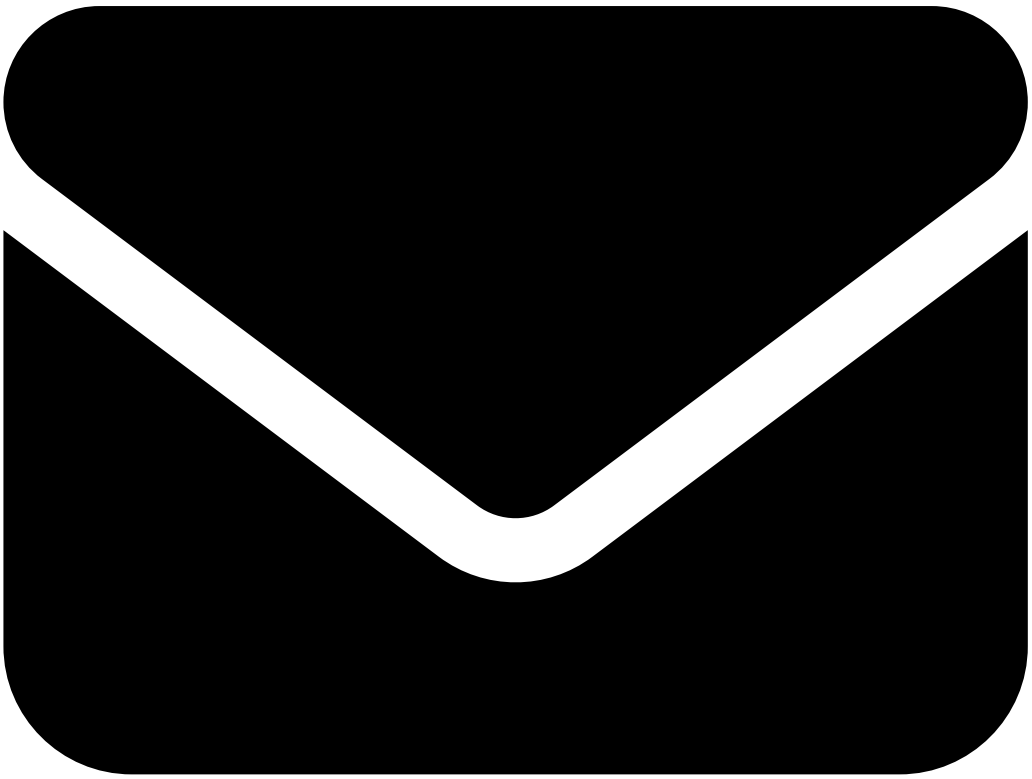
Italian Frittelle – Fried Dough with Sugar

Italian Frittelle – Fried Dough with Sugar

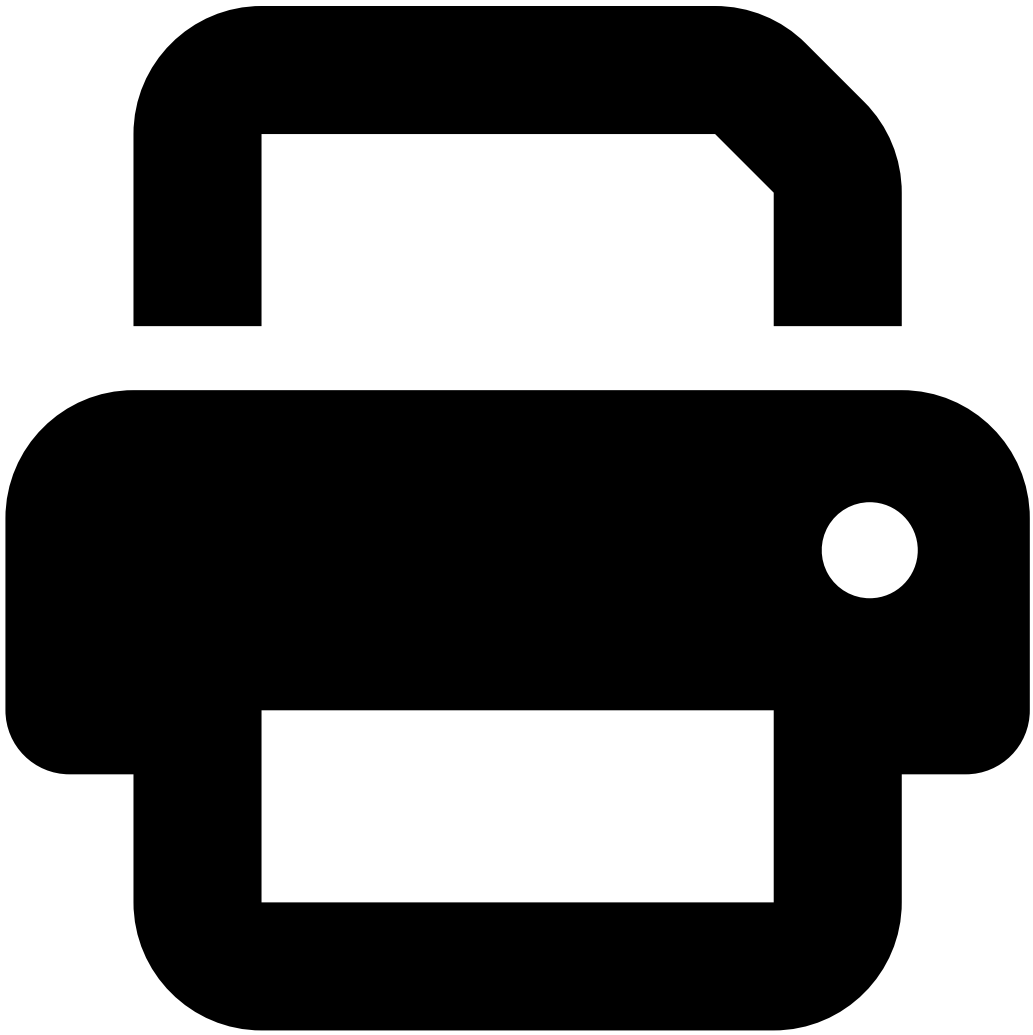
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Growing up in Italy, Christmas Eve came with its own special traditions. My mother would make homemade pizza dough, but some of that dough was always destined for something else. She would pull off little pieces, stretch them by hand, and fry them until golden. Then came the sugar. Crispy on the outside, soft inside, and absolutely irresistible. It was one of those simple treats that made Christmas Eve special. Some of my fondest food memories come from watching my mother turn everyday ingredients into something everyone looked forward to.

Good to Know

Use a well-risen dough: Allow the dough to double in size before frying. This is what gives the frittelle their light, airy interior.

Don’t overwork the dough: Once risen, handle it gently. Pull

off small portions and stretch them by hand. The rustic, uneven shapes are part of their charm.

Watch the oil temperature: Aim for 350°F. If the oil is too hot, the outside will brown before the inside cooks. If it’s too cool, the dough will absorb too much oil.

Fry in small batches: Give each piece enough room to puff up and cook evenly. Avoid overcrowding the pan.

When to add the sugar: Drain the frittelle briefly and toss them in granulated sugar while still warm. This helps the sugar cling to the surface.

Can you make the dough ahead? Yes. You can refrigerate the dough after its first rise, covered, and bring it closer to room temperature before shaping and frying.

How to store leftovers: These are best eaten fresh, while the outside is crisp and the inside is soft. If you have leftovers, store them in an airtight container at room temperature for up to one day. Reheat briefly in the oven or air fryer.

My Italian kitchen tip: Don’t wait for a special occasion to make these. My mother made them every Christmas Eve, but they’re delicious anytime you want a simple taste of Italian home cooking. ❤

More Italian Recipes to Try

If you love simple, homemade Italian food, here are a few more recipes from my kitchen to enjoy:

- **Homemade Pizza Dough:** The same versatile dough used to make these traditional frittelle.
- **Easy Marinara Sauce:** A staple in my Italian kitchen, perfect for dipping savory fried dough.

- **Homemade Italian focaccia Bread:** Another classic made with simple ingredients.
- **Italian Cookies:** More traditional sweets to add to your holiday table.

Kitchen Tools I Recommend

A few kitchen essentials make preparing homemade frittelle easier:

- **KitchenAid Stand Mixer:** Great for mixing and kneading yeast dough.
- **Digital Kitchen Thermometer:** Helps maintain the ideal frying temperature of 350°F.
- **Spider Strainer:** Makes it easy to lift the frittelle out of hot oil.
- **Rimmed Baking Sheet:** Useful for draining the fried dough.

Italian Frittelle – Fried Dough with Sugar



These Italian fried dough frittelle are made with simple homemade yeast dough, pulled into rustic pieces, fried until golden and crispy, and tossed in granulated sugar. Soft and airy inside, they're a beloved Christmas Eve treat inspired by my mother's Italian family tradition.

- 4 cups all-purpose flour or bread flour
- 1 1/2 cups warm water
- 2 1/4 tsp. active dry yeast (1 packet)
- 1 tsp granulated sugar
- 2 tsp. salt
- 2 Tbsp olive oil
- 4 cups vegetable or light olive oil for frying

1. **Activate the yeast:** Add warm water (about 105–110°F), yeast, and sugar to a small bowl. Let stand for 5–10 minutes until foamy.
2. **Make the dough:** Add flour to a large mixing bowl. Pour in the yeast mixture and olive oil. Mix until a shaggy dough forms.
3. **Add salt:** Add the salt and knead for approximately 8–10 minutes, until the dough is smooth and elastic.
4. **First rise:** Transfer to a lightly oiled bowl. Cover and let rise in a warm place for approximately 1½–2 hours, or until doubled in size.
5. **Shape:** Gently deflate the dough. Pull off small pieces and stretch them into irregular rounds or oblong shapes.
6. **Fry:** Heat neutral vegetable oil to 350°F. Fry in batches, turning until golden brown on both sides and cooked through.
7. **Sugar coating:** Drain briefly and immediately toss in granulated sugar while still warm.

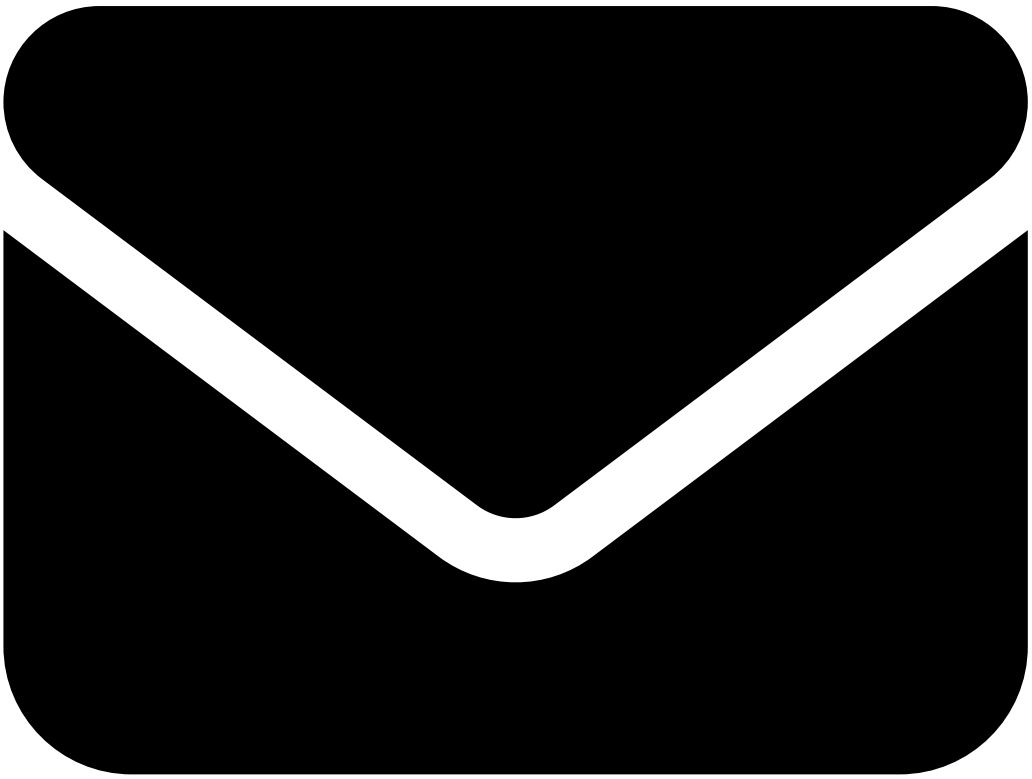
Chef’s Tip: Keep the oil temperature around 350°F for perfectly golden frittelle. Fry in small batches so they have room to puff up, and toss them in granulated sugar while still warm so the sugar sticks. Serve immediately for the best crispy outside and soft, airy center.
Appetizer, Snack
Italian
Fried Dough, Italian frittelle

Italian Sweet Potato Gratin with Fontina & Parmesan

Italian Sweet Potato Gratin with Fontina & Parmesan

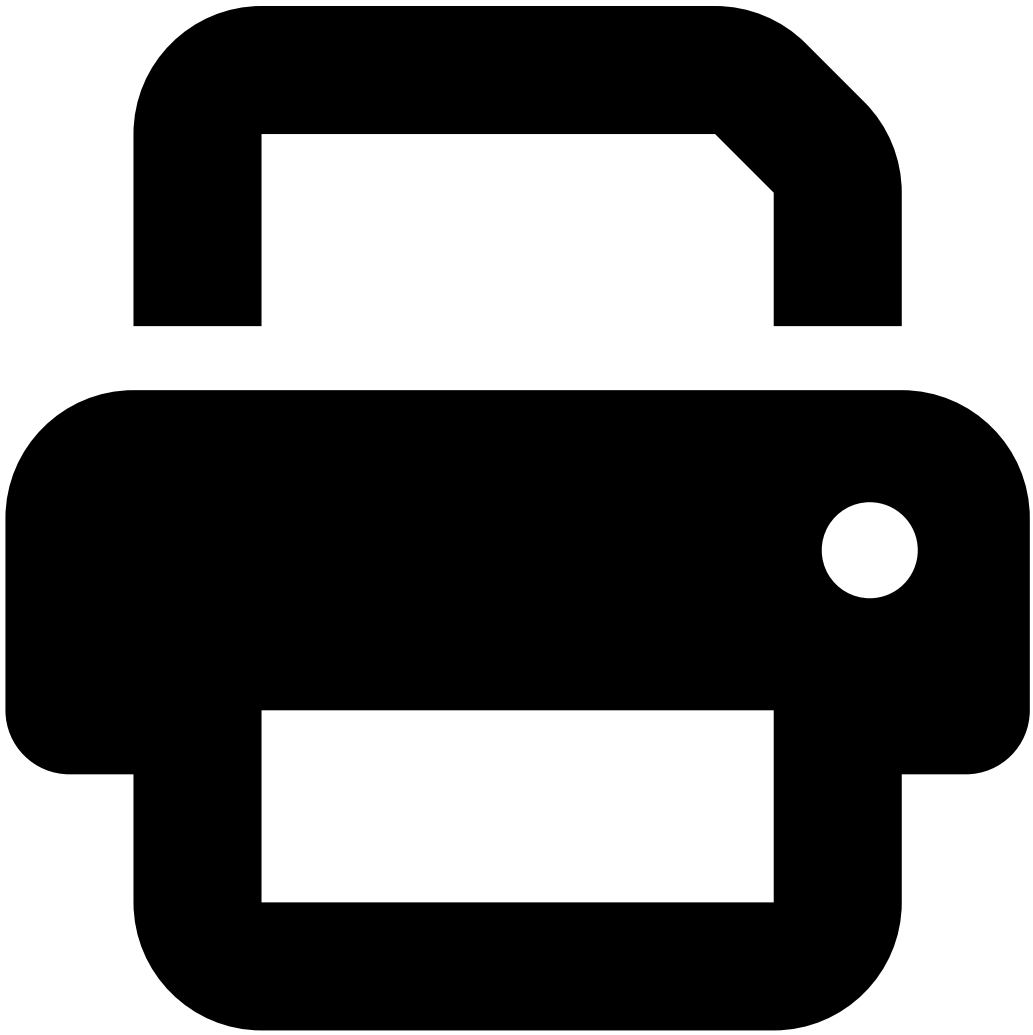
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After spending so many years in the kitchen, I’ve always loved taking a simple ingredient and turning it into something special. This Italian Sweet Potato Gratin with Fontina and Parmesan is my take on a classic comfort-food side dish, with a little Italian inspiration.

