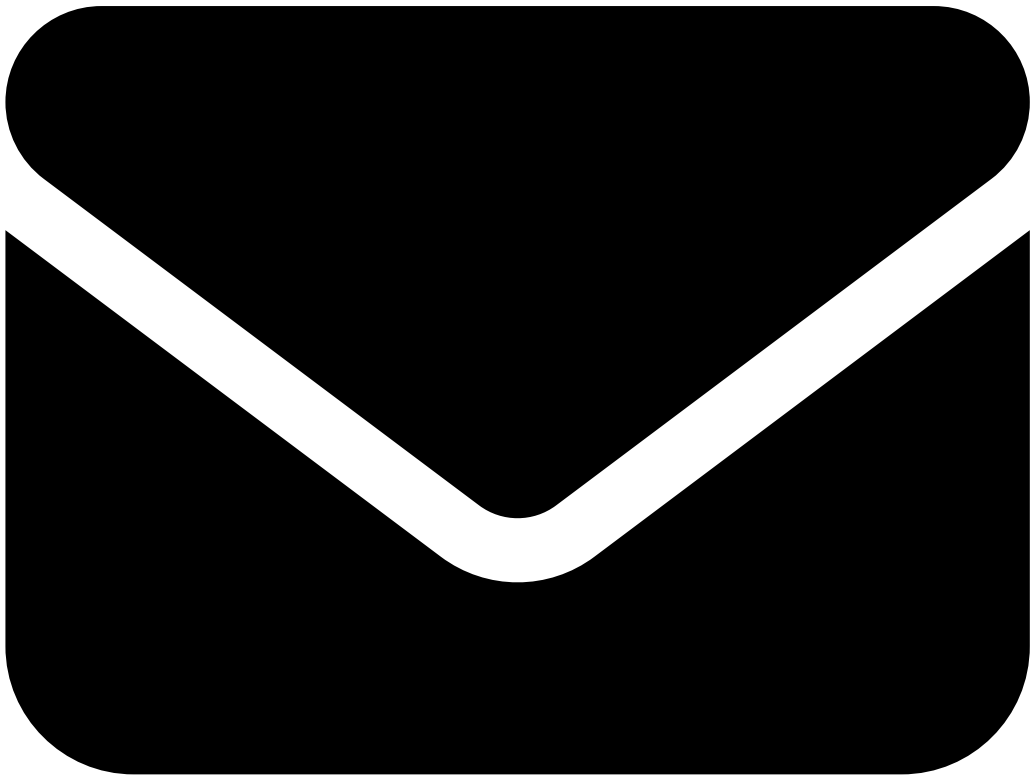


Traditional Linguine with Clams (Linguine alle Vongole)

Traditional Linguine with Clams (Linguine alle Vongole)

