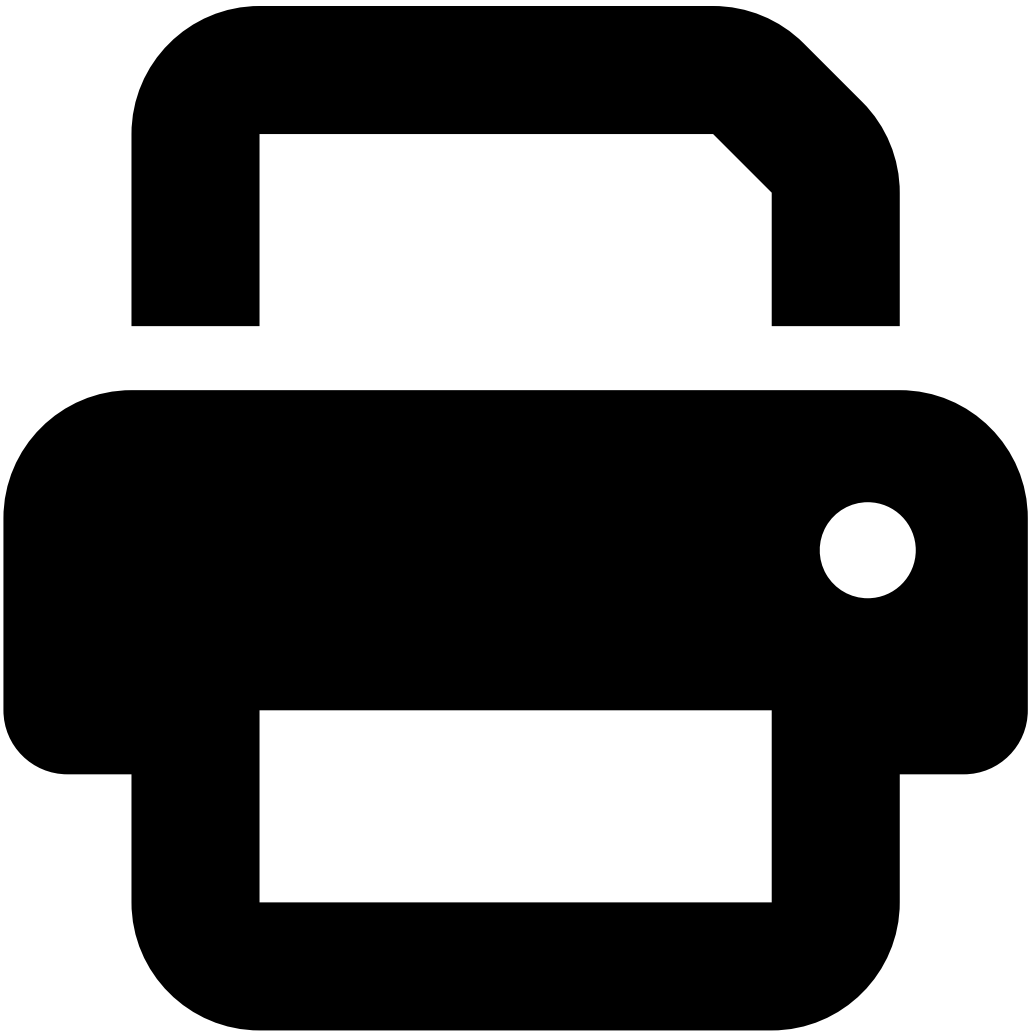









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There’s a reason Pasta al Limone is so closely tied to the Amalfi Coast—this stretch of southern Italy is famous for its incredibly fragrant lemons, grown right along the cliffs overlooking the sea. Those lemons are the heart of this dish, and once you taste it made the right way, you understand why.

I’ve always been drawn to recipes like this—simple, ingredient-driven, and rooted in tradition. And living in California, it feels even closer to home—we have a Meyer lemon tree in our garden, and when it’s full, this is one of the first dishes I reach for. The flavor is a little softer and slightly sweeter than traditional Italian lemons, but it works beautifully here.

No garlic, no cream—just the classic balance that makes this dish feel light, silky, and full of bright lemon flavor.

Things to know about this Authentic Pasta al Limone (Italian Lemon pasta)

Authentic Pasta al Limone is all about balance. The biggest mistake is adding too much lemon juice—this isn't meant to be sharp or sour. The zest is where most of the flavor and aroma come from, while the juice should stay in the background.

Also, the "creaminess" in this dish doesn't come from cream—it comes from properly emulsifying the pasta water with the butter or olive oil and cheese. If your sauce ever feels too tight or dry, just add a splash of pasta water and toss again. It should look glossy, not heavy.

And if you're using Meyer lemons from your garden, keep in mind they're naturally sweeter and less acidic than traditional Italian lemons, so you may need slightly less juice to keep everything balanced.

If you love simple, ingredient-driven Italian recipes like this Pasta al Limone, you might also enjoy a few other favorites from the blog:

- A cozy bowl of creamy zucchini pasta for an easy weeknight dinner
- Or bright and easy Tomato Pesto classic Portofino pasta that comes together in minutes
- Or a classic Sunday-style sauce loaded with flavor, inspired by traditional Italian cooking

You can find all of these recipes (and more) on the blog—perfect for building a collection of simple, authentic meals you'll come back to again and again.

Authentic Pasta al Limone (Italian Lemon Pasta)



Authentic Pasta al Limone made the Italian way—no cream, just lemon, butter, cheese, and pasta water for a silky, bright, and easy lemon pasta recipe.

- 12 oz, pasta (Use your favorite shape,)
- 2 large lemons (juice and zest)
- 3 Tbsp. butter
- 1/2 cup freshly grated Parmigiano Reggiano
- 1 cup pasta water (make a habit to reserve more than the recipe calls for)
- salt and fresh black pepper to taste
- 1 tsp red pepper flacks (optional)
- fresh basil (for serving)

1. ## Boil the Pasta

   Bring a large pot of salted water to a boil. Cook pasta until al dente.Before draining, reserve at least 1 cup of pasta water.

2. ## . Build the Base

   In a large skillet over low heat, melt the butter (or warm the olive oil).Add lemon zest red pepper flakes if using and gently heat—don’t let it brown.

3. ## Create the Sauce

   Add a splash (about ¼ cup) of reserved pasta water to the skillet. Stir to combine and create a light emulsion.

4. ## Add the Pasta

   Transfer the drained pasta directly into the skillet. Toss well to coat.

5. ## Finish with Lemon & Cheese

   Remove from heat. Add lemon juice and grated cheese, tossing continuously .Add more pasta water as needed until the sauce becomes glossy and creamy.

6. ## Season & Serve

   Taste and adjust salt and pepper. Serve immediately with extra cheese and a little more lemon zest on top.

Main Course
Italian
pasta, Italian, lemon