Growing up in Italy, sweet potatoes weren’t something I remember having on our family table. We cooked with what we had, and seasonal vegetables were always a big part of our meals. But I love taking an ingredient and giving it an Italian twist.

Thinly sliced sweet potatoes are layered with a creamy garlic and herb mixture, then baked with buttery Fontina and freshly grated Parmigiano Reggiano until tender, golden, and beautifully bubbly. The natural sweetness of the potatoes balances the savory richness of the cheeses.

Whether you’re serving this for Thanksgiving, a holiday gathering, or Sunday dinner, this gratin is a delicious change from traditional sweet potato casseroles. And best of all, it brings a little Italian comfort to the table.

Good to Know: Italian Sweet Potato Gratin with Fontina & Parmesan

Can I make sweet potato gratin ahead of time?

Yes! You can assemble the gratin a day ahead. Prepare the layers, add the cream mixture, cover tightly, and refrigerate. When ready to bake, let it sit at room temperature for about 20–30 minutes before placing it in the oven. Add a little extra baking time if needed.

How do I store leftover sweet potato gratin?

Allow the gratin to cool completely, then transfer leftovers to an airtight container or cover the baking dish tightly. Refrigerate for up to 3–4 days.

Can I freeze sweet potato gratin?

You can, although cream-based gratins may change texture slightly after freezing. For best results, freeze after baking and cooling completely. Wrap well and freeze for up to 2 months. Thaw overnight in the refrigerator before reheating.

How do I reheat sweet potato gratin?

Cover with foil and reheat in a 350°F oven until warmed through, approximately 20–25 minutes depending on the portion.

Remove the foil during the last few minutes to refresh the golden cheese topping.

What cheese can I substitute for Fontina?

Fontina is wonderful because it melts smoothly and has a buttery flavor. Gruyère is a good substitute, as is mild provolone. I recommend keeping the Parmesan because it adds that distinctive Italian flavor.

Can I use a different type of potato?

Absolutely! Yukon Gold potatoes work beautifully in this recipe. You can also combine sweet potatoes and regular potatoes for a delicious layered gratin.

A Few More Recipes You Might Enjoy

If you love comforting Italian-inspired side dishes, here are a few more recipes to explore:

- Italian honey Roasted holiday Vegetables
- Roasted balsamic glazed Brussel sprouts
- Italian Parmesan Roasted Potatoes
- Baked three Cheese appetizer

Kitchen Tools I Recommend

Ceramic Baking Dish

Perfect for baking and serving your sweet potato gratin right at the table.

Mandoline Slicer

Makes slicing sweet potatoes evenly and consistently much easier. Always use the hand guard.

Box Cheese Grater

Freshly grated Fontina and Parmesan melt beautifully in this gratin.

Glass Food Storage Containers

Great for storing leftover gratin and other holiday side dishes.

Let’s Keep in Touch!

If you make this Italian Sweet Potato Gratin with Fontina and Parmesan, I’d love to hear what you think! Leave a comment and a rating below. Your feedback helps other home cooks discover and enjoy my recipes, too.

And don’t forget to follow along for more Italian-inspired recipes from my kitchen to yours!

Italian Sweet Potato Gratin with Fontina & Parmesan

Thinly sliced sweet potatoes layered with a creamy garlic and herb sauce, Fontina, and freshly grated Parmesan. Baked until tender, golden, and bubbly, this Italian-inspired gratin makes a delicious holiday side dish.

- 3 large sweet potatoes, peeled and sliced into thin rounds
- 1 cup heavy cream

- 1 cup whole milk
- 1 1/2 cups shredded Italian Fontina cheese
- 1 cup freshly grated Parmigiano Reggiano
- 2 cloves garlic, minced
- 1 Tbsp. butter, for greasing
- 2 tsp fresh rosemary, finely chopped
- Pinch of freshly grated nutmeg
- salt and pepper to taste

1. Preheat oven to 375°F. Butter a 9-by-9-inch baking dish.
2. Peel the sweet potatoes and slice them approximately ⅛-inch thick using a mandolin or sharp knife.
3. In a saucepan, combine heavy cream, milk, garlic, thyme, rosemary, nutmeg, salt, and pepper. Warm gently over medium-low heat. Do not boil.
4. Arrange half the sweet potato slices in overlapping layers in the prepared baking dish.
5. Sprinkle with half the Fontina and a little Parmesan.
6. Add the remaining sweet potatoes and pour the warm cream mixture evenly over the top.
7. Cover with foil and bake for 30 minutes.
8. Remove the foil, sprinkle with the remaining Fontina and Parmesan, and bake uncovered for another 10–15 minutes, until the potatoes are tender and the top is golden and bubbling.
9. Allow to rest for 10–15 minutes before serving.

Use Italian Fontina Val d’Aosta if available. It melts beautifully and has a wonderful buttery flavor. Slice the sweet potatoes evenly so they cook at the same rate.

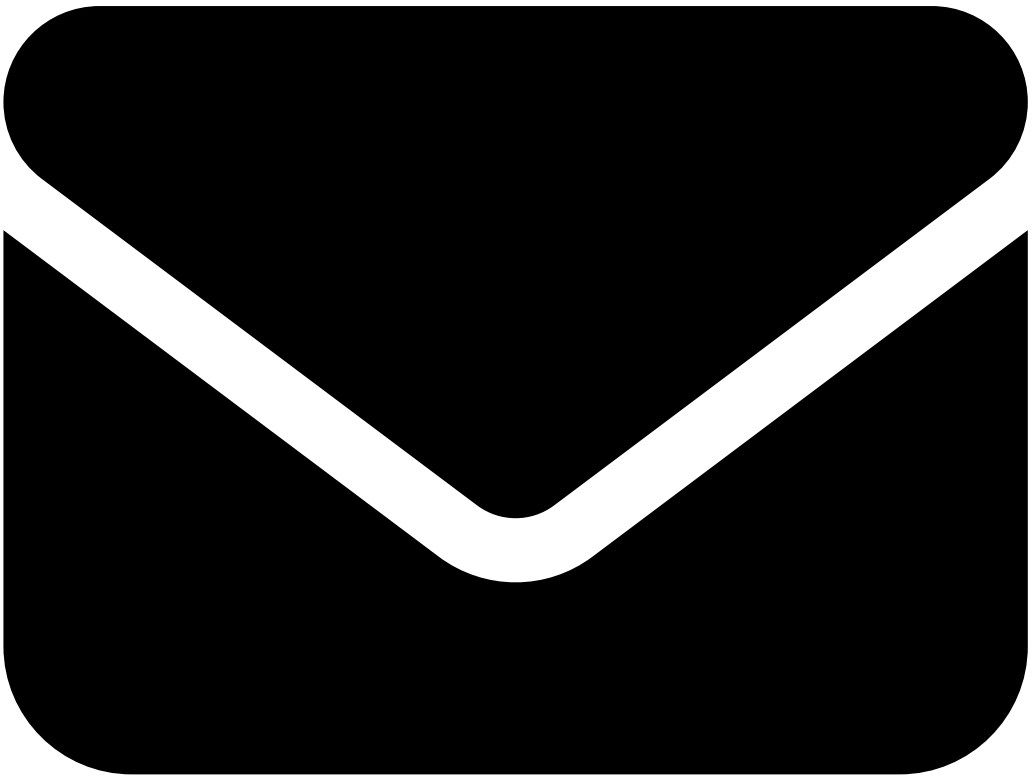
Appetizer, Side Dish
Italian
Sweet Potato Gratin

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15 Italian Appetizers for Holiday Entertaining

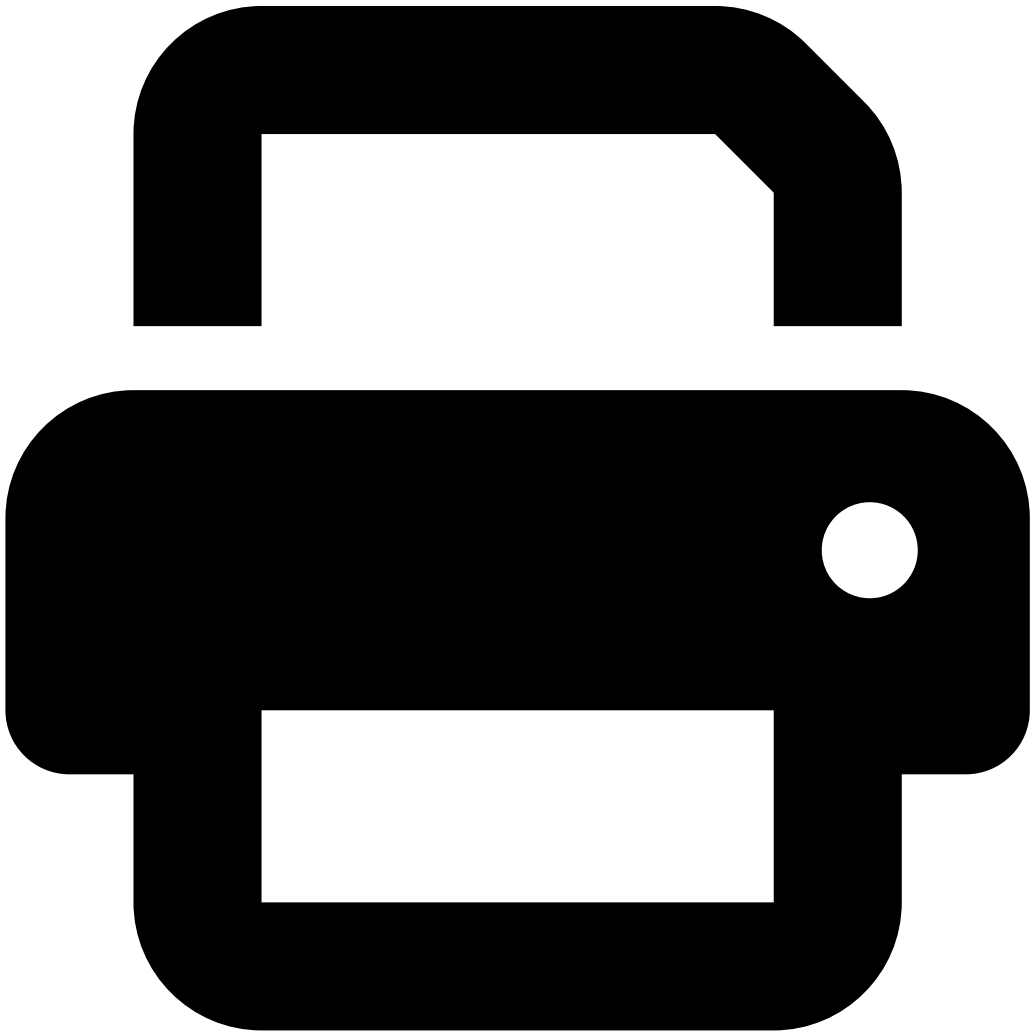
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Some of my favorite memories growing up in Italy are centered around the kitchen and the table. Whenever family and friends gathered, there was always something to nibble on before the meal began. A platter of antipasti, something freshly fried, a little bruschetta, or a simple dish made with whatever was in season. It was never about making things complicated; it was about good food and being together.

After spending so many years in the restaurant business, I've carried that same love of appetizers into my own kitchen. I believe the best Italian appetizers start with simple, quality ingredients and a little care in how they're prepared.

I've gathered 15 Italian appetizers that I love making and sharing. From crispy fried favorites and traditional antipasti to easy bites and elegant starters, these recipes are perfect for entertaining or whenever you want to make a meal feel a little more special.

So pour a glass of something, gather around the table, and enjoy. That’s what Italian food is all about!

Fried Calamari

A classic Italian restaurant favorite, fried calamari is always a crowd-pleaser. Lightly coated and fried until golden and crispy, it’s best served hot with fresh lemon wedges. The secret is not to overcook the calamari so it stays tender.

GO TO RECIPE

Classic Italian Bruschetta

Fresh tomatoes, fragrant basil, garlic, good olive oil, and toasted bread come together to make one of Italy’s most beloved appetizers. Simple ingredients make all the difference here.GO TO RECIPE

Whipped Baked Ricotta with Roasted Cherry Tomatoes

This is a beautiful appetizer to serve when you want something a little different. Creamy baked cheese paired with sweet roasted cherry tomatoes makes a delicious combination. Serve with toasted bread for scooping.GO TO RECIPE

Mushroom Puff Pastry Tart

This mushroom puff pastry tart is a delicious and elegant appetizer that’s surprisingly easy to prepare. Flaky, golden puff pastry is topped with savory mushrooms and flavorful ingredients, making it perfect for serving when entertaining. Slice it into small squares or strips for an easy appetizer everyone can enjoy.GO TO RECIPE

Italian Sausage Rolls

These savory sausage rolls are wrapped in flaky pastry and baked until golden and delicious. They’re easy to prepare, perfect for making ahead, and wonderful served warm. Cut them into smaller portions for an appetizer everyone can enjoy.GO TO RECIPE

Spinach and Potato Muffin Frittatas

These individual spinach and potato frittatas are a delicious addition to any appetizer spread. Baked in a muffin pan, they’re easy to serve, full of flavor, and can be enjoyed warm or at room temperature. They’re also perfect for preparing ahead.GO TO RECIPE

Italian Stuffed Onions with Pecorino Breadcrumbs

Sweet onions are filled with a savory mixture of breadcrumbs, Pecorino cheese, herbs, and seasonings, then baked until tender and golden. This rustic Italian appetizer is full of flavor and a lovely addition to any appetizer table.GO TO RECIPE

Grissini (Italian Breadsticks)

Crispy, slender, and wonderfully crunchy, grissini are traditional Italian breadsticks that are perfect for serving alongside cheeses, cured meats, and antipasti. They’re a simple homemade addition that makes any appetizer table feel a little more special.GO TO RECIPE

Italian Meatballs

Small, homemade Italian meatballs make a wonderful appetizer. Simmered in tomato sauce and served with toothpicks, they are always a favorite. Make them ahead and gently reheat before

serving.GO TO RECIPE

Shrimp Scampi Appetizer

Garlic, butter, olive oil, lemon, and shrimp make a delicious combination. Serve these shrimp in a small dish with plenty of sauce and crusty bread for dipping.

