

Top 10 Authentic Italian Pizza Toppings Recipes

How to use this guide

Each topping recipe below is designed for **one 12-inch pizza (serves 2–3)**. You can scale up easily for pizza night: double everything for two pizzas, triple for three, and so on.

Quick note on authenticity

These are Italian-style combinations you'll find across Italy—from Naples to Rome to Sicily—focused on **simple ingredients, proper technique, and traditional pairings**.

1) Margherita (Tomato, Mozzarella, Basil)

Introduction

The most iconic Italian pizza topping: bright tomato, creamy mozzarella, and fresh basil. Simple, balanced, and timeless.

Prep Time & Servings

- **Prep time:** 5 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3 (one 12-inch pizza)

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Extra-virgin olive oil: **1 tbsp (15 g)**
- Fine salt: **1/2 tsp (3 g)**
- Fresh mozzarella, torn: **6 oz (170 g)**
- Fresh basil leaves: **6–10 leaves (about 2 g)**
- Optional: pinch of oregano (**0.5 g**)

Step-by-step method

1. **Preheat** oven with a pizza stone/steel if you have one: as hot as possible (500–550°F / 260–290°C).
 2. Mix **tomatoes + salt + olive oil** (and oregano if using).
 3. Spread sauce thinly over the stretched dough.
 4. Add **torn mozzarella** evenly.
 5. Bake until blistered and bubbling.
 6. Add **fresh basil** right after baking (or in the last 30 seconds).
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2) Marinara (Tomato, Garlic, Oregano)

Introduction

Old-school Neapolitan classic—**no cheese**, just intensely flavorful tomato, garlic, oregano, and olive oil.

Prep Time & Servings

- **Prep time:** 5 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Garlic: **1–2 cloves, thinly sliced (3–6 g)**
- Dried oregano: **1 tsp (1 g)**
- Extra-virgin olive oil: **1–1 1/2 tbsp (15–22 g)**
- Fine salt: **1/2 tsp (3 g)**
- Optional: chili flakes (**0.5 g**)

Step-by-step method

1. Preheat oven to maximum heat.
 2. Stir **tomatoes + salt + half the oil**.
 3. Sauce the dough lightly.
 4. Scatter **garlic slices**, then **oregano** and optional chili.
 5. Drizzle remaining olive oil.
 6. Bake until edges are crisp and sauce looks set.
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3) Napoli (Tomato, Mozzarella, Anchovies, Capers)

Introduction

Savory and briny in the best way—anchovies and capers turn a simple base into something bold and very Italian.

Prep Time & Servings

- **Prep time:** 7 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Fine salt: **1/2 tsp (3 g)**
- Fresh mozzarella: **5 oz (140 g)**
- Anchovy fillets in oil, drained: **6–8 fillets (20–30 g)**
- Capers, rinsed & dried: **1 tbsp (10 g)**
- Extra-virgin olive oil: **1 tbsp (15 g)**
- Optional: black olives: **1/4 cup (35 g)**

Step-by-step method

1. Preheat oven very hot.
 2. Spread **tomato + salt** on dough.
 3. Add mozzarella.
 4. Arrange anchovies and sprinkle capers (and olives if using).
 5. Drizzle olive oil.
 6. Bake until bubbling and browned in spots.
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4) Prosciutto e Funghi (Ham & Mushrooms)

Introduction

A pizzeria favorite across Italy: earthy mushrooms, delicate prosciutto cotto (Italian cooked ham), and melted mozzarella.

Prep Time & Servings

- **Prep time:** 10 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Fresh mozzarella: **6 oz (170 g)**
- Mushrooms, thinly sliced: **1 cup (90 g)**
- Prosciutto cotto (Italian cooked ham): **3 oz (85 g)**
- Extra-virgin olive oil: **1 tbsp (15 g)**
- Fine salt: **1/4 tsp (1.5 g)**

Step-by-step method

1. Preheat oven to max.
 2. Lightly sauce dough.
 3. Add mozzarella.
 4. Toss mushrooms with a little oil + salt, then scatter on pizza.
 5. Add prosciutto cotto pieces.
 6. Bake until crisp and melty.
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5) Quattro Formaggi (Four Cheeses, White Pizza)

Introduction

Creamy, rich, and perfectly Italian—this is a **no-sauce** pizza where the cheeses do all the talking.

Prep Time & Servings

- **Prep time:** 8 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Fresh mozzarella: **4 oz (115 g)**
- Gorgonzola: **2 oz (55 g)**
- Fontina (or provolone dolce): **2 oz (55 g)**
- Parmigiano Reggiano, finely grated: **2 tbsp (10 g)**
- Extra-virgin olive oil: **1 tbsp (15 g)**
- Optional: black pepper (**0.5 g**)

Step-by-step method

1. Preheat oven hot.
 2. Brush dough with olive oil.
 3. Add mozzarella, then dot with gorgonzola and fontina.
 4. Bake until melted and lightly browned.
 5. Finish with Parmigiano Reggiano and optional pepper.
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6) Diavola (Spicy Salami)

Introduction

A fiery classic: tomato, mozzarella, and spicy Italian salami (often Calabrese). Simple and addictive.

