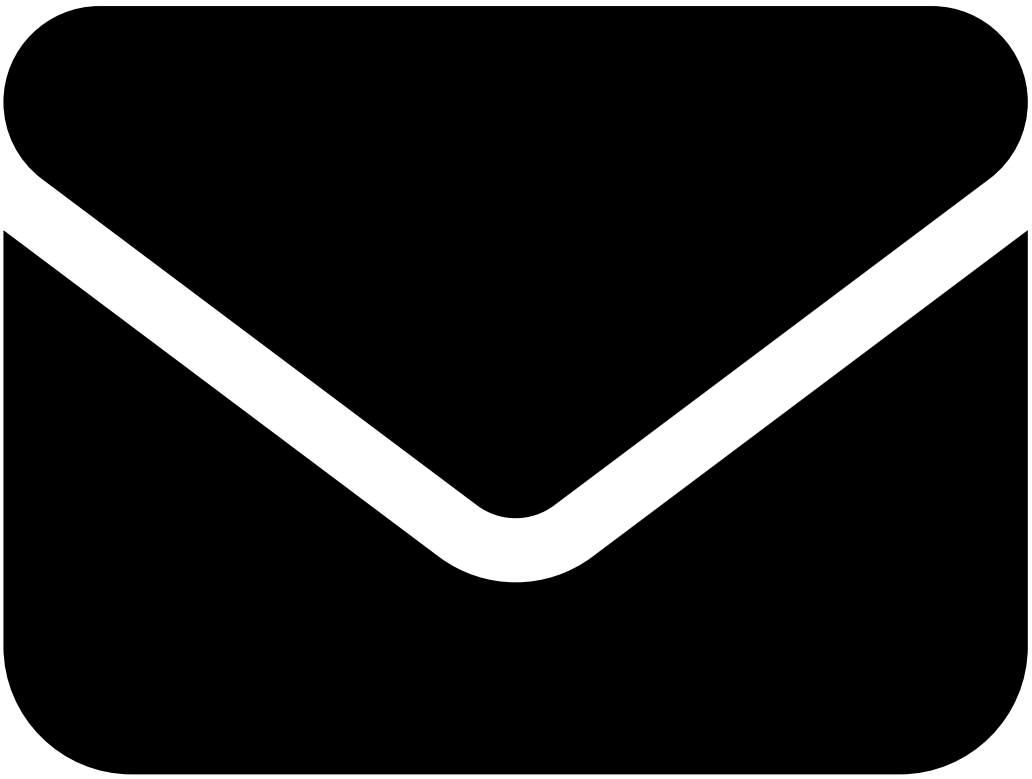
Spicy Pasta Alla Norcina

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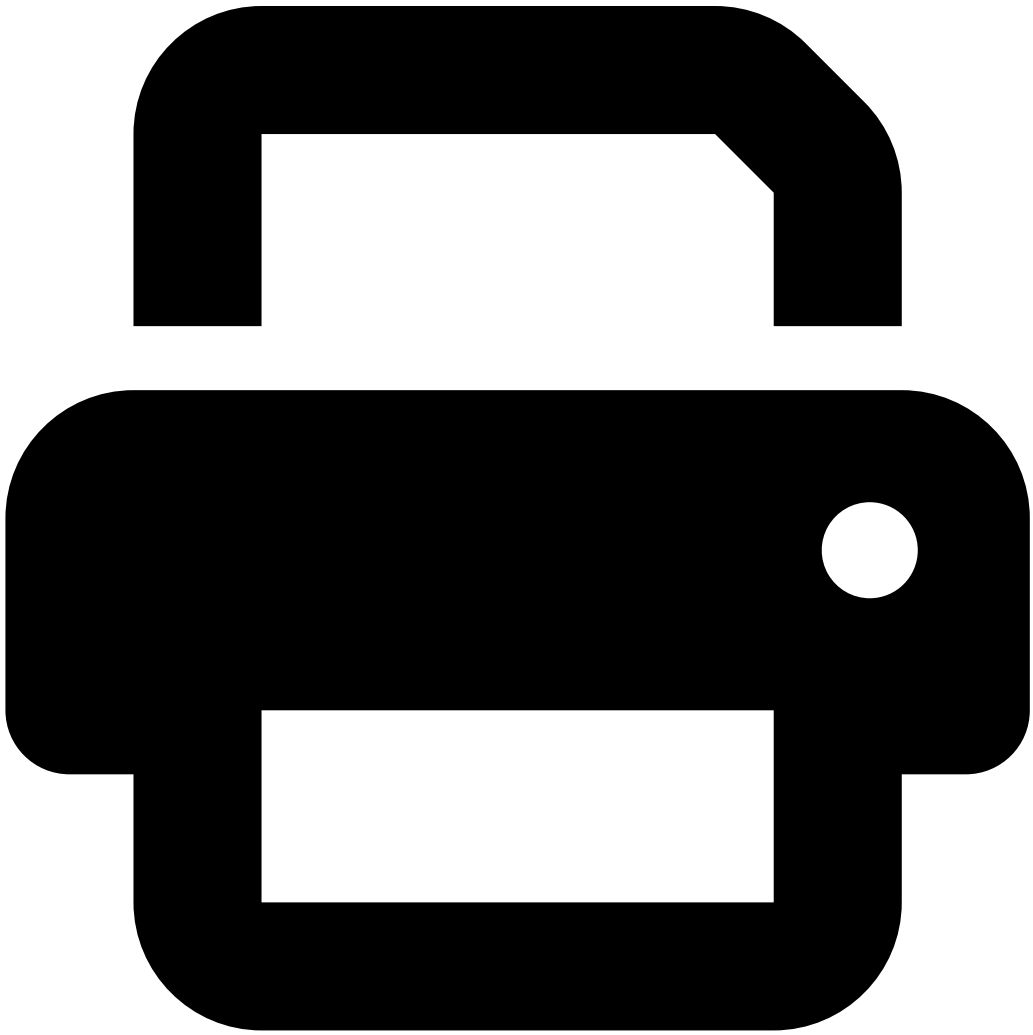
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Spicy Pasta alla Norcina is a classic Italian pasta dish made with Italian sausage and a creamy Pecorino cheese sauce. Like many traditional Italian recipes, there are different variations of **pasta alla Norcina**—some include mushrooms, while others use different cured meats or sausage.