[Get the Shrimp Scampi Recipe]GO TO RECIPE

Italian Antipasto Platter

An antipasto platter is one of my favorite ways to entertain. Arrange Italian cheeses, cured meats, olives, marinated vegetables, roasted peppers, and other small bites on a large platter. There are no strict rules; use what you love and create a beautiful assortment for everyone to enjoy.GO TO RECIPE

Roasted Italian Peppers

Sweet roasted peppers dressed with olive oil, garlic, and fresh herbs are one of those simple dishes that belong on every Italian antipasto table. They can be prepared ahead of time, making entertaining easier.

GO TO RECIPE

Shrimp Oreganata

Shrimp Oreganata is a classic Italian-American seafood favorite. Juicy shrimp are topped with a flavorful mixture of breadcrumbs, garlic, oregano, and olive oil, then baked until golden. It’s simple to prepare and always makes an impressive appetizer.GO TO RECIPE

Potato Scarpaccia

Potato Scarpaccia is a delicious savory Italian specialty

featuring thinly sliced potatoes baked with a light, flavorful batter until golden and crisp around the edges. Cut into squares or small wedges, it’s a wonderful appetizer to share.GO TO RECIPE

Tips for Preparing Italian Appetizers Ahead of Time

When I’m entertaining, I like to have as much prepared ahead of time as possible. After years in the restaurant business, I’ve learned that a little planning makes all the difference. It allows you to enjoy your guests instead of spending the entire time in the kitchen.

Many Italian appetizers are perfect for preparing in advance, and some actually develop even more flavor as they sit.

- **Prepare marinated vegetables ahead:** Roasted peppers and marinated vegetables can be made a day or two in advance. Keep them refrigerated in an airtight container and bring them to room temperature before serving.
- **Prepare baked appetizers ahead:** Stuffed onions, potato scarpaccia, and mushroom puff pastry tart can be prepared ahead and reheated before serving. This makes entertaining so much easier.
- **Make your fillings in advance:** Prepare sausage roll fillings, breadcrumb mixtures, and other components ahead of time. Assemble and bake when you’re ready.
- **Plan your serving platter:** Arrange your cheeses, cured meats, olives, and other antipasti ingredients ahead of time. Add fresh breadsticks and delicate ingredients just before serving.
- **Save fried foods for last:** Fried calamari is best served immediately after cooking so it stays light and crispy.
- **Serve a combination of hot and cold appetizers:** I always like to offer a variety of textures and flavors. Include something crispy, something savory, fresh vegetables,

seafood, and a few simple antipasti.

Frequently Asked Questions

What are traditional Italian appetizers called?

Traditional Italian appetizers are called *antipasti*, the plural of *antipasto*. They are served before the main course and can include cured meats, cheeses, marinated vegetables, seafood, bruschetta, and small savory bites.

What should I serve at an Italian appetizer gathering?

I like to offer a little variety rather than serving too many dishes that are similar. Start with an antipasto platter, then add a few warm appetizers such as sausage rolls, shrimp oreganata, stuffed onions, or fried calamari. Homemade grissini and bruschetta are also wonderful additions.

How many appetizers should I serve per person?

For a gathering where appetizers are served before dinner, plan on approximately 3 to 5 pieces per person, depending on the size of the appetizers and how many other dishes you're serving. If appetizers are the main event, plan for more.

Can Italian appetizers be made ahead of time?

Absolutely! Many Italian appetizers can be prepared a day ahead. Marinated vegetables, roasted peppers, fillings, and some baked dishes are especially convenient. I recommend saving fried foods and final assembly for just before serving.

Kitchen Essentials for Making Italian Appetizers

Having a few good kitchen tools on hand makes preparing appetizers so much easier. These are some of the items I reach for when making Italian appetizers at home. **Shop My Kitchen Favorites:** I've linked some of my favorite kitchen essentials below to help you prepare these recipes at home.

- **Large Wooden Cutting Board:** Perfect for prepping vegetables, slicing bread, and assembling antipasto platters.
- **Rimmed Baking Sheets:** Essential for roasting vegetables, baking stuffed onions, sausage rolls, and savory tarts.
- **Parchment Paper:** Makes baking and cleanup easier, especially for puff pastry and baked appetizers.
- **Food Processor:** Helpful for preparing breadcrumb mixtures, chopping herbs, and making fillings.
- **Mixing Bowls:** A kitchen staple for preparing fillings, marinades, and sauces.
- **Kitchen Tongs:** Perfect for turning fried calamari and handling hot appetizers.
- **Large Serving Platters:** A beautiful way to present antipasti, bruschetta, and assorted appetizers.

Bringing Everyone Together Around the Table

For me, that's what Italian entertaining has always been about. It's not about having a perfect table or preparing an elaborate menu. It's about making food with care, sharing dishes everyone can enjoy, and making people feel welcome.

Some of my favorite gatherings have started with a few appetizers placed in the middle of the table, everyone reaching for a little something, and conversations that last

long after the food is gone.

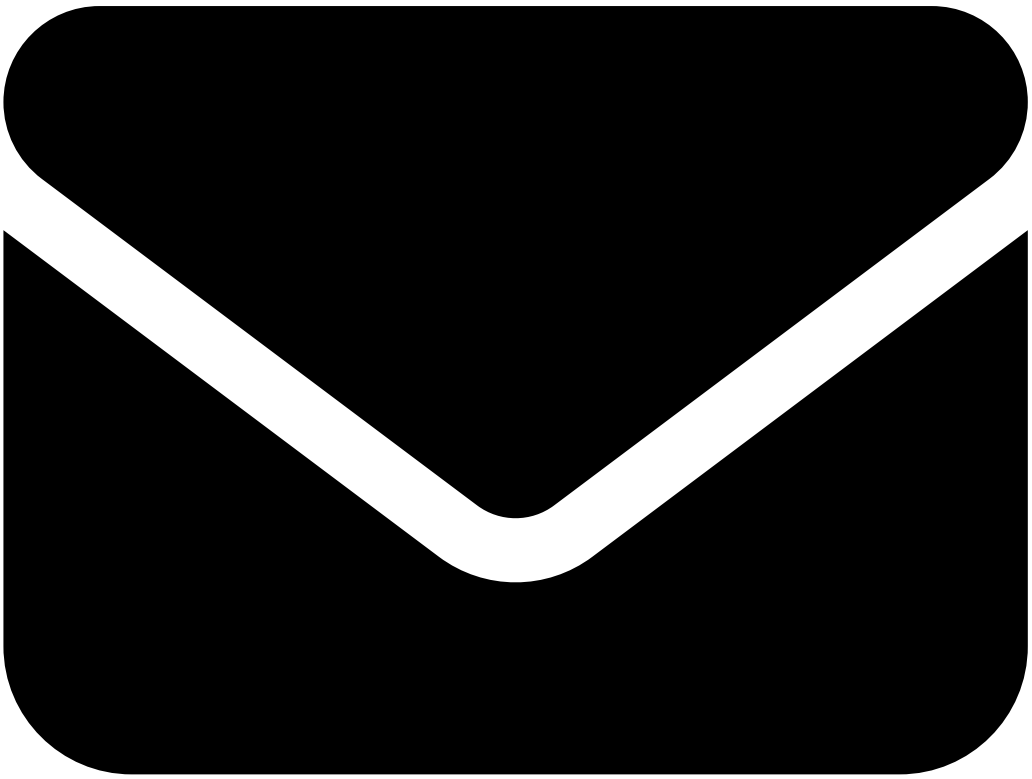
I hope these Italian appetizer recipes give you plenty of inspiration for your next gathering. Choose a few favorites, prepare what you can ahead of time, and enjoy the time spent around the table.

Buon appetito!

Italian Grissini (Homemade Crispy Italian Breadsticks)

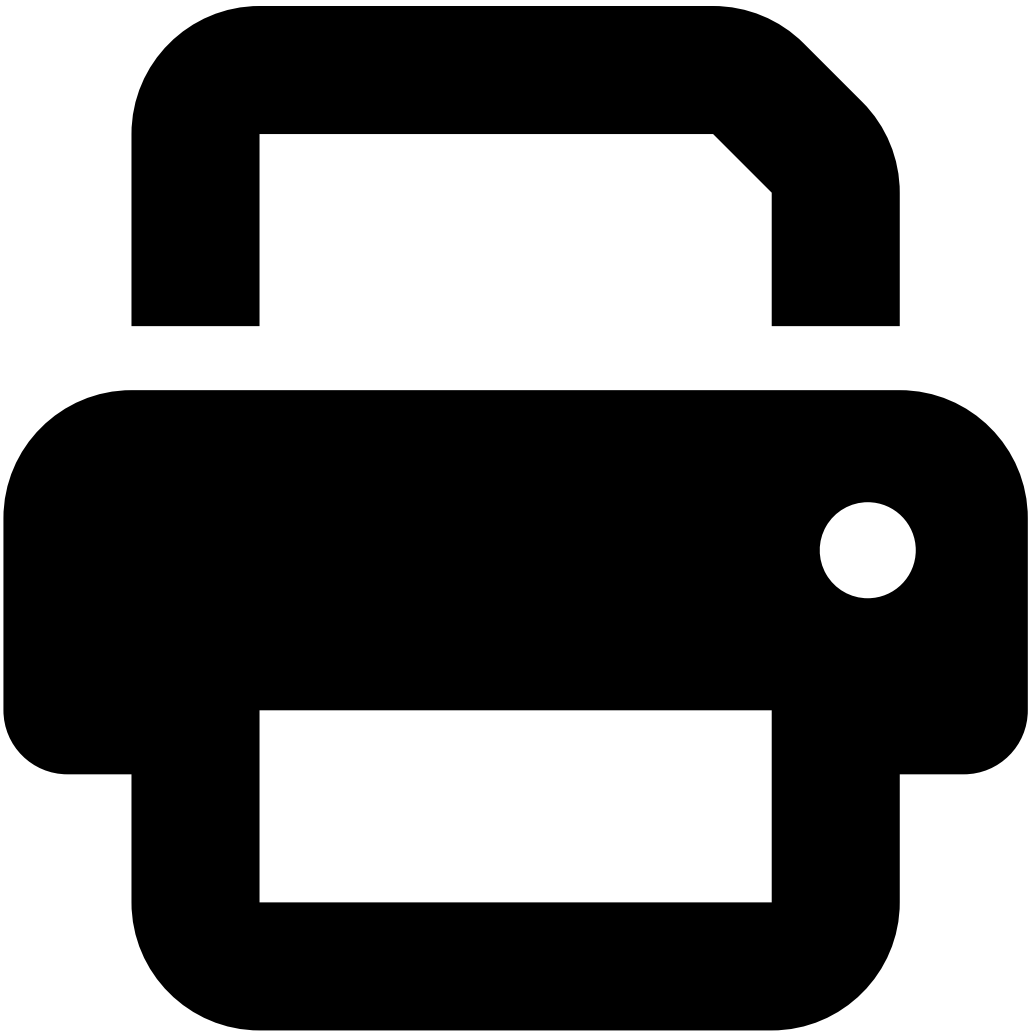
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Grissini Torinesi, or traditional Italian breadsticks, have always been a favorite of mine. During my years in the restaurant business, we made these crispy, golden breadsticks and served them at the table alongside our meals. Our guests loved them so much that they often asked if they could buy some to take home. We eventually started selling them, and they quickly became a customer favorite.

There’s something special about homemade grissini. They’re simple, made with everyday ingredients like flour, yeast, olive oil, and salt, yet they’re incredibly satisfying. Whether served with an antipasto platter, wrapped in prosciutto, or enjoyed on their own, these traditional Italian breadsticks bring a little taste of the restaurant experience right into your home.

Why You'll Love This Grissini Torinesi Recipe

- Authentic Italian breadsticks: These traditional Italian grissini are thin, golden, and wonderfully crunchy.
- Simple ingredients: Made with flour, yeast, olive oil, and a few pantry staples.
- Perfect for entertaining: Serve them with antipasto, Italian cheeses, cured meats, or your favorite dips.
- Restaurant favorite: These are the same style of breadsticks we served in our restaurants. Guests loved them so much that they often wanted to buy them to take home!
- Make-ahead friendly: Bake them ahead of time for parties, holidays, or everyday snacking.

Storage and Make-Ahead Tips

How to Store Grissini: Allow the breadsticks to cool completely before storing. Place them in an airtight container at room temperature for up to 1 week. Keep them away from moisture to maintain their crisp texture.

Can You Freeze Grissini? Yes! Once completely cooled, place them in a freezer-safe airtight container or freezer bag. Freeze for up to 2 months. Thaw at room temperature.

How to Recrisp Breadsticks: If your grissini lose some of their crunch, place them in a 300°F oven for 5–7 minutes. Allow them to cool before serving.

Can You Make Them Ahead? Absolutely! These Italian breadsticks are perfect for making a day or two ahead. Once baked and

cooled, store them in an airtight container until ready to serve.

Chef’s Tip: Never store warm breadsticks in a sealed container. Trapped steam creates moisture and will make them soft instead of crisp.

What to Serve with Homemade Italian Grissini

These homemade Italian breadsticks are wonderful on their own, but they’re even better as part of an Italian spread. Serve them with your favorite cheeses, cured meats, dips, and spreads.

If you enjoy making traditional Italian appetizers and homemade staples, here are a few more recipes to try.

More Italian Recipes You’ll Love

- Italian Antipasto Platter – A beautiful assortment of Italian cheeses, cured meats, olives, and marinated vegetables.

  Baked Ricotta – Creamy, smooth ricotta that’s perfect for spreading.

- Homemade Bruschetta – Fresh tomatoes, garlic, basil, and olive oil served over toasted bread.

- Italian wedding soup – A classic addition to any Italian meal.

Kitchen Tools and Products I Recommend

Having the right tools makes homemade breadsticks even easier.

- Large mixing bowl: For combining and kneading your dough.
- Digital kitchen scale: For accurately measuring flour and getting consistent results.
- Bench scraper: Makes dividing the dough into even portions much easier.
- Baking sheets: For baking your grissini evenly.
- Parchment paper: Helps prevent sticking and makes cleanup easy.
- Cooling rack: Allows air to circulate so your breadsticks stay crisp as they cool.

Italian Grissini (Crispy Homemade Breadsticks)



These traditional Grissini Torinesi are thin, golden, and wonderfully crunchy Italian breadsticks made with flour, yeast, and extra virgin olive oil. Inspired by the breadsticks we served and sold in our restaurants, they're perfect for antipasto platters, entertaining, or enjoying as a simple Italian snack.

- 3 cups all-purpose flour
- 1 cup lukewarm water
- 2 tsp, instant yeast (one packet)
- 1 tsp sugar
- 2 tsp. salt
- 3 Tbsp. extra virgin olive oil (Extra olive oil for brushing)
- Semolina or flour for rolling, if needed

1. Activate the yeast: Combine the lukewarm water, yeast, and sugar. Let stand for 5–10 minutes until slightly foamy if using active dry yeast. Instant yeast can be mixed directly with the flour.
2. Make the dough: In a large bowl, combine the flour and salt. Add the yeast mixture and olive oil. Mix until a dough forms.
3. Knead: Knead for approximately 5–8 minutes until smooth and elastic.
4. First rise: Place the dough in a lightly oiled bowl, cover, and let rise for 1–1½ hours, or until doubled in size.
5. Shape: Divide the dough into small portions. Roll each piece into long, thin breadsticks, approximately ¼ inch thick. Keep them rustic and slightly irregular.
6. Second Rise: Arrange the shaped breadsticks on parchment-lined baking sheets, leaving a little space between them. Cover loosely with a clean kitchen towel and let rest for 20–30 minutes. They should puff slightly, but they don't need to double in size.
7. Brush or Spray with Olive Oil: Lightly spray or brush the grissini with extra virgin olive oil. If desired, sprinkle with a little flaky sea salt for added flavor

and a delicate crunch.

