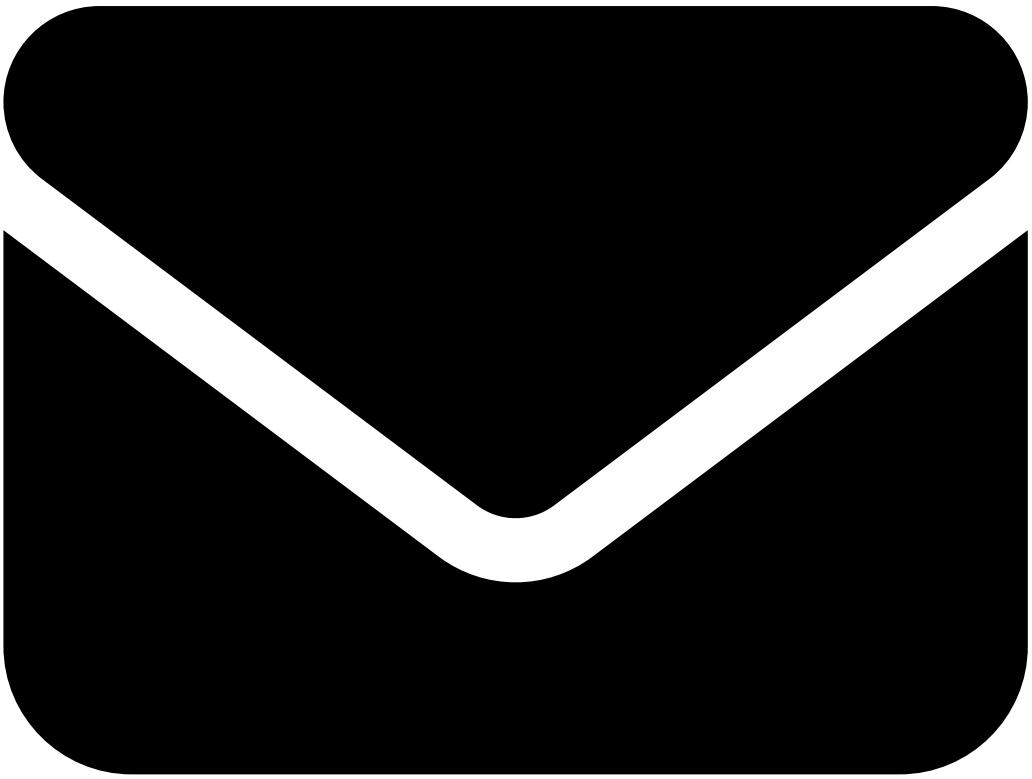
Italian Braised Pork Ribs

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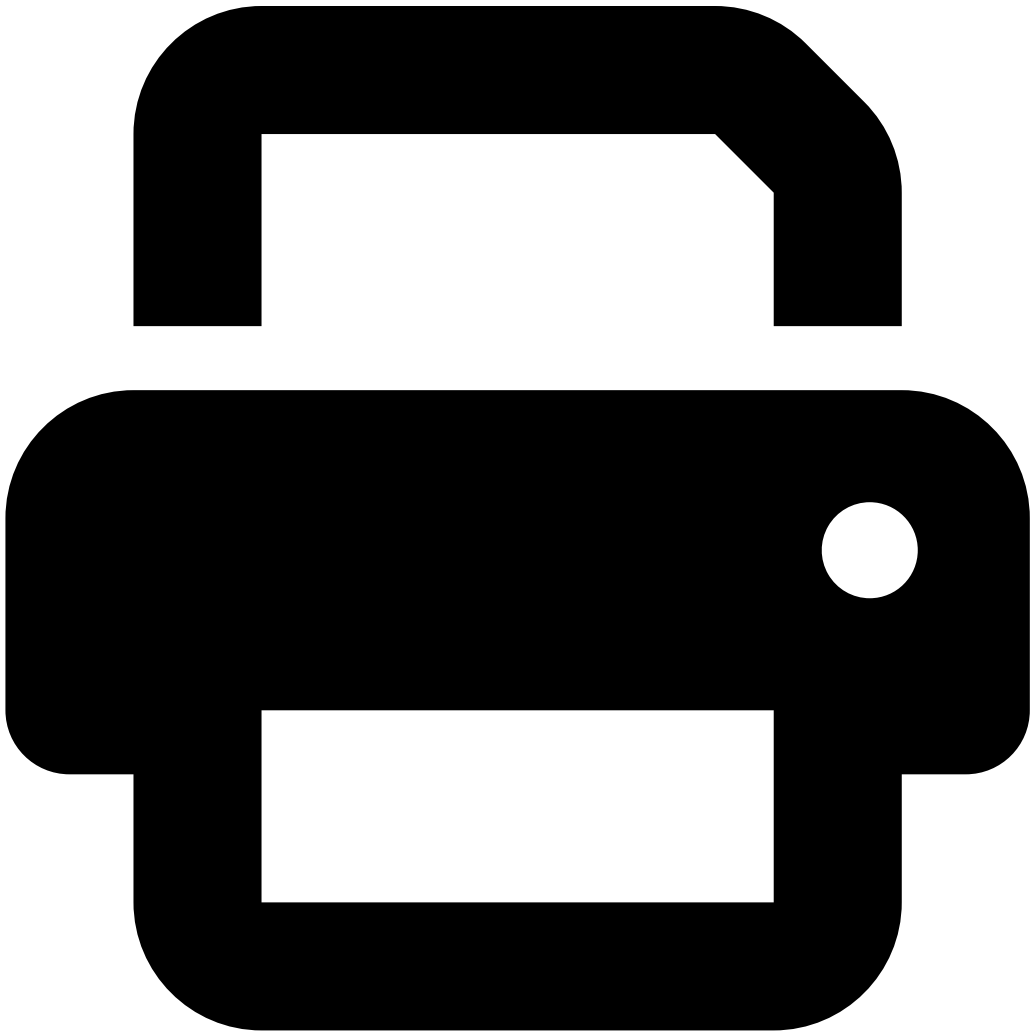
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These braised pork ribs are a true comfort dish—rich, rustic, and deeply flavorful. Instead of grilling or roasting, the ribs are slowly cooked in a classic Italian sofrito of onion, carrot, and celery, then deglazed with white wine and simmered with a touch of tomato sauce. The result is incredibly tender meat that melts off the bone and a savory sauce perfect for spooning over pasta, polenta, or crusty bread.

Braised meats have long been a cornerstone of Italian home cooking, especially in regions where tougher, more economical cuts were transformed into rich, comforting meals through slow cooking. This technique—known as *brasato*—relies on time, gentle heat, and simple ingredients to build deep flavor.

Things to know about this Italian Braised Pork Rib recipe

Fall-apart tender ribs every time
• Built on simple, classic Italian flavors
• Perfect for Sunday dinner or special occasions
• Make-ahead friendly—the flavor gets even better

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop or in the oven.
Freezer-friendly: Freeze for up to 2 months. Thaw overnight in the refrigerator before reheating.

What to Serve With

• Creamy polenta
• Pasta
• Crusty Italian bread
• Roasted vegetables

Tips for Success

• Don’t rush the browning—it builds deep flavor
• Keep the heat low during braising for the most tender results
