

Italian-Style Scarpaccia Roll

Vegetable

Italian style vegetable scarpaccia roll

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.











There's something about taking a traditional recipe and giving it your own twist that just feels right. This vegetable scarpaccia roll is exactly that—a rustic Italian-inspired bake that turns into something unexpectedly beautiful once it's rolled, sliced, and served.

If you've ever had scarpaccia, you know it's typically flat, crispy on the edges, and loaded with vegetables. But this version? We're taking it a step further.

I bake it first until it's set and lightly golden, then layer it with Italian ham and provolone, pop it back in the oven just until everything melts together, and roll it up while it's still warm. Once it rests, it slices into the most perfect savory spirals.

It's simple, comforting, and feels like something you'd find tucked into a small bakery case in Italy.

Things to know about this Italian-Style Vegetable Scarpaccia Roll

- You can swap the vegetables depending on the season
- Add herbs like basil or thyme for extra flavor
- Make it vegetarian by skipping the ham or using grilled eggplant instead
- It rolls best while warm—but slices best once slightly cooled

• Serving Suggestions

Slice the roll into 1-inch spirals and serve warm or at room temperature. It's perfect as part of an antipasto spread with olives, roasted peppers, and a simple salad.

This also works beautifully for:

- Brunch boards
- Light lunches with a side salad
- Holiday appetizers (especially around Easter)

If you love recipes like this, pair it with your **Italian ricotta pie** for a sweet finish or your **asparagus frittata** for a full Italian-style spread.

• Storage

- **Refrigerator:** Store leftovers in an airtight container for up to 3–4 days.
- **Reheating:** Warm slices in the oven at 350°F for about 10 minutes, or enjoy at room temp.
- **Freezing:** You can freeze it, but for best texture, freeze before slicing. Wrap tightly and freeze for up to 1 month. Thaw overnight in the fridge and reheat in the oven.

More seasonal recipes to try

- [Italian Ricotta Pie](#) (perfect sweet pairing)
- [Spinach and potato Frittata](#) (great for brunch spreads)
- [Italian Easter Bread](#) (another classic for holidays)

These help turn this into a full menu your readers can come back to again and again [▶](#)

Italian-Style Vegetable Scarpaccia Roll



A rustic Italian-inspired vegetable scarpaccia roll layered with savory ham and melted provolone, baked to perfection and rolled into beautiful, sliceable spirals—easy, comforting, and perfect for entertaining.

- 2 cups grated zucchini
- 1 cup grated carrots
- 1/2 cup grated onion
- 1 – 1 1/2 cups water + water extract from the vegetables
(Add the water extracted from the vegetables)

- 2 tsp. salt (to help extract the liquid from the vegetables)
- 4 – 6 slices Italian ham or prosciutto
- 4-6 slices provolone cheese

1. **Prep the vegetables** Grate the zucchini, onions, and carrots. Place them in a bowl, sprinkle with salt, and weigh them down (a plate with something heavy on top works well). Let sit for about 1 hour to draw out the liquid.
2. **Don't waste the liquid** After an hour, squeeze out the vegetables—but **save that liquid**. This is where all the flavor is. You'll use it as part (or all) of the water for your batter.
3. **Make the batter** In a bowl, combine the drained vegetables with flour, olive oil, pepper, and the reserved vegetable liquid (adding extra water only if needed) until you get a thin, pourable batter.
4. **First bake** Pour onto a parchment-lined baking sheet, spread thin, and bake at 400°F until set and lightly golden, about 20–25 minutes.
5. **Add the filling** Layer with Italian ham and provolone.
6. **Second bake** Return to the oven just until the cheese melts, about 5–8 minutes.
7. **Roll and rest** Roll it up while warm in a clean kitchen towel like a jelly roll, then let it rest 1 hour before slicing.

Appetizer

Italian

zucchini, vegetable, rolls, scarpaccia