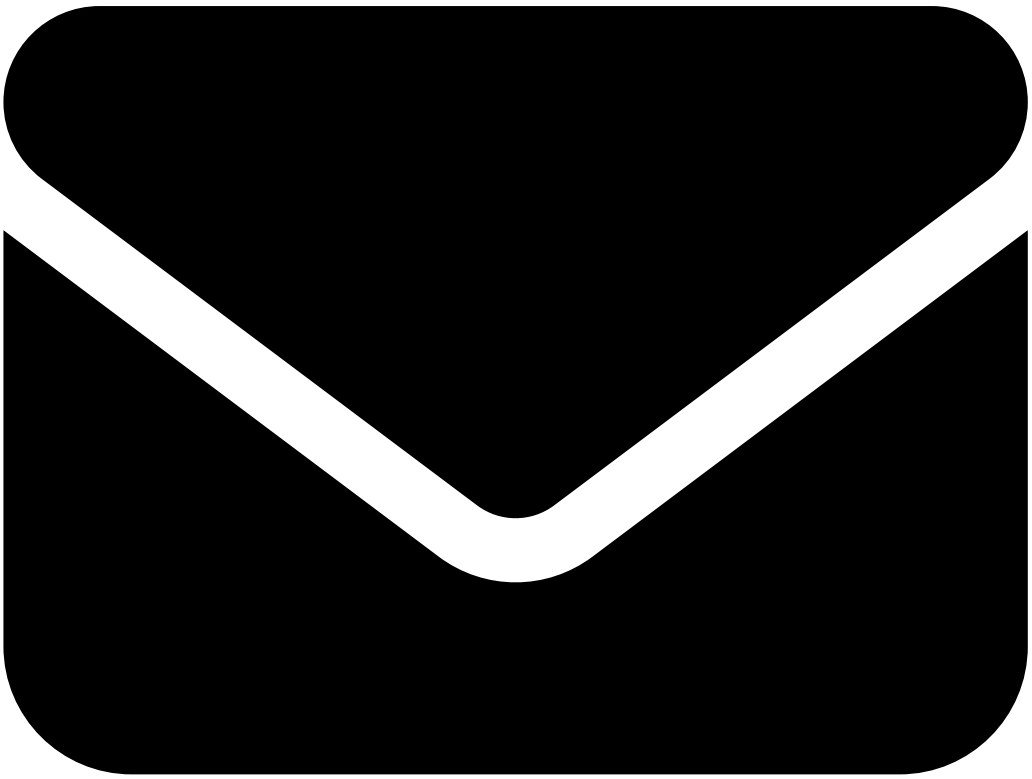
8. Bake: Bake at 375°F for approximately 15–18 minutes, until golden and crisp.

Chef’s Tip For evenly shaped grissini, avoid overworking the dough when rolling. If the dough keeps shrinking back, let it rest for 5–10 minutes before continuing. For extra-crispy breadsticks, allow them to cool completely before storing in an airtight container.
Appetizer, Snack
Italian
Grissini Italian breadsticks

How to Build an Authentic Italian Antipasto Platter

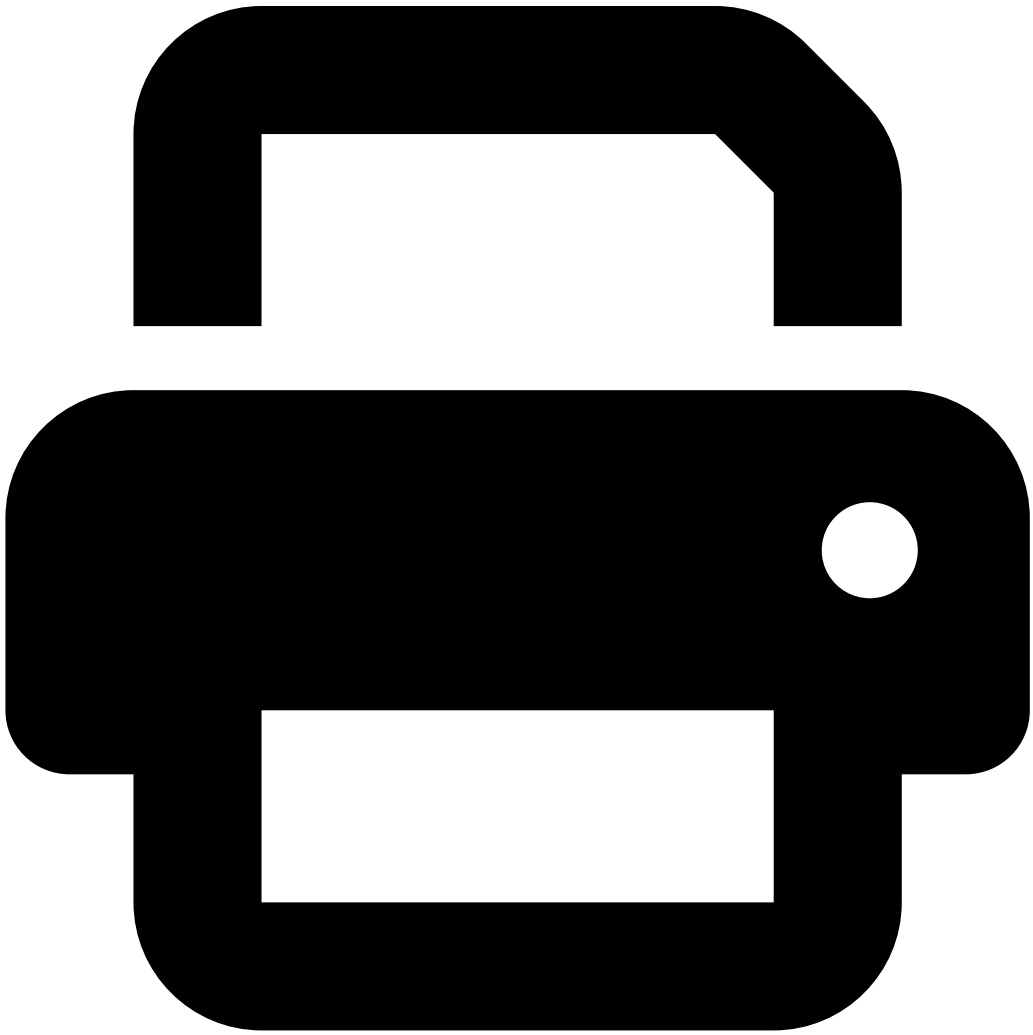
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An Italian antipasto platter is one of my favorite ways to bring people together around the table. It’s colorful, abundant, and filled with all the little bites that make Italian entertaining so special. From savory cured meats and cheeses to marinated vegetables, olives, and homemade appetizers, there’s something for everyone to enjoy.

In Italy, antipasto is traditionally the first course of a meal. It’s meant to awaken your appetite and give everyone a chance to gather, relax, and enjoy a little something before dinner. It doesn’t have to be complicated or overly elaborate. The secret is choosing good-quality ingredients, combining different flavors and textures, and arranging everything in a way that feels inviting.

Whether you’re hosting Thanksgiving, Christmas, a dinner party, or a casual gathering with friends, learning how to build an authentic Italian antipasto platter is a wonderful

way to entertain without spending the entire day in the kitchen.

What Is an Italian Antipasto Platter?

Antipasto means “before the meal” in Italian. Traditionally, it’s the opening course of an Italian meal and can include a variety of small savory bites.

An authentic Italian antipasto platter usually features a combination of cured meats, cheeses, marinated vegetables, olives, bread, and other seasonal ingredients.

Unlike a traditional American charcuterie board, which often focuses heavily on meats, cheeses, crackers, and sweet accompaniments, an Italian antipasto platter incorporates more traditional Italian ingredients such as roasted peppers, marinated eggplant, artichokes, olives, and bruschetta.

There isn’t one set combination. Every family has its own favorites, and that’s part of what makes antipasto so wonderful.

Italian Cured Meats

Cured meats are often the centerpiece of an antipasto platter. I like to use two or three different varieties to give guests a nice selection.

Some traditional choices include:

- Prosciutto: Thinly sliced, delicate, and slightly salty.
- Genoa salami: A classic Italian cured meat with a rich, savory flavor.
- Soppressata: A rustic Italian salami that can be mild or

spicy.
- Mortadella: A smooth, delicate Italian sausage with a wonderful texture.

When arranging the meats, fold prosciutto loosely into little ribbons, fold salami into quarters, or roll individual slices. This creates height and makes the platter look more inviting.

Italian Cheeses

I always like to include a combination of firm, creamy, and mild cheeses. This gives everyone something different to enjoy.

Some of my favorites include:

- Parmigiano Reggiano: Break into rustic chunks rather than cutting into perfect cubes.
- Pecorino Romano: A firm sheep’s milk cheese with a distinct savory flavor.
- Provolone: Mild and creamy, making it a nice contrast to the stronger cheeses.
- Fresh mozzarella: Soft, delicate, and delicious with a drizzle of olive oil.
- Burrata: A beautiful addition when you want something especially creamy and impressive.

Allow the cheeses to come closer to room temperature before serving so their flavors and textures can shine.

Marinated Vegetables and Olives

This is where an Italian antipasto platter really comes to life. I love the combination of savory, tangy, and slightly sweet vegetables alongside the meats and cheeses.

Consider adding:

- Roasted red peppers
- Marinated artichoke hearts
- Italian green and black olives
- Marinated eggplant
- Italian marinated zucchini
- Grilled or roasted vegetables

Homemade marinated vegetables are especially nice because you can prepare them ahead of time.

Breads and Small Bites

You need something to enjoy with all those wonderful meats, cheeses, and vegetables.

I like to include a few different options:

- Toasted crostini
- Italian breadsticks (grissini)
- Sliced crusty Italian focaccia
- Bruschetta
- Small savory appetizers
- Crackers or taralli

Homemade bruschetta is always a welcome addition. You can also add small portions of baked ricotta, fried zucchini flowers, or other Italian appetizers.

The idea is to give guests different ways to enjoy the ingredients.

Fresh Fruit, Nuts, and Other

Accompaniments

A little sweetness helps balance the salty and savory ingredients.

Some wonderful additions include:

- Fresh grapes
- Fresh figs
- Dried apricots
- Walnuts or almonds
- Honey
- Seasonal fresh fruit

I especially love adding fresh figs when they’re in season. They pair beautifully with Italian cheeses and cured meats.

How to Arrange an Italian Antipasto Platter

You don’t need to be a professional food stylist to create a beautiful antipasto platter. The trick is to work in layers and build the board gradually.

Here’s how I like to approach it.

Step 1: Choose your serving board.

Start with a large wooden board, marble platter, or serving tray. Choose something with enough room for your ingredients without overcrowding everything.

Step 2: Add the cheeses first.

Place your larger pieces of cheese around the board, spacing them out so guests can easily reach them.

Step 3: Arrange the cured meats.

Fold, roll, or loosely layer your meats in small groups. Avoid laying everything flat. A little height adds visual interest.

Step 4: Add your vegetables and olives.

Place marinated vegetables and olives in small bowls to keep their oils and marinades from spreading across the board. Distribute the bowls throughout the platter.

Step 5: Fill in with bread and small bites.

Add crostini, breadsticks, crackers, and any additional appetizers.

Step 6: Finish with fresh ingredients.

Fill any open spaces with grapes, figs, nuts, or fresh herbs. I like to finish with a little greenery to give the platter a fresh, colorful appearance.

Remember, you want your platter to look abundant but not overly crowded. Let the ingredients speak for themselves.

How Much Food Do You Need Per Person?

The amount you need depends on whether you're serving antipasto as a light appetizer before dinner or making it the main attraction for a gathering.

For an appetizer platter served before a meal, these are good starting estimates:

Ingredient	Amount per person
Cured meats	2–3 ounces
Cheese	2 ounces
Marinated vegetables	2 ounces
Bread or crostini	2–3 pieces

Fruit and nuts	Small handful

Make-Ahead Tips for Entertaining

One of the reasons I love serving an antipasto platter is that so much of the preparation can be done ahead of time. When guests arrive, you want to enjoy their company instead of being stuck in the kitchen.

Here are a few ways to make entertaining easier:

- Prepare homemade marinated vegetables a day or two ahead.
- Portion olives and other accompaniments into small containers.
- Cut firm cheeses a few hours before serving and refrigerate them properly.
- Arrange cured meats shortly before serving.
- Wash and dry fresh fruit ahead of time.
- Add bread, crostini, and fresh herbs just before serving.

I recommend assembling the platter shortly before your guests arrive for the freshest presentation.

How to Serve an Italian Antipasto Platter

An antipasto platter is traditionally served as the first course before the main meal, but it’s also wonderful for casual entertaining.

For a holiday gathering, I like to place it in the center of the table where everyone can help themselves.

If you’re planning a larger Italian-inspired menu, pair your

antipasto with a simple salad, homemade focaccia, or a comforting bowl of soup.

For a casual gathering, you can make the platter the centerpiece and offer additional small bites throughout the evening.

Frequently Asked Questions

What is traditionally served on an Italian antipasto platter?

Traditional antipasto can include cured meats, Italian cheeses, olives, marinated vegetables, bread, bruschetta, and other small savory appetizers. The exact selection varies by region and family tradition.

What is the difference between antipasto and charcuterie?

Antipasto is the traditional Italian first course, featuring a variety of savory foods. Charcuterie traditionally refers to prepared and preserved meats, although modern charcuterie boards often include cheeses, fruit, nuts, and crackers.

Can I make an antipasto platter the night before?

You can prepare many of the individual ingredients ahead of time, including marinated vegetables, cheeses, and accompaniments. However, I recommend assembling the complete platter shortly before serving for the best presentation and freshness.

What cheese is best for an Italian antipasto platter?

Parmigiano Reggiano, Pecorino Romano, provolone, mozzarella, and burrata are all wonderful choices. I recommend choosing a combination of firm and soft cheeses.

How many people does an antipasto platter serve?

It depends on the size of the platter and what else you're serving. As an appetizer before dinner, plan on approximately 2–3 ounces of meat and 2 ounces of cheese per person, along with smaller portions of vegetables and bread.

Bring a Little Italian Tradition to Your Table

One of the things I love most about Italian entertaining is that it doesn't have to be complicated. It's about bringing good food to the table, sharing a little of everything, and making people feel welcome.

An Italian antipasto platter is a perfect example of that. Use your favorite cheeses, add a few good-quality cured meats, include some homemade marinated vegetables, and finish with fresh bread and seasonal ingredients.

Make it your own, don't worry about making everything perfect, and most importantly, enjoy the time around the table.