• Make it a day ahead for even richer flavor

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 Anelletti al forno Authentic Sicilian baked pasta recipe
 Lemon asparagus pasta recipe a Spring time favorite
 One pot creamy zucchini pasta a perfect weeknight meal ready in less than 30 minutes

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rustic, home-cooked Italian meals

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.

- 3 lbs. pork ribs
- 4 Tbsp. olive oil
- 1 cup onion (chopped)
- 1/2 cup carrot (chopped)
- 1/2 cup celery (chopped)
- 1 Tbsp. garlic (minced)
- 3/4 cup white wine
- 1 cup chicken stock
- 1 cup tomato sauce
- salt and pepper to taste

1. **Sear the ribs** Season the pork ribs with salt and pepper. Heat olive oil in a large Dutch oven over medium-high heat and sear the ribs on all sides until browned. Remove and set aside.

2. **Build the sofrito** In the same pot, add onion, carrot, and celery. Cook until softened and fragrant, about 5–7 minutes. Stir in the garlic and cook for another minute.

3. **Deglaze** Pour in the white wine, scraping up any browned bits from the bottom of the pot. Let it simmer for 2–3 minutes to reduce slightly.

4. **Braise** Return the ribs to the pot and add the tomato sauce. Cover and reduce heat to low. Let simmer gently for 1½ to 2 hours, or until the ribs are tender and nearly falling off the bone.

5. **Finish and serve** Sprinkle with fresh parsley before serving. Spoon the sauce over the ribs and serve hot.

Main Course
Italian
Italian, braised, porkribs, ribs