Prep Time & Servings

- **Prep time:** 5 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Fresh mozzarella: **6 oz (170 g)**
- Spicy salami slices: **3 oz (85 g)**
- Extra-virgin olive oil: **1 tbsp (15 g)**
- Fine salt: **1/2 tsp (3 g)**
- Optional: chili flakes (**0.5 g**)

Step-by-step method

1. Preheat oven to max heat.
 2. Spread tomato + salt.
 3. Add mozzarella.
 4. Layer salami slices evenly.
 5. Drizzle olive oil (and chili if desired).
 6. Bake until edges blister and salami lightly crisps.
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7) Capricciosa (Artichokes, Ham, Mushrooms, Olives)

Introduction

A true Italian “loaded” pizza—but still balanced. Each topping has a purpose and a bite.

Prep Time & Servings

- **Prep time:** 12 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Fresh mozzarella: **6 oz (170 g)**
- Prosciutto cotto: **3 oz (85 g)**
- Mushrooms, sliced: **3/4 cup (70 g)**
- Artichoke hearts (in oil or brine), drained: **1/2 cup (80 g)**
- Black olives: **1/4 cup (35 g)**
- Extra-virgin olive oil: **1 tbsp (15 g)**

Step-by-step method

1. Preheat oven hot.
 2. Sauce dough lightly and add mozzarella.
 3. Add mushrooms and artichokes.
 4. Add ham and olives.
 5. Drizzle oil and bake until golden and bubbling.
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8) Siciliana (Tomato, Anchovies, Breadcrumbs, Oregano)

Introduction

A Southern Italian-style topping that adds texture: **toasty breadcrumbs** + oregano + anchovies over tomato.

Prep Time & Servings

- **Prep time:** 10 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Crushed tomatoes: **1/2 cup (120 g)**
- Anchovy fillets, drained: **6 fillets (20 g)**
- Breadcrumbs: **1/3 cup (30 g)**
- Extra-virgin olive oil: **1 1/2 tbsp (22 g)**
- Dried oregano: **1 tsp (1 g)**
- Fine salt: **1/2 tsp (3 g)**

Step-by-step method

1. Preheat oven.
 2. Mix breadcrumbs with **1 tbsp oil** and a pinch of salt.
 3. Spread tomato + salt on dough.
 4. Arrange anchovies.
 5. Sprinkle breadcrumb mix and oregano.
 6. Drizzle remaining oil and bake until crisp.
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9) Salsiccia e Friarielli (Italian Sausage & Broccoli Rabe)

Introduction

A beloved Napoli-area combo: bitter greens + savory sausage = magic. If you can't find friarielli, **broccoli rabe** is the closest U.S. match.

Prep Time & Servings

- **Prep time:** 20 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Italian sausage (sweet or hot), removed from casing: **6 oz (170 g)**
- Broccoli rabe, chopped: **2 cups (180 g)**
- Garlic: **1 clove (3 g)**
- Extra-virgin olive oil: **1 1/2 tbsp (22 g)**
- Fresh mozzarella: **5 oz (140 g)**
- Fine salt: **1/4 tsp (1.5 g)**
- Chili flakes (optional): **0.5 g**

Step-by-step method

1. **Par-cook sausage** in a skillet over medium heat until browned but not fully cooked, 5–6 minutes. Set aside.
 2. In the same skillet, sauté garlic in a little oil, add broccoli rabe + salt and cook 4–6 minutes until tender (add a splash of water if needed).
 3. Top dough with mozzarella, then broccoli rabe, then sausage pieces.
 4. Drizzle a bit of olive oil and bake until sausage finishes cooking and cheese melts.
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10) Parmigiana (Eggplant, Tomato, Mozzarella, Basil)

Introduction

Inspired by *melanzane alla parmigiana*: tender eggplant, tomato, mozzarella, and basil—comfort food, pizza-style.

Prep Time & Servings

- **Prep time:** 25 minutes
- **Cook time:** 8–12 minutes
- **Servings:** 2–3

Ingredients

- Eggplant, sliced into rounds: **2 cups (300 g)**
- Salt for sweating eggplant: **1 tsp (6 g)**
- Olive oil (for baking eggplant): **1 1/2 tbsp (22 g)**
- Crushed tomatoes: **1/2 cup (120 g)**
- Fresh mozzarella: **6 oz (170 g)**
- Parmigiano Reggiano, grated: **2 tbsp (10 g)**
- Basil leaves: **6–10 leaves (2 g)**

Step-by-step method

1. Slice eggplant, sprinkle with salt, and rest 15 minutes. Pat dry.
2. Brush with olive oil and bake at 425°F (220°C) for 12–15 minutes until tender.
3. Sauce dough, add mozzarella, then layer eggplant slices.
4. Bake pizza until crisp and bubbly.
5. Finish with Parmigiano Reggiano and basil.