

## **72 hrs True Italian Food: the longest happy hour of the best Italian food in Berlin**

A big party of the true Italian gastronomy in Berlin: starting on Thursday evening 22nd September until Sunday evening 25th September, 47 Italian restaurants, pizzerias, wineries, bakeries and bars will offer their own specialities to all Berliners for just 6€. The price includes a glass of a tasty wine or a cocktail and sometimes also a Lavazza espresso (depending on the bar/restaurant). 72 hours to discover true Italian tastes: aubergine Parmigiana, Sicilian Caponata, homemade gnocchi, creamy salted codfish, Sarde in Saor (sweet and sour sardines), fresh salmon carpaccio with cucumber emulsion, handmade Sardinian gnocchi, slices of pizza and focaccia, porchetta (savoury, fatty and moist boneless pork roast), linguine with Genoese pesto, selection of Italian cold cuts and cheeses, bruschetta, pasta with sardines, Amatriciana and much more. These are only some of the specialities that can be tasted during the event and that non-Italians probably still don't know. Participants could also taste delicious desserts like dark chocolate and Bronte pistachio ice cream, ice cream Sundae, bignè (cream puffs), cappuccino, homemade "sgroppino" (an alcoholic mixed drink originating in Venice). Every restaurant offers something different always for just 6€. The event has been organised with the [Italian Cultural Institute](#) support, in order to spread the real Italian cuisine culture also abroad, and with [Deutschland Sommelier Association](#), [Amaro Lucano](#), [Lavazza](#) and [Olio Costa-Italienisches Olivenöl](#) sponsorship.

**The 72 hrs True Italian Food event.** Italian cuisine is one of the most appreciated cuisines in the world: thanks to its simple and healthy ingredients it can also conquer those who are on a vegan diet. 72 hrs True Italian Food event gives you the chance to taste regional recipes and other amazing Italian recipes you have never heard of, as well as good wines for a very special price. If you want to take part in this incredible event you only have to go to a restaurant participating in the event and order the True Italian speciality. During the 72 hours restaurants will also offer their usual menu in order to fully satisfy visitors' appetite.

**The map.** In order to facilitate the tasting tour, which will involve all Berlin districts, the 72 hrs True Italian Food map has been created: a metro map that indicates the location of every place participating in the event (download it [here](#)). In this way it's possible to see all restaurants, bars, wineries and bakeries addresses, as well as their opening times and their True Italian speciality.

**Why True Italian?** Italian cuisine is versatile and it is open to different interpretations, but there are many “Italian” restaurants in Berlin that have nothing to do with Italian cuisine: you only need to take a look at some menus to find spelling errors and wrong recipes, which in Italy simply don’t exist. And not to mention cooking [videos](#) that explain how to make “pasta risottata”... Anyway in Berlin there are people who work hard everyday to serve authentic Italian food: they are Italian people who arrived in Berlin and have become taste ambassadors, or simply German and foreign people who love Bel Paese culinary tradition and respect it. They only use quality ingredients directly coming from Italy or they buy them from trusted suppliers. Products respect and care of ingredients quality: these are the key words of all True Italian restaurants.

**The True Italian project.** The True Italian project aims to create a network of the best Italian places in Berlin in order to make them recognizable at first sight. In fact every True Italian place has a sticker on its window proving its participation in the network. The project has been developed by Berlino Magazine, the online magazine and agency for all Italians and Italy-lovers in Berlin; this guarantees the quality of places involved in the project and the fact that they only use authentic Italian products and ingredients as well as recipes coming from Italian culinary tradition that of course respect true Italian philosophy.

## **72 hrs True Italian Food**

22nd – 25th September 2016, from Thursday evening to Sunday evening

In every True Italian restaurant in Berlin (discover all [on the map](#))

6€ for a True Italian speciality and a glass of wine/cocktail/non alcoholic drink

[trueitalian.top](http://trueitalian.top)

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