If you make an Italian antipasto platter, I'd love to hear what you included! Leave me a comment below and let me know your favorite ingredients. And if you share it on Instagram, be sure to tag me. I love seeing what you're making in your

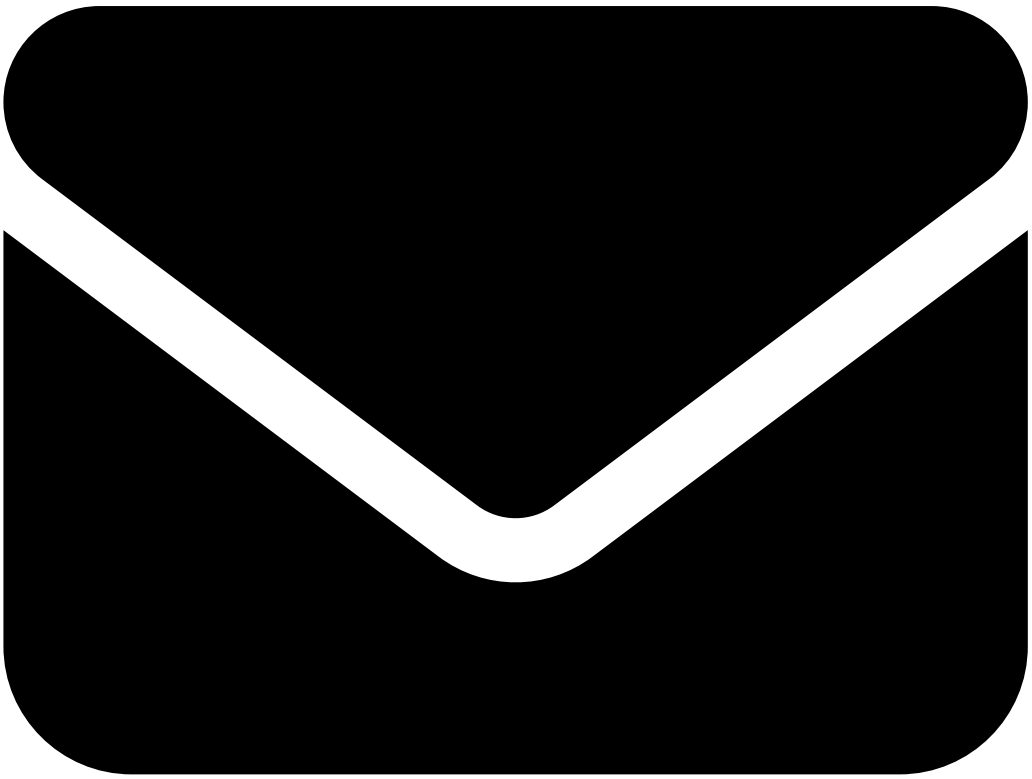
kitchens!

Italian Bread Meatballs (Polpette di Pane

Italian Bread Meatballs (Polpette di Pane)

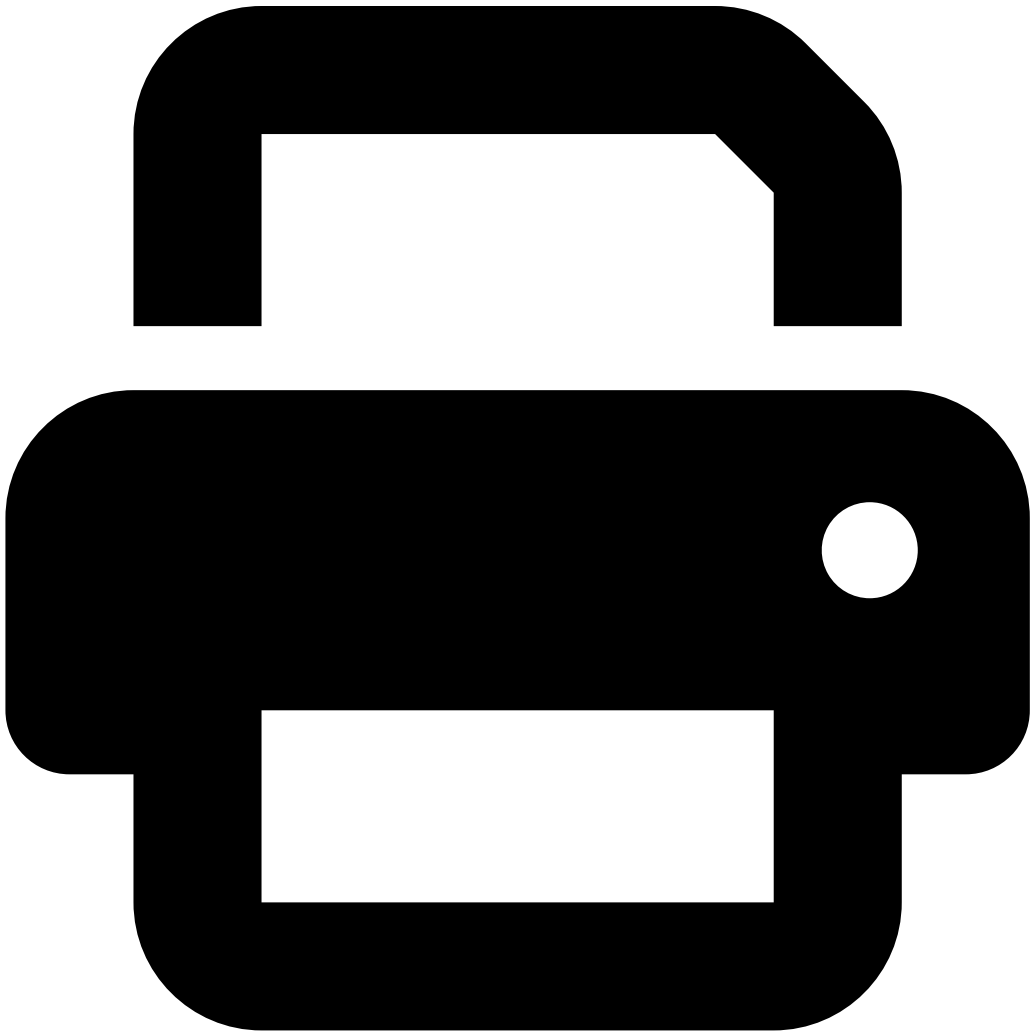
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These Italian bread meatballs, also known as *polpette di pane*, are a delicious way to turn stale bread into something special. Made with simple ingredients like Italian bread, eggs, Parmesan cheese, garlic, and fresh parsley, these meatless meatballs are crispy on the outside and soft on the inside.

Growing up with Italian cooking, you learn pretty quickly that good bread never needs to go to waste. Recipes like these are a perfect example of *cucina povera*, the traditional Italian way of making delicious meals from simple, affordable ingredients you already have in your kitchen.

I love serving these bread meatballs as an appetizer, a side dish, or gently simmered in homemade tomato sauce. They’re simple, comforting, and full of old-fashioned Italian flavor. If you’ve never tried meatballs without meat, this is a recipe you need to make!

Why You'll Love These Italian Bread Meatballs

- **A great way to use stale bread:** Give leftover Italian bread a delicious second life.
- **Simple ingredients:** You probably have most of what you need already.
- **Meatless and satisfying:** Parmesan, garlic, and parsley add plenty of flavor.
- **Versatile:** Serve them as an appetizer, side dish, or with your favorite Italian tomato sauce.

Tips for Making the Best Bread Meatballs

- **Remove excess milk.** Too much moisture can make the mixture difficult to shape.
- **Use your hands to mix.** This makes it easier to feel whether the mixture is holding together properly.
- **Adjust the consistency.** If the mixture is too wet, add a little more Parmesan or breadcrumbs. If it's too dry, add a small amount of milk.
- **Fry a test piece.** Cook a small portion first to check the seasoning and make sure the mixture holds together before frying the entire batch.

What to Serve with Italian Bread Meatballs

These traditional Italian bread meatballs are delicious served straight from the skillet while they're still warm and crispy.

You can serve them as an appetizer with marinara sauce for

dipping, alongside roasted vegetables, or as a side dish with your favorite Italian meal.

For a softer, saucier version, add the fried bread meatballs to a pot of homemade tomato sauce and simmer gently for a few minutes. Handle them carefully because bread meatballs are more delicate than meat-based meatballs.

Frequently Asked Questions

Are Italian bread meatballs made without meat?

Yes! Traditional polpette di pane are meatless bread-based meatballs made with ingredients such as stale bread, eggs, cheese, and herbs. Recipes vary by region and family.

Why are my bread meatballs falling apart?

The mixture may be too wet or may not have enough binding ingredients. Squeeze excess milk from the bread and make sure the eggs and cheese are thoroughly mixed in. If necessary, add a little more Parmesan or breadcrumbs.

Can I make bread meatballs ahead of time?

You can prepare the mixture ahead of time and refrigerate it in a covered container until you’re ready to shape and fry the meatballs. Keep it refrigerated and cook within a day for the best quality.

Can I cook bread meatballs in tomato sauce?

Yes, but frying them first helps them develop a golden crust and hold their shape. Add them to gently simmering sauce near the end and avoid vigorous stirring.

How to Store and Reheat

Refrigerator: Store leftover cooked bread meatballs in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat in a skillet over medium-low heat until warmed through. If they're in tomato sauce, warm them gently in the sauce. An oven or air fryer can help bring back some of their crispness when reheating them without sauce.

Freezing: Bread meatballs are best enjoyed fresh. If freezing, cool them completely and freeze in a single layer before transferring to a freezer-safe container. Their texture may soften after thawing.

A Little Taste of Traditional Italian Cooking

Italian bread meatballs remind me that some of the best recipes come from making the most of what you have. With a few everyday ingredients, you can turn leftover bread into something the whole family will enjoy.

If you make these *polpette di pane*, leave me a comment and let me know how you served them. I love hearing how these traditional Italian dishes find their way into your kitchen!

More Italian Recipes You'll Love

If you love these traditional Italian bread meatballs, here are a few more recipes from my kitchen you might enjoy! From homemade tomato sauce to comforting pasta dishes, these are the kinds of recipes I love sharing with my family.

- **Homemade Italian tomato Sauce** – Perfect for serving with

these bread meatballs.

- **Italian Meatballs** – A classic Italian favorite for Sunday dinner.
- **Homemade Italian Breadcrumbs** – Another great way to use leftover bread.
- **Homemade Italian Focaccia** – Soft, flavorful bread to serve alongside your favorite Italian meal.
- **Easy Italian Pasta Recipes** – Find more comforting pasta dishes for your next family dinner.

My Favorite Kitchen Tools

You don’t need fancy equipment to make these Italian bread meatballs, but a few kitchen essentials make preparing them easier. Here are some helpful tools you can find on Amazon.

- **Large Mixing Bowl** – Plenty of room to mix the soaked bread, eggs, cheese, and seasonings.
- **Stainless Steel Skillet** – Ideal for frying the bread meatballs until golden brown.
- **Stainless Steel Tongs** – Helpful for gently turning the meatballs as they fry.
- **Box Grater** – Perfect for freshly grating Parmesan cheese.
- **Spider Strainer** – Makes it easy to lift the fried bread meatballs from the hot oil.

Italian Bread Meatballs (Polpette di Pane)



These traditional Italian bread meatballs are made with stale Italian bread, eggs, Parmesan cheese, garlic, and parsley. Fried until golden brown, they're crispy on the outside, soft inside, and a delicious way to use leftover bread.

- 6 cups stale Italian bread, torn into small pieces
- 1-11/2 cups milk, as needed
- 2 large eggs
- 1/2 cup freshly grated Parmesan cheese
- 2 cloves garlic, minced
- salt and pepper to taste
- olive oil for frying

1. **Soften the bread.** Place the torn stale bread in a large bowl. Pour the milk over the bread a little at a time, allowing it to soften. You want the bread moist but not soaking wet. Squeeze out any excess milk with your hands.

2. **Prepare the mixture.** Add the eggs, grated Parmesan cheese, minced garlic, chopped parsley, salt, and black pepper to the softened bread. Mix thoroughly with your hands until everything is well combined. The mixture should hold together when pressed. If it feels too wet, add a little more Parmesan cheese or breadcrumbs.

3. **Shape the bread meatballs.** Scoop up portions of the mixture and roll them into small balls, or gently flatten them into patties. Press them firmly enough to hold their shape without compacting them too much.

4. **Heat the oil.** Pour enough olive oil into a large skillet to cover the bottom generously. Heat over medium heat until the oil is hot but not smoking.

5. **Fry the bread meatballs.** Carefully place the meatballs in the skillet in batches, leaving space between them. Fry for approximately 3–4 minutes per side, turning gently, until golden brown and crisp on the outside. Adjust the heat as needed so they brown without burning.

6. **Drain and serve.** Transfer the cooked bread meatballs to a paper towel-lined plate to drain any excess oil. Serve hot as an appetizer or side dish, or add them to gently simmering homemade tomato sauce for a softer, saucier version.

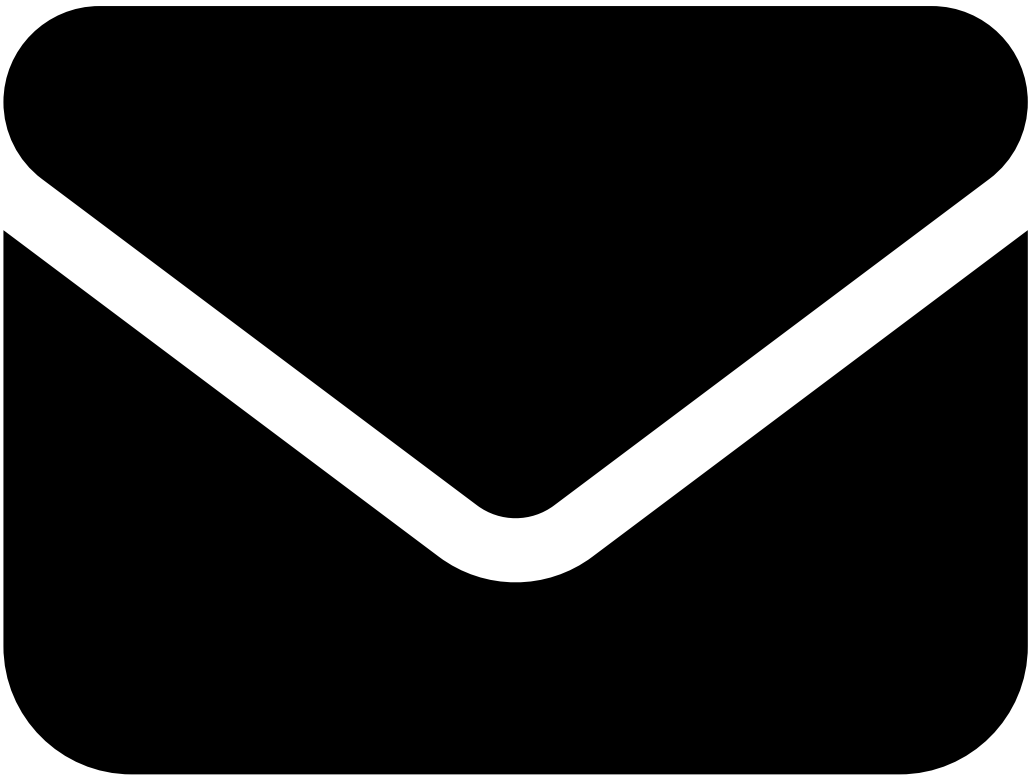
Squeeze excess milk from the bread so the mixture holds together. If the mixture is too wet, add a little Parmesan or breadcrumbs. Fry a small test piece first to check the seasoning and consistency. Turn gently to keep the bread meatballs from breaking apart.
Main Course, Side Dish
Italian
traditional Italian bread meatballs a

