Flavor bread crumbs with rosemary, thyme, oregano, basil and salt. Mix it well and set it aside.
Mildly heat 1/4 cup of olive oil in a pan, add onions and garlic and caramelize them at low heat.
Add pancetta when the onions are 3/4th done and continue to cook. Take the onions off heat and let it cool.
Meanwhile, mix beef, veal and pork meat together. Add eggs, cheese and salt to the mixture, followed by bread crumbs, fresh black pepper and olive oil. Mix everything really well.
When the onion stops sizzling, drop in the onions in the meat bowl.
Mix well such that everything is well incorporated. Spin and squish and mix it so that everything kind of marries together in the meat mix. Scoop meat mix with an ice cream scooper and roll it to a ball. Repeat to make all the meat balls. Put 1/8th inch oil in a pan and heat it up.
Gently lower one meat ball at a time to the oil. Turn, flip and fry on all sides until golden brown. Remove the meat balls from oil and place them on a rack for the extra oils to drain off. Let the meat balls set for a couple of minutes.
Spoon a ladle full of sauce at the bottom of the serving dish. Arrange meat balls on top and then spoon the remaining sauce over the meatballs. Garnish with chopped parsley and serve.

Bon Appétit!