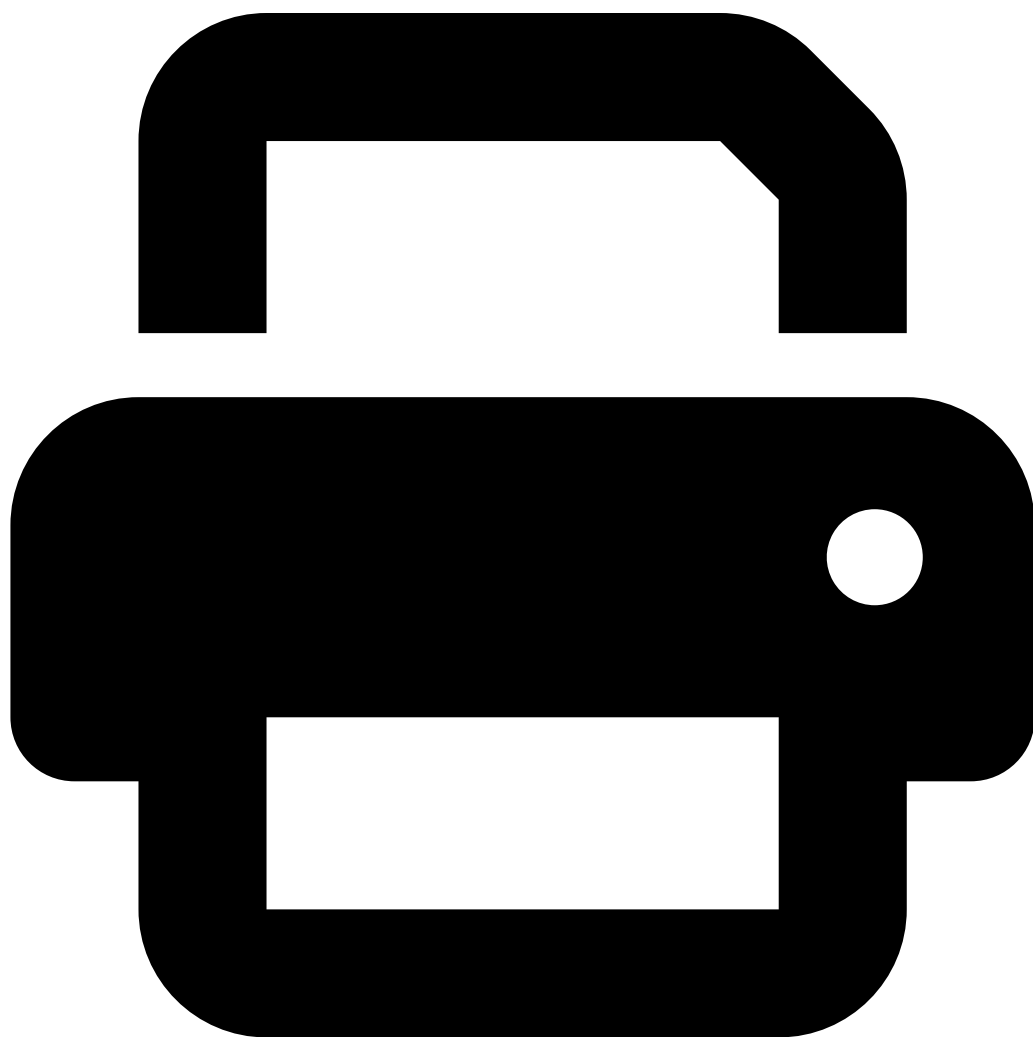
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











Traditional Linguini with Clams, also known as *Linguine alle Vongole*, is a classic Italian seafood pasta made with tender clams, garlic, extra virgin olive oil, white wine, and fresh parsley. The simple ingredients come together to create a light, flavorful sauce that coats every strand of linguini.

In the restaurant, linguini with clams was one of our favorite dishes to make. It was a classic on the menu, and there was something special about preparing it with fresh clams, fragrant garlic, white wine, and a little pasta water to bring the sauce together. It's one of those traditional Italian dishes that doesn't need a lot of ingredients to deliver incredible flavor.

Now, I'm sharing that restaurant-style recipe so you can make it at home. The secret is keeping the sauce light and letting the natural juices from the clams do the work. No heavy cream or complicated techniques are needed, just a few good

ingredients prepared the traditional Italian way.

Serve it straight from the skillet with fresh parsley and some crusty Italian bread to soak up every last bit of that delicious garlic and clam sauce. It's an easy, elegant pasta dish that's perfect for a special dinner or whenever you're craving a taste of the Italian restaurant kitchen.

Good to Know

Can I use canned clams instead of fresh clams?

Yes. Fresh clams provide the most traditional flavor and presentation, but canned clams work when fresh ones aren't available. Add the canned clams toward the end of cooking so they don't become tough, and use some of their strained juice to enrich the sauce.

Can I make linguine with clams without wine?

Absolutely. Substitute seafood broth or clam juice for the wine. A small squeeze of fresh lemon juice at the end will add brightness.

What pasta can I use instead of linguine?

Spaghetti is another traditional choice. You can also use vermicelli or bucatini. Long pasta works best because it catches the light, garlicky sauce.

How do I store leftover linguine with

clams?

This dish is best served immediately, while the pasta is glossy and the clams are tender. If you have leftovers, transfer them to an airtight container and refrigerate within two hours. For best quality, eat within one to two days.

How do I reheat linguine with clams?

Reheat gently in a skillet over low heat with a splash of water or clam juice to loosen the sauce. Stir just until heated through. Avoid prolonged heating because it can make the clams rubbery.

Can I freeze linguine with clams?

I don't recommend freezing the finished dish. The pasta can become mushy, and the clams may develop a tough texture once thawed.

Can I prepare linguine with clams ahead of time?

It's best cooked just before serving. You can scrub the clams, chop the parsley, slice the garlic, and measure the other ingredients ahead of time to make dinner easier.