Easy Italian Stuffed Mushrooms – Bite-Sized Appetizer

Easy Italian Stuffed Mushrooms – Bite-Sized Appetizer

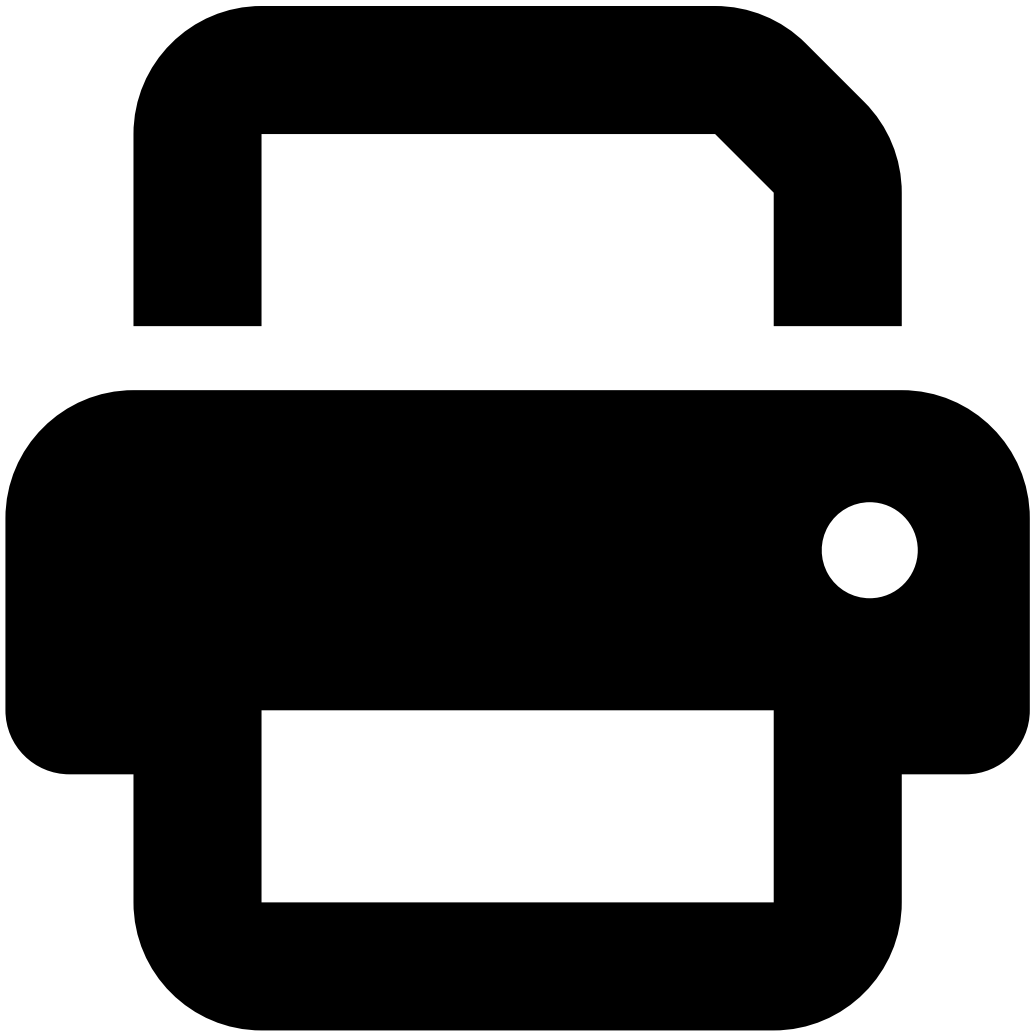
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SMS



These mini stuffed mushrooms are one of those little appetizers that always seem to disappear first. They’re bite-sized, easy to prepare, and packed with savory Italian flavor. I love making them when I’m having friends or family over because they can be assembled ahead of time and baked just before serving.

The filling is simple but flavorful, made with breadcrumbs, garlic, Parmesan cheese, fresh parsley, and the mushroom stems. The mushrooms become tender as they bake, while the tops of the filling turn lightly golden and crisp.

I especially like using small white or cremini mushrooms for this recipe. They’re the perfect size for a one- or two-bite appetizer and look beautiful arranged on a platter.

Why You'll Love These Mini Stuffed Mushrooms

There are so many reasons these little mushrooms are a favorite in my kitchen.

- **Easy to make:** The filling comes together quickly with simple ingredients.
- **Perfect for entertaining:** They're easy to eat without utensils and make a great addition to an appetizer table.
- **Can be prepared ahead:** Stuff the mushrooms earlier in the day and refrigerate them until you're ready to bake.
- **Full of Italian flavor:** Garlic, Parmesan, parsley, and breadcrumbs make a simple filling that tastes anything but ordinary.
- **Great for holidays:** They're especially nice for Thanksgiving, Christmas, New Year's Eve, or any family gathering.

Things to know about this Easy Italian Stuffed Mushroom recipe

Can I Make Stuffed Mushrooms Ahead of Time?

Yes! This is one of the reasons I love making stuffed mushrooms for a party.

You can clean and stuff the mushrooms several hours ahead of time. Cover them and refrigerate until you're ready to bake. Take them out of the refrigerator while the oven preheats, then bake as directed.

I wouldn't bake them too far in advance because stuffed

mushrooms are best served warm, when the filling is still crisp and the mushrooms are tender.

What Mushrooms Are Best for Stuffing?

Small white button mushrooms and baby cremini mushrooms are both excellent choices. I usually choose mushrooms that are fairly uniform in size so they cook at the same rate.

Try not to choose mushrooms that are too large. These are meant to be little bite-sized appetizers, so smaller mushrooms work best.

Make Ahead: The mushrooms can be cleaned and stuffed several hours ahead of time. Cover and refrigerate until ready to bake.

Mushrooms: Small white button mushrooms or baby cremini mushrooms work best. Try to choose mushrooms that are similar in size so they cook evenly.

Storage: Store leftovers in an airtight container in the refrigerator for up to 3 days.

Reheating: Reheat in a 350°F oven until warmed through. This keeps the breadcrumb topping crisp better than microwaving.

Serving Suggestions

Serve these mini stuffed mushrooms warm as part of an Italian-inspired appetizer spread. I love putting them alongside other small bites so guests can pick and choose as they mingle.

They would be delicious served with:

- Italian sausage bites
- Bruschetta

- Fried calamari
- Marinated vegetables
- Italian cheeses and cured meats
- Warm focaccia
- A simple antipasto platter

They’re also a wonderful addition to a holiday appetizer table or Sunday gathering with family.

More Italian Appetizers to Try

If you’re putting together an appetizer table for family and friends, these **Italian Stuffed Mushrooms** are just the beginning. I love serving a variety of small bites so everyone can pick and choose their favorites.

Try them alongside my **Bruschetta**, **Fried Calamari** or my **Italian Sausage rolls**, Add some warm **Easy Focaccia Bread** and you have an Italian-inspired spread that’s perfect for entertaining.

My Favorite Tools for Making These

A few simple kitchen tools make preparing these little stuffed mushrooms even easier. I like using a **sturdy baking dish** for baking and a **small cookie scoop** for filling each mushroom cap. A **microplane grater** is also one of my favorite tools for freshly grating Parmesan and finely grating garlic.

If you love easy Italian appetizers as much as I do, be sure to browse more of my Italian Appetizers & Small Bites for your next gathering!

Talk more about the recipe here.

Easy Italian Stuffed Mushrooms – Bite-Sized Appetizer



These easy Italian stuffed mushrooms are the perfect bite-sized appetizer for entertaining. Small mushroom caps are filled with a savory mixture of garlic, Parmesan cheese, breadcrumbs, parsley, and chopped mushroom stems, then baked until tender and golden. They're simple to prepare, can be made ahead, and are always a favorite on an Italian-inspired appetizer table.

- 24 small white or cremini mushrooms
- 2 Tbsp olive oil, plus more for the baking dish
- 2 cloves garlic , finely minced
- 1/2 cup finely chopped mushroom stems
- 1 cup Italian-style breadcrumbs
- 1/2 cup freshly grated Parmesan cheese
- 3 Tbsp. finely chopped fresh parsley
- salt and pepper to taste
- 2 Tbsp chicken broth or water, as needed

1. Preheat the oven to **375°F**. Lightly grease a baking dish with olive oil.
2. Clean the mushrooms and gently remove the stems. Set the mushroom caps aside and finely chop the stems.
3. Heat 1 tablespoon of olive oil in a small skillet over medium heat. Add the chopped mushroom stems and garlic.

Cook for **2–3 minutes**, stirring occasionally, until softened. Remove from the heat.

4. In a bowl, combine the cooked mushroom stems and garlic with the breadcrumbs, Parmesan cheese, parsley, salt, pepper, and remaining 1 tablespoon olive oil.
5. Mix until the filling is well combined. If the mixture seems too dry to hold together, add the chicken broth or water **1 tablespoon at a time**.
6. Arrange the mushroom caps in the prepared baking dish, hollow side up. Spoon the filling into each mushroom, gently pressing it down so it stays in place.
7. Bake for 20**–25 minutes**, or until the mushrooms are tender and the breadcrumb topping is golden brown
8. Let the mushrooms cool for a few minutes before serving. Serve warm.

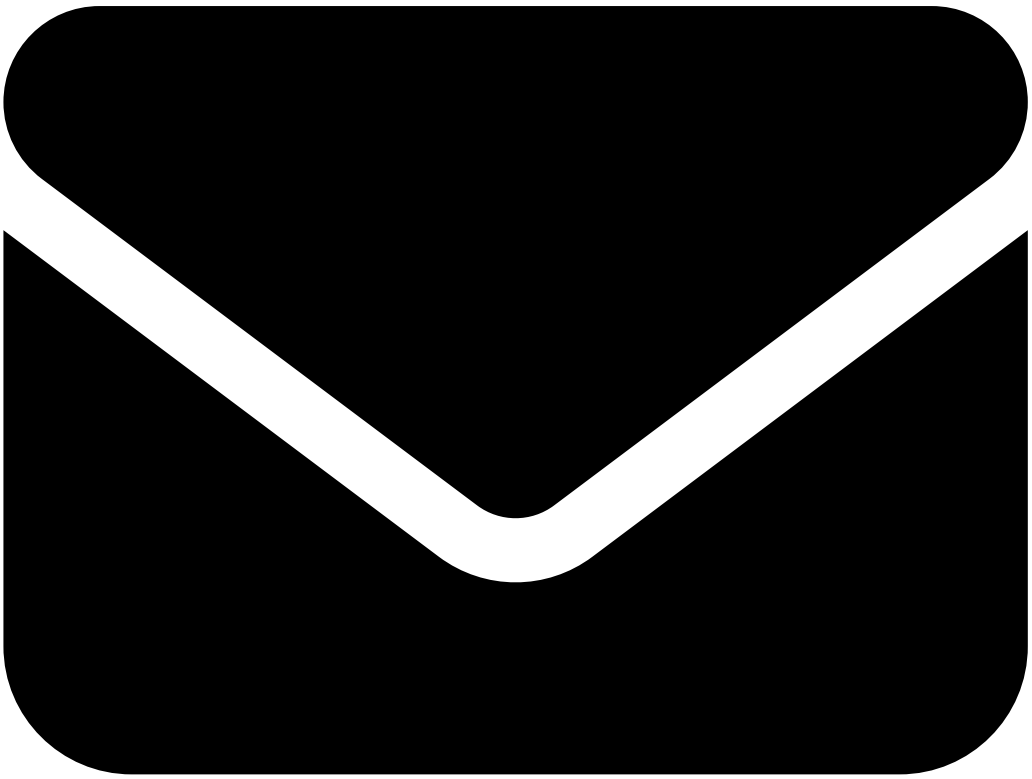
Choose mushrooms that are similar in size so they cook evenly. For extra flavor, sauté the chopped mushroom stems with the garlic before adding them to the filling. And don’t overstuff the caps—just enough filling to create a golden, crispy top is perfect.
Appetizer, Side Dish
Italian
stuffed mushrooms

Spinach, Potato and Onion Frittata Muffins

Spinach, Potato and Onion Frittata Muffins

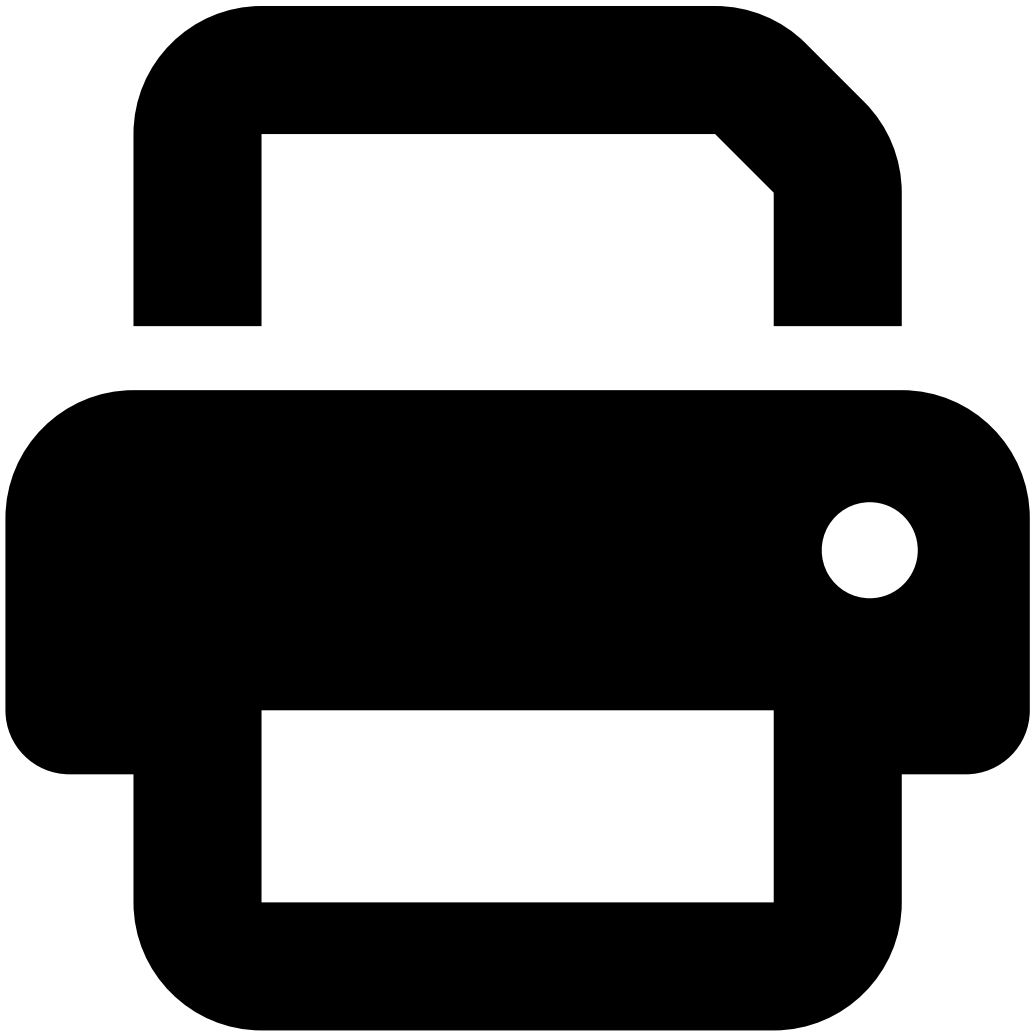
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These Spinach, Potato and Onion Frittata Muffins are my easy way of turning a classic Italian frittata into individual, perfectly portioned servings. Baked in a muffin tin, they’re simple to make, easy to serve, and perfect for breakfast, brunch, or a buffet.

