

MIAMI LIVING

Miami Area's Top 10 Restaurants to Celebrate National Pasta Day

A little al dente, a lot of comfort. Whether you want a rich vodka sauce moment or something bright and simple, these 10 Miami area favorites have a bowl with your name on it. Think handmade dough, luxurious slow-cooked ragùs, fresh seafood tossed with linguine, and places so good you'll forget about calories (at least for a night). From casual trattorias to elevated dining rooms, there's a pasta journey waiting in every neighborhood.

[Carbone](#)

If National Pasta Day had a mascot, it'd be Carbone's Spicy Rigatoni Vodka. Round it out with Lobster Ravioli or go classic with Veal Parmesan and a glass from their big, glitzy wine program. They lean into the theatrical: tuxedoed captains, vintage glamour, bold presentation. The pasta here hits because it's both indulgent and precise, sauces rich, pasta cooked just right.

[Macchialina](#)

Rustic charm, handmade pasta, seasonal ingredients, and a chef (Michael Pirolo) who treats pasta as something to celebrate, not just "something on the menu." Standouts include the cavatelli with baby meatballs and the wild mushroom polenta, which are cozy without being predictable. The restaurant feels like what happens when you mix neighborhood warmth with serious craft.

[Narbona](#)



House favorites read like a National Pasta Day mood board: Pappardelle Mignon with truffled mushrooms and beef tenderloin, Tagliatelle Ragù, Gorgonzola Gnocchi with crispy prosciutto, and lasagna for two. Come hungry. They also lean into variety, lighter options (like Pasta Primavera) for contrast, risottos, and ways to mix proteins or sauces.

[Mirabella](#)

Chef Michael White's coastal-Italian menu nails the classics: Bucatini Cacio e Pepe, Creste Bolognese, Lumache in spicy vodka sauce, even Gnocchetti with blue crab if you want seafood with your carbs. Elegant setting, straight-up satisfying pasta. Their pastas are made fresh, sauces are layered but not heavy, and each dish is plated to show off the colors and textures, seafood, citrus, herbs, peppers. If you're feeling fancy, the ocean view at dusk makes it even better.

[Vitolo](#)

If you're stretching "Miami" to greater SoFlo, Vitolo is a pasta party: Tagliatelle alla Bolognese, Spaghetti alla Carbonara, Linguine alle Vongole, and Spicy Paccheri alla Vodka. Big portions, big flavor, classic Italian-American comfort. Their pasta menu is extensive, with sauces ranging from creamy to seafood forward; they also do lobster ravioli and fra diavolo for when you want something luxe. Great for splurging or for nights when you want your pasta mood fulfilled in every way.

[Da Angelino Cucina Italiana](#)



Cocowalk's newest Italian gem is all about approachable luxury on a plate. Fresh, hand-rolled pastas shine here, from the Fettuccine Alfredo to a show-stopping Pappardelle Bolognese that's slow-cooked to perfection. Seafood lovers will adore the Linguine alle Vongole, and don't skip the house-made gnocchi for a pillowy bite of comfort.

[Pane & Vino](#)

Known for its rustic Italian charm, Pane & Vino serves handmade pastas that feel both comforting and thoughtfully prepared. Try the Linguine con Vongole or the rich Tagliatelle al Ragù, and don't miss the stuffed pasta specials that rotate seasonally.

[Salumeria 104](#)

Salumeria 104 nails the Italian comfort hit with a touch of finesse. Their house-made pasta shines in standouts like the Tagliatelle Bolognese, Lasagna del Salumiere, and Spaghetti alla Bottarga, each with depth and character. The black-ink Fettuccine with wild-caught shrimp gives you something playful but still serious. It's roomy and warm, with affettati and salumi you'll want to share before your pasta arrives, plus desserts that won't feel like an afterthought.

Pasta e Basta

Pasta e Basta lives up to its name: mostly pasta, all earnest. Their carbonara has that golden hue and real guanciale, rigatoni amatriciana delivers punch, and the lasagna is hearty enough to fill you up without feeling heavy. Simpler preparations let the sauce and pasta speak, rather than hiding them under cream or fuss. The space is relaxed, the service friendly, and it's perfect for those "I just want good pasta" nights.

Soya & Pomodoro

Soya & Pomodoro brings "old-world Italian meets new" energy to National Pasta Day. Their Primi Piatti lineup includes Gnocchi alla Sorrentina (fresh gnocchi, tomato, basil & mozzarella), Fettuccine alla Bolognese, Ravioli in salsa di noci, and Scialatielli Vongole e Bottarga—each with bold flavors, handmade pasta, and an elegant simplicity. The dining room lives in a historic Beaux-Arts building with high ceilings, archways, local art, and live music, making even a weeknight dinner feel like a celebration. Whether you're there for the just-tomato-and-cheese comfort or want something richer, this is one of those places where the pasta really does taste like care.