What to Serve with Linguine with Clams

Keep the rest of the meal simple and let the pasta shine. Here are a few delicious ideas to serve alongside it:

- Crusty Italian bread to soak up the garlic and clam

sauce.

- A fresh Italian green salad with homemade vinaigrette.
- Easy Homemade Focaccia Bread for a traditional Italian-inspired dinner.
- Classic Italian Antipasti if you're serving guests.

More Italian Pasta Recipes to Try

If you love traditional Italian pasta recipes, here are a few more favorites to add to your dinner rotation.

Easy Authentic Spaghetti Carbonara (No Cream!)

A classic Roman pasta made with eggs, Pecorino Romano, cured pork, and black pepper.

Gnocchi in Tomato Burrata Sauce

Pillowgy gnocchi tossed in tomato sauce with creamy burrata and fresh basil.

Italian Sausage and Lentil Pasta

A hearty Italian-inspired pasta dinner packed with savory flavor.

Kitchen Tools I Recommend

A few reliable kitchen tools make preparing this classic seafood pasta easier.

Large pasta pot with strainer insert

Perfect for cooking linguine and draining it while reserving some of the starchy pasta water.

Large stainless steel sauté pan with lid

Gives the clams plenty of room to steam and makes tossing the pasta with the sauce easier.

Stainless steel kitchen tongs

Ideal for tossing the linguine directly in the clam sauce so every strand gets coated.

Final Thoughts

Traditional Linguine alle Vongole is proof that some of the best Italian meals are made with just a few good ingredients. Fresh clams, garlic, olive oil, white wine, and perfectly cooked pasta come together in a light, flavorful sauce that's simple enough for a weeknight but special enough for company.

Serve it hot with fresh parsley and crusty bread, and enjoy a little taste of an Italian restaurant favorite right at home.

If you make this linguine with clams recipe, I'd love to hear how it turned out! Leave a comment and a rating below, and let me know if you prefer your linguine alle vongole in bianco (without tomatoes) or in rosso (with tomatoes).

Traditional Linguine with Clams (Linguine alle Vongole)



Traditional Italian linguine with clams is a classic seafood pasta made with fresh clams, garlic, white wine, olive oil, and parsley. This restaurant favorite comes together in a light, flavorful sauce without cream.

- 1 Lb. linguine
- 2 Lb. fresh littleneck clams, scrubbed and cleaned
- 1/3 extra virgin olive oil
- 1 cup dry white wine
- 2 tsp red pepper flakes, optional
- 1/2 cup fresh Italian parsley, chopped
- 1 -2 cups reserved pasta water, as needed
- Salt and freshly ground black pepper, to taste

1. **Clean the clams.** Scrub the shells under cold running water. Discard any cracked clams or live clams that do not close when tapped.
2. **Cook the linguine.** Bring a large pot of salted water to a boil. Cook the linguine until just shy of al dente according to the package directions. Reserve at least 2 cup of pasta water before draining. (always reserve more pasta water than the recipe calls for)
3. **Sauté the garlic.** While the pasta cooks, heat the olive oil in a large skillet over medium-low heat. Add the sliced garlic and red pepper flakes, if using. Cook for about 1–2 minutes until fragrant, being careful not to brown the garlic.
4. **Add the wine and clams.** Pour in the white wine and add the clams. Cover the skillet and cook for approximately 5–8 minutes, shaking the pan occasionally, until the clams open.
5. **Add the pasta.** Transfer the linguine to the skillet. Add a splash of reserved pasta water and toss well, allowing the pasta to finish cooking in the clam sauce for 1–2

minutes.

6. **Finish the sauce.** Add the chopped parsley and toss again. Add more pasta water as needed to create a light, silky sauce. Taste and season with salt and pepper if needed.
7. **Serve.** Divide among four bowls and serve immediately with extra parsley and crusty Italian bread, if desired. Discard any clams that remain closed after cooking.



Use fresh clams: Littleneck or Manila clams work beautifully. Keep them refrigerated until ready to use. Don't brown the garlic: Gently cooking it in olive oil creates the best flavor without bitterness. Save the pasta water: The starch helps the olive oil and clam juices come together into a silky sauce. Don't overcook the clams: Remove them from the heat as soon as they open. Adjust the salt at the end: Clams and their juices are naturally salty, so taste before adding more. Skip the Parmesan: Traditional Italian seafood pasta is typically served without cheese.

Main Course

Italian

Italian linguine with clams