I make these with tender potatoes, sautéed onion, and cooked spinach, then add plenty of freshly grated Pecorino Romano for that salty, savory Italian flavor. The eggs and milk bring everything together into a light, tender frittata that bakes beautifully in individual portions. There’s no slicing or worrying about serving a large frittata. Just pull them from the muffin tin and serve.

Why You’ll Love These Frittata

Muffins

- **Easy to make:** Everything starts in one skillet before going into the oven.
- **Individual portions:** Perfect for breakfast, brunch, or entertaining.
- **Make-ahead friendly:** They can be prepared ahead and gently reheated.
- **A great way to use vegetables:** Spinach, potatoes, and onion make a hearty combination.
- **Perfect for entertaining:** They're easy to arrange on a platter and serve warm or at room temperature.

Things to know about this Frittata Muffin recipe

Don't overfill the muffin cups. The eggs will puff as they bake, so leave a little room at the top.

The potatoes need to be tender before adding them to the eggs. Since the frittatas only bake for about 30 minutes, start with potatoes that are already cooked through.

Watch the salt. Pecorino Romano is naturally salty, so season the egg mixture lightly and adjust if needed.

Don't worry if they puff up in the oven. They'll naturally settle a little as they cool.

Make Ahead and Storage

These frittata muffins are great for making ahead. Allow them to cool completely, then refrigerate in an airtight container for up to **3–4 days**.

Reheat gently in the microwave or in a 325°F oven until warmed through.

They can also be frozen. Cool completely, wrap individually, and place in a freezer-safe container. Thaw overnight in the refrigerator before reheating.

Serving Suggestions

Serve these frittata muffins warm or at room temperature with a simple green salad, fresh fruit, crusty Italian bread, or alongside other brunch favorites.

They're also wonderful for a brunch buffet because guests can simply pick one up and enjoy.

A Little Italian Brunch Inspiration

Frittata has always been one of those wonderfully practical Italian dishes. It's an easy way to turn simple ingredients into something satisfying, and these individual versions take that same idea and make them especially convenient for entertaining.

Instead of making one large frittata and cutting it into wedges, baking them in a muffin tin gives everyone their own little portion — perfect for a relaxed brunch or a gathering where you want the food to be easy to eat and easy to serve.

More Italian Appetizers to Try

If you're putting together a brunch, buffet, or gathering, these individual frittata muffins are perfect alongside a few Italian appetizers. Serve them with classic **Bruschetta** , **Italian Marinated Fried Zucchini**, or **Whipped Baked Ricotta with Baked Cherry Tomatoes** for a simple spread filled with Italian flavor. If you love simple Italian recipes made with everyday ingredients, be sure to try some of my other favorites. My **traditional Italian frittata** is perfect when you want a classic, family-style version,

And because these frittatas are baked in individual portions, a good **12-cup muffin tin** is one of those kitchen tools you'll find yourself reaching for again and again. It's perfect for more than just muffins — use it for individual frittatas, savory bites, mini appetizers, and more.

Spinach, Potato and Onion Frittata Muffins



These easy Spinach, Potato and Onion Frittata Muffins are baked in a muffin tin for perfectly portioned servings. Made with eggs, tender potatoes, spinach, onion, and Pecorino Romano, they're delicious for breakfast, brunch, or as a savory appetizer.

- 12 large eggs
- 1/2 cup milk
- 1/2 cup freshly grated Pecorino Romano
- 1/2 medium finely chopped
- 1 cup small diced potatoes
- 2 cups fresh spinach, chopped
- salt and pepper to taste

Cook the vegetables

Heat a little olive oil in a skillet over medium heat. Add the chopped onion and sauté until softened.

Add the diced potatoes and cook until the potatoes are tender and lightly golden. Stir in the chopped spinach and cook 5 minutes longer, just until Season with salt and pepper.

Set the vegetables aside to cool slightly.

2. ## Prepare the egg mixture

   In a large bowl, whisk together the eggs, milk, and grated Pecorino Romano. Season lightly with salt and freshly ground black pepper.

   Add the cooked vegetables to the egg mixture and stir until everything is evenly combined.

3. ## Fill the muffin tin

   Preheat the oven to **350°F**.

   Lightly oil a 12-cup muffin tin. Divide the frittata mixture evenly among the cups, filling each one about three-quarters full.

4. ## Bake

   Bake for approximately **25–30 minutes**, or until the frittatas are puffed, set in the center, and lightly golden around the edges.

   Let them rest for a few minutes before carefully removing them from the muffin tin.

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Let the frittatas cool for a few minutes before removing them from the muffin tin. They’ll release more easily and hold their shape better.
Appetizer, Side Dish
Italian
Frittata Muffins

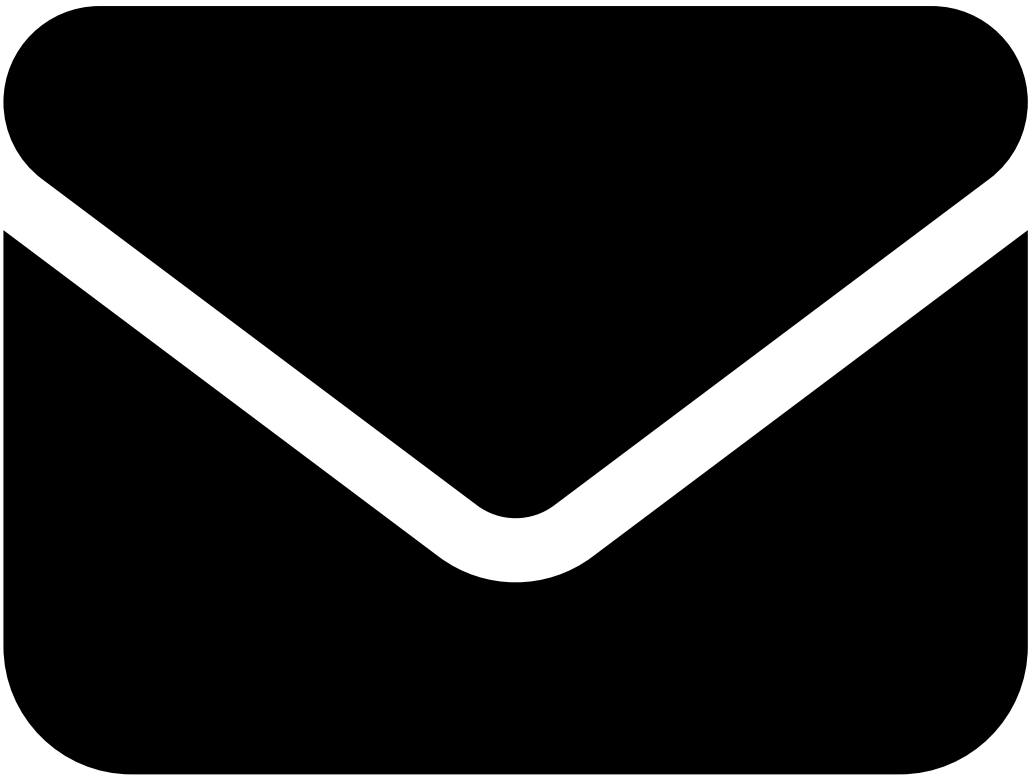
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15 Italian Fall Recipes for Cozy Autumn Cooking

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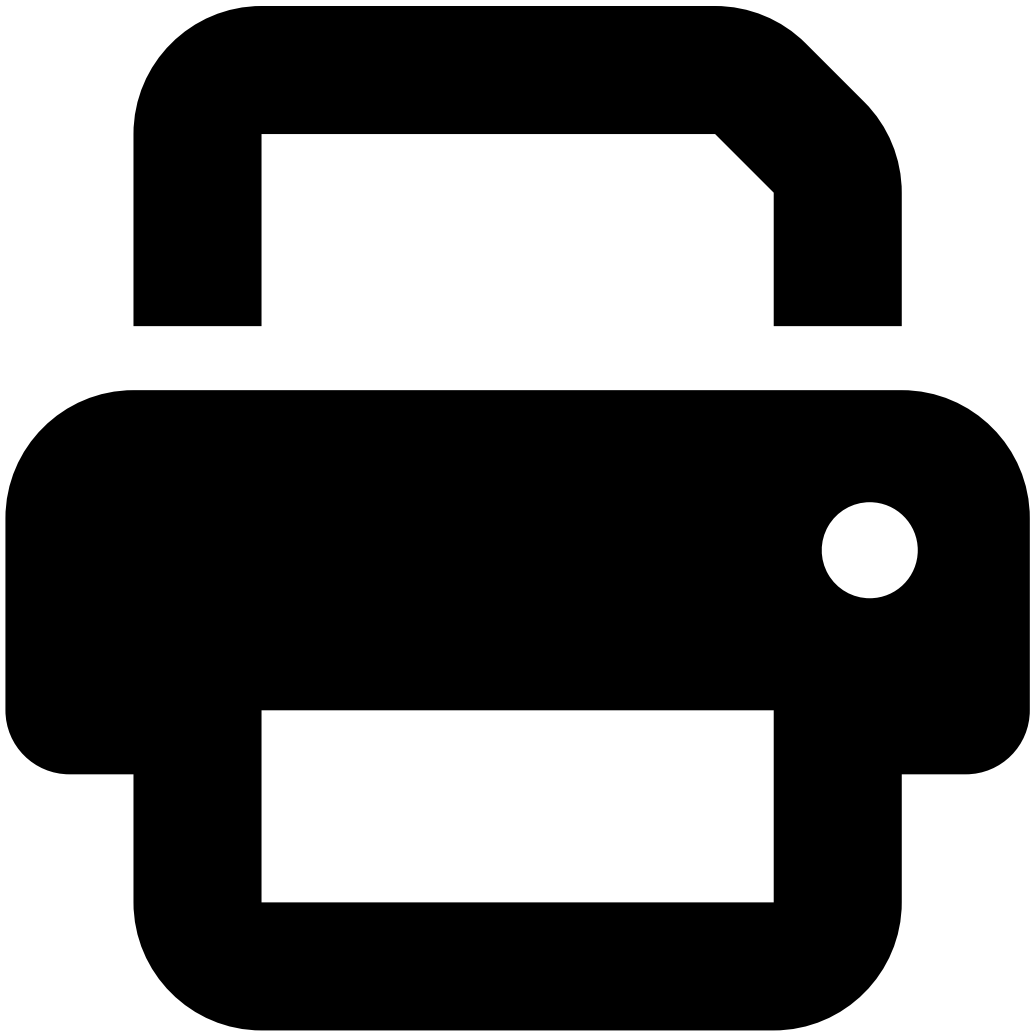
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SMS



When the weather starts to cool down, I find myself reaching for the kind of Italian recipes that are meant to be slow-cooked, simmered, and shared around the table.

Fall cooking in Italy is all about hearty soups, rich sauces, tender meats, beans, seasonal vegetables, and comforting pasta dishes. These are the recipes that fill the kitchen with incredible aromas and make you want to sit down for a long dinner.

I’ve gathered 15 of my favorite Italian-inspired fall recipes from my kitchen—everything from comforting Italian soups and rustic stews to slow-simmered pasta sauces. They’re the kind of recipes I grew up with and the kind of food I still love making at home.

Whether you’re looking for an easy weeknight dinner or something to simmer slowly on a chilly Sunday afternoon,

there’s something here for you.

Italian Holiday Chicken Soup

This is the kind of soup that feels like family. Tender chicken, homemade meatballs, hearty greens, and a flavorful broth come together in a comforting Italian soup that’s perfect for a chilly fall day.

It’s nourishing, satisfying, and the kind of recipe that belongs in a big bowl at the dinner table.

Perfect for: Sunday dinner, holidays, or when you want a truly comforting bowl of soup.GO TO RECIPE

Creamy Italian Bean and Parmesan Soup

Creamy cannellini beans, Parmesan, and fresh spinach come together in this hearty Italian soup that’s rich, comforting, and perfect with a slice of warm crusty bread.

GO TO RECIPE

Creamy Italian Zuppa Toscana Soup

This Creamy Italian Zuppa Toscana Soup is a rich and comforting classic made with Italian sausage, tender potatoes, fresh kale, garlic, and a creamy broth. It’s an easy one-pot soup that’s perfect for chilly evenings and tastes even better the next day.GO TO RECIPE

Classic Italian wedding soup

Classic Italian wedding soup is a comforting and flavorful dish that brings together tender little meatballs, fresh vegetables and pasta in a light, savory broth.GO TO RECIPE

Italian vegetarian Minestrone Soup

This Italian vegetarian minestrone soup is Italy's version of vegetable soup—usually vegetarian and endlessly adaptable. There are as many versions as there are people who make it, and that's the beauty of it. Each batch is a little different depending on what you have on hand, making it uniquely your own. That's why we lovingly called it **"Ever-Changing Minestrone Soup"** on our menu.GO TO RECIPE

Italian Chicken Scarpariello

This Italian chicken sausage scarparielo recipe is the classic Italian-American shoemaker style dish of crispy chicken braised with sausage, peppers and onions. It is tangy, spicy and deliciousGO TO RECIPE

Chicken Valdostana Chicken with Prosciutto and Fontina

Chicken Valdostana is a classic Northern Italian dish that transforms simple chicken breasts into an elegant, restaurant-quality meal. Lightly pan-seared chicken is topped with savory prosciutto and creamy Fontina cheese, then finished until the cheese is perfectly melted.GO TO RECIPE

Italian Braised Pork Ribs

Tender pork ribs braised low and slow in a classic Italian sofrito, deglazed with white wine and simmered in tomato sauce until fall-apart delicious.GO TO RECIPE

Italian White Beef Stew with Potatoes & Peas

A hearty Italian-inspired beef stew made with tender chunks of beef, potatoes, sweet peas, and a savory onion, carrot, and celery soffritto. The beef is slowly simmered until tender,

creating a rich, flavorful broth without tomatoes. It’s simple, rustic comfort food that’s perfect for a family dinner.GO TO RECIPE

Anelletti al Forno: Authentic Sicilian Baked Pasta Recipe

A traditional Sicilian baked pasta made with anelletti, rich meat sauce, peas, and cheese—this Anelletti al Forno is the ultimate comforting, sliceable pasta dish perfect for gatherings.
GO TO RECIPE

Lasagna Bolognese with Béchamel Sauce

This Lasagna Bolognese with Béchamel Sauce is a classic Italian masterpiece made with layers of rich slow-simmered meat sauce, silky béchamel, tender pasta sheets, and Parmesan cheese. Unlike the American-style version made with ricotta, this traditional Northern Italian lasagna from Emilia-Romagna gets its luxurious creaminess from a smooth white sauce that perfectly balances the hearty Bolognese. It’s a true labor of love, but every layer is worth the time for a comforting dish perfect for family gatherings, holidays, and special occasions.