What I love about this recipe is how easy it is to make. The sauce comes together in about the same time it takes to cook the pasta, making this a perfect weeknight dinner when you want something comforting without spending hours in the kitchen.

The sauce starts with sautéed onion and garlic, followed by spicy Italian sausage that’s browned until deliciously flavorful. White wine is added to deglaze the pan, then cream and pasta water are stirred in along with a pinch of nutmeg. Everything simmers for about 10 minutes until the sauce thickens and becomes rich and creamy.

Once the pan is off the heat, Pecorino Romano is stirred into the sauce, creating a **luscious, velvety pasta sauce** that coats every bite. It’s simple Italian comfort food with plenty of flavor—and one of those pasta dishes that everyone seems to love.

Things to Know About This Spicy Pasta alla Norcina Recipe

One of the things I love about this spicy pasta alla Norcina is how much flavor you get from just a few simple ingredients. The creamy sausage sauce comes together quickly, making it perfect for an easy weeknight dinner, but it’s also special enough to serve when you’re having friends over for dinner.

Can You Add Mushrooms to Pasta alla Norcina?

Absolutely! Some versions of pasta alla Norcina include mushrooms, while others focus on the sausage and creamy Pecorino Romano sauce. If you enjoy mushrooms, add sliced cremini mushrooms to the pan as the sausage begins to brown. Cook until softened before continuing with the sauce.

What Is the Best Sausage for Pasta alla Norcina?

Traditional Norcia sausage can be difficult to find, so I use spicy Italian sausage with a little extra fennel seed to bring out that classic Italian sausage flavor. I love the combination of spicy sausage, creamy sauce, and sharp Pecorino Romano cheese. It creates a rich, flavorful sauce with just the right amount of heat.

If you prefer a milder pasta dish, use mild Italian sausage instead. And if you love extra spice, add 1–2 tablespoons of

hot chili flakes along with the sausage, adjusting the amount to your taste.

More Easy Italian Pasta Recipes

If you love easy pasta dinners made with simple ingredients, try my Creamy Vegetarian Broccoli Pasta Shells or my Zucchini Ricotta Penne Pasta. Both are delicious options for a comforting homemade Italian meal without spending hours in the kitchen.

Spicy pasta alla norcina



- 1/2 Lb. rigatoni
- 1 Lb. bulk Italian spicy sausage
- 4 Tbsp.. olive oil
- 2 Tbsp. minced garlic
- 1/2 cup chopped onion
- 1 cup white wine
- 1 cup heavy cream
- 2 cups pasta water
- pinch of nutmeg
- 1 cup grated pecorino Romano
- Salt and pepper to taste

1. In a large pot of boiling salted water cook your pasta el dente while making the sauce. saving 2 cups of the water before draining

2. In a large 12 inch saute pan over medium high heat in the 0live oil saute the onion and garlic until soft and translucent.
3. Add the sausage and brown breaking it up while cooking
4. Turn the heat up and deglaze the pan with the white wine. Waiting until it evaporates. Then add the cream and pasta water. Lower the heat and simmer until sauce thicken, about 10 minutes
5. Remove the saute pan from the heat. Then stir in the pecorino cheese. Toss the el dente cooked pasta in the sauce, Top with more grated cheese and chopped Italian parsley.