GO TO RECIPE

Easy chicken Marsala recipe

Who doesn’t love an easy and delicious chicken recipe?

This easy chicken marsala recipe is not only easy and delicious but this Italian classic can be on your table in less than thirty minutes!!!

Chicken Marsala is an Italian classic with juicy pan seared chicken breast in a savory sweet Marsala wine sauce.GO TO RECIPE

Thin No-Knead Focaccia Rolls (Light &Crispy)

These thin focaccia rolls are made with a simple yeast dough and a no-knead stretch-and-fold method. Light, crisp, and not oil-heavy—perfect

for sandwiches or serving.

GO TO RECIPE

Italian Peppers and Potatoes (Peperoni e Patate)

This rustic Italian Peppers and Potatoes recipe combines golden, crispy potatoes with sweet peppers, caramelized onions, and briny olives. Made with simple ingredients and cooked in one skillet, it’s an easy Southern Italian side dish that pairs beautifully with chicken, fish, or roasted meats.GO TO RECIPE

How to make Homemade Beef Bone Broth

If there’s one thing every home cook should have in their kitchen, it’s a pot of homemade beef bone broth quietly simmering away. This is the kind of old-school cooking that builds flavor from the ground up—deep, savory, and packed with goodness. Whether you sip it straight from a mug or use it as the base for soups, risotto, or sauces, homemade bone broth is a total game-changer.GO TO RECIPE

What Makes These Italian Fall Recipes?

Italian cooking doesn’t have to be complicated to be comforting.

The best fall dishes often begin with simple ingredients and rely on time, patience, and good cooking techniques to bring

out their flavor. A pot of beef slowly simmering on the stove, a sauce made from onions cooked until they’re almost melting, or a pan of lasagna bubbling away in the oven can turn an ordinary evening into something special.

These are the recipes I reach for when I want food that’s warm, hearty, and meant to be shared.

From **Italian soups and beef stew to baked pasta, Lasagna Bolognese, stuffed shells, and slow-cooked sauces**, these dishes are perfect for Sunday dinners, family gatherings, or simply making a cool evening at home feel a little more special.

More Italian Recipes to Make This Fall

If you’re craving more cozy Italian cooking, browse my collection of **Italian soups, pasta recipes, baked pasta dishes, chicken dinners, and traditional Italian recipes**. You’ll find plenty of approachable recipes made for home cooks.

Frequently Asked Questions

What are some traditional Italian fall recipes?

Some of the best Italian recipes for fall include hearty soups, beef stews, baked pasta, lasagna, stuffed pasta, meatballs, and slow-cooked sauces such as Bolognese and Genovese.

What is a good Italian dinner for a cold

evening?

For a cozy cold-weather dinner, try Spezzatino di Manzo, Lasagna Bolognese, Pasta al Forno, Italian Wedding Soup, or Genovese sauce with pasta.

What pasta dishes are best for fall?

Baked pastas such as Pasta al Forno, Lasagna Bolognese, and stuffed shells are especially comforting in fall. Rich, slow-cooked sauces such as Bolognese and Genovese are also perfect for cooler weather.

Can these Italian fall recipes be made ahead?

Many of them can. Baked pasta, lasagna, stuffed shells, soups, stews, Bolognese, and Genovese sauce are all particularly good make-ahead recipes. Some even taste better the next day after the flavors have had time to develop.

Save These Italian Fall Recipes

When the weather cools down, it’s time to bring out the recipes that make the kitchen smell incredible and bring everyone to the table.

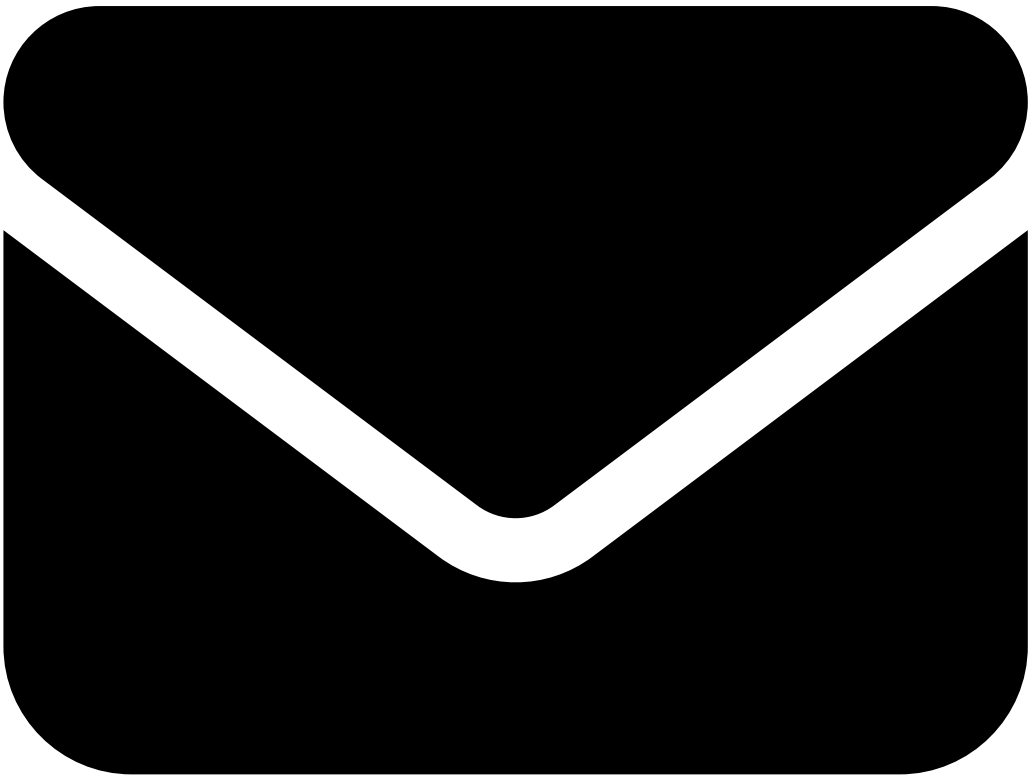
Save this collection of **15 Italian fall recipes** for the next time you’re craving a cozy soup, hearty stew, bubbling baked pasta, or a slow-simmered Italian sauce.

Oven-Dried Garden Tomatoes in Olive Oil

Oven-Dried Garden Tomatoes in Olive Oil 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.

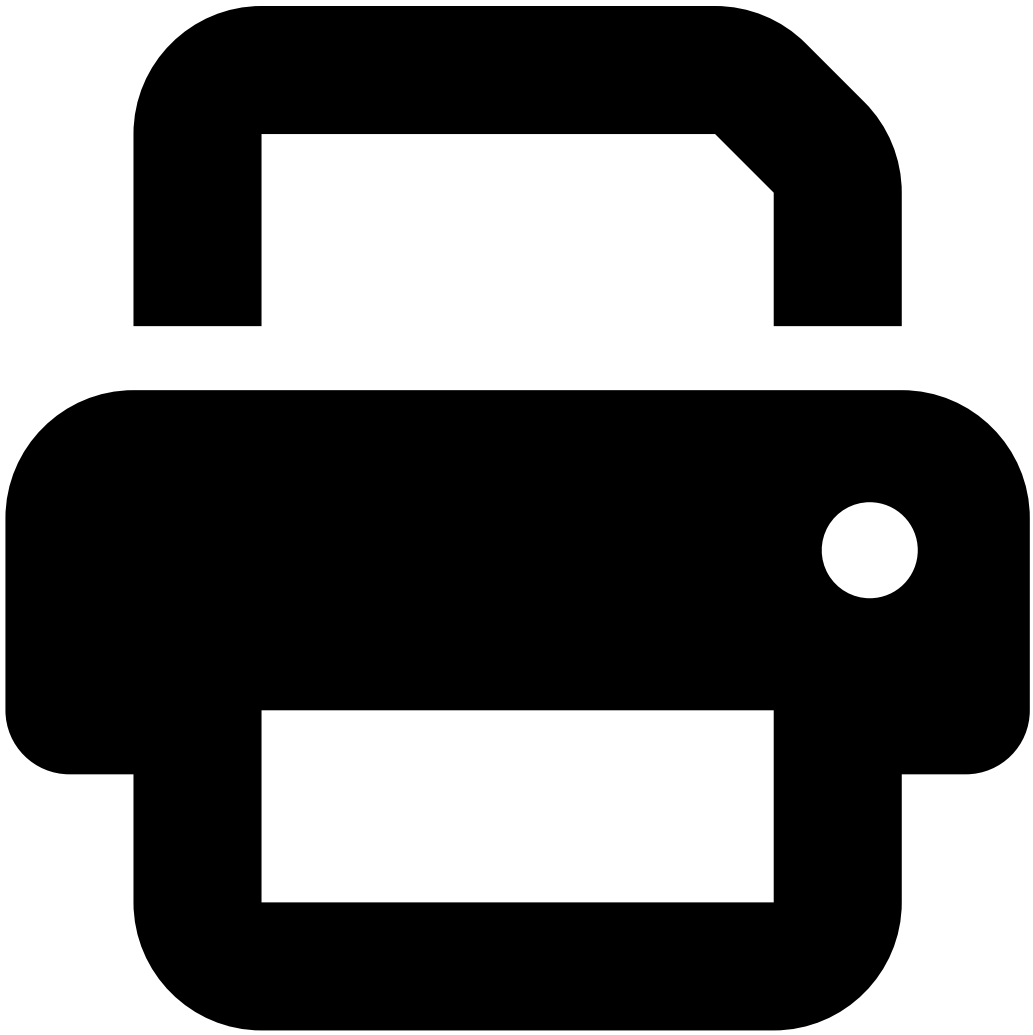









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If you have more tomatoes from your garden than you know what to do with, these **oven-dried garden tomatoes** are one of my favorite ways to preserve them. They’re simple to make, packed with flavor, and so much better than anything you can buy at the store.

I used a variety of tomatoes picked fresh from my garden. Cherry tomatoes, Roma tomatoes, plum tomatoes, and other small garden varieties all work beautifully. The key is to cut them into pieces that are roughly the same size so they dry at about the same rate.

After the tomatoes are slowly dried in the oven, I pack them into jars with extra virgin olive oil and a little more oregano. The result is tender, intensely flavored tomatoes that are wonderful in pasta, salads, sandwiches, appetizers, or simply served with crusty Italian bread.

Why You'll Love These Oven-Dried Tomatoes

- A delicious way to use an abundance of garden tomatoes
- Easy to make with just a handful of ingredients
- Slow oven drying concentrates the natural sweetness of the tomatoes
- Wonderful for pasta, salads, sandwiches, bruschetta, and appetizers
- The olive oil becomes infused with tomato and oregano flavor

Things to know about this oven dried tomato recipe

Good to Know

The tomatoes will shrink considerably as they dry. Don't be surprised when a full baking sheet of fresh tomatoes turns into a much smaller amount. This is exactly what you want—the drying process concentrates the tomatoes' natural sweetness and flavor.

For the best results, don't overcrowd the baking sheet. Leave a little space between the tomatoes so the moisture can evaporate evenly. And since different varieties contain different amounts of water, some tomatoes may finish before others. Simply remove the ones that are ready and let the others continue drying.

Important: Tomatoes packed in oil should be refrigerated. This recipe is not intended as a shelf-stable canning method.

How to Use Oven-Dried Tomatoes

There are so many ways to enjoy these tomatoes. Try them:

- Tossed with pasta and Parmesan

- On bruschetta or crostini
- In sandwiches and panini
- Chopped into salads
- With fresh mozzarella
- On pizza
- Stirred into risotto
- Alongside grilled or roasted chicken
- Served with crusty Italian bread

And don’t throw away that tomato-infused olive oil! Use it to dress pasta, drizzle over vegetables, or make a simple vinaigrette.

More Italian-Inspired Recipes You’ll Love

If you have a garden full of summer produce, here are a few more recipes to try:

Homemade Italian roasted Tomato Sauce – A simple, flavorful sauce that’s perfect for pasta and so many Italian dishes.

Classic Bruschetta– Fresh tomatoes, good olive oil, and crusty bread make this an easy Italian appetizer.

Pasta al Forno– A comforting baked pasta that’s perfect for turning homemade tomato sauce into a hearty meal.

Spaghetti Aglio e Olio– One of the simplest Italian pasta dishes, made with garlic, olive oil, and pasta.

Italian Sausage, Peppers & Potatoes– A rustic, comforting dinner that’s perfect for a family meal.

Bring a Little Taste of Summer to Your Table

If you have tomatoes growing in your garden right now, don’t

let them go to waste. Dry a batch, pack them in olive oil, and enjoy that concentrated summer flavor in your favorite Italian-inspired dishes.

Looking for more easy, homemade Italian recipes? Browse the full recipe collection for more simple dishes made for home cooks.

Oven-Dried Garden Tomatoes in Olive Oil



These easy oven-dried tomatoes are made with fresh garden tomatoes, extra virgin olive oil, oregano, salt, and pepper. Slowly dried in the oven until concentrated and slightly chewy, they’re packed in olive oil for a delicious addition to pasta, salads, sandwiches, bruschetta, and more.

- 2-3 lbs. assorted fresh tomatoes
- 2 Tbsp. **extra virgin olive oil** for drizzling the tomatoes before drying.
- 1 Tbsp. dried oregano
- 1 1/2 cups Extra virgin olive oil, or enough to completely cover the tomatoes
- salt and pepper to taste

Prepare the tomatoes

Wash the tomatoes and dry them well. Cut them into pieces that are approximately the same size. If using larger tomatoes, cut them into wedges or smaller pieces. Smaller tomatoes can be halved.

Arrange the tomatoes in a single layer on a parchment-lined baking sheet.

2. ## Season the tomatoes

Drizzle the tomatoes lightly with extra virgin olive oil. Season with salt, black pepper, and oregano.

You don't need a lot of oil at this stage—a light coating is all you need.

3. ## Slowly dry the tomatoes

Place the baking sheet in a **225°F oven** and slowly dry the tomatoes until they have lost much of their moisture and are concentrated and slightly chewy, but not completely hard or brittle.

Depending on the variety, size, and moisture content of your tomatoes, this can take approximately **4–7 hours**. Start checking them around the four-hour mark.

Because tomatoes vary so much, use their appearance and texture as your guide rather than relying strictly on the clock.

4. ## Cool the tomatoes

Remove the tomatoes from the oven and allow them to cool completely before packing them into jars.

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5. ## Pack the jars

   Place the dried tomatoes into clean jars. Sprinkle in a little additional dried oregano as you layer the tomatoes.

   Pour extra virgin olive oil over the tomatoes until they are completely covered.

   Make sure the tomatoes remain submerged beneath the oil.

6. ## Refrigerate

   Seal the jars and refrigerate.

   For the best quality, use the tomatoes within **about 1–2 weeks**. Always use a clean utensil when removing tomatoes from the jar, and discard them if you see mold, notice an off smell, or see other signs of spoilage.

Don’t try to dry all of your tomatoes to exactly the same texture. Different varieties contain different amounts of water, so some may finish before others. Remove the tomatoes as they reach that concentrated, slightly chewy texture and let the others continue drying.
Appetizer, Side Dish
Italian