



72 hrs True Italian Food: the longest happy hour with the best Italian food in Berlin

A big party with true Italian gastronomy in Berlin: starting on Thursday evening, September 28th until Sunday evening, October 1st, more than 50 Italian restaurants, pizzerias, wineries and cafès will offer their own specialities to all the Berliners for only 7€. The price includes a glass of a tasty wine, a beer or a soft drink (depending on the restaurant). 72 hours to discover true Italian tastes: aubergine Parmigiana, Montanara (fried pizza with tomato sauce and mozzarella), homemade gnocchi filled with ricotta cheese and aubergine, Bagna Càuda (warm dip typical of Piedmont), creamy salted codfish, Sarde in Saor (sweet and sour sardines), slices of pizza and focaccia, tigelle (typical Italian thin round shaped bread), selection of Italian cold cuts and cheeses, bignè, icecream, pistachio cream and much more. These are only some of the specialities that can be tasted during the event. Our goal is to spread the Italian culinary culture abroad, with a focus on special dishes that are not so well known outside of Italy. This is the second edition of our event and after last year's success we decided to add also workshops and tastings. 72hrs True Italian is organized by [Berlin Italian Communication](#) with the support of the [Italian Cultural Institute, Itkam](#) (Italian Chamber of Commerce for Germany) and [DE.S.A](#) (Germany Sommelier Association). The event is sponsored by [ENIT](#), [Tannico](#), [Quandoo](#), [Segafredo](#), [Olio Costa](#), [Rancilio](#), [Feudi di San Gregorio](#), [Distilleria Bonaventura Maschio](#), [Quomi](#) and [Berlinecoputzen](#). Our media partners are [Berlino Magazine](#), [I Heart Berlin](#), [Berlin Amateurs](#) and [Buongiorno Italia](#).

The 72 hrs True Italian Food event. In order to try one of the 50 different combinations of specialities in our different places, the only thing that you will have to do is going to one of them between Thursday and Sunday and order the True Italian speciality. All these places will also offer their regular menu dishes. Every client will have the chance to choose to stay and try something else or switch to another True Italian restaurant.

The map. In order to facilitate the tasting tour, we created the 72 hrs True Italian Food map: a metro map that indicates the location of every place participating in the event. It will allows you to check all the restaurants' addresses, as well as their opening times and their True Italian speciality. You can download it [here](#) or get one in the participating restaurants.



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 mistakes and wrong recipes, which in Italy simply don’t exist. And not to mention cooking or promotional [videos](#) that totally change traditional recipes that Italian people consider part of their cultural identity. Luckily, Berlin has several places owned by people that work hard everyday to serve authentic Italian food. Some of them import high quality products directly from Italy, others have trustworthy suppliers that allow them to buy fresh or bio products in Germany. They became taste ambassadors and deserve a recognition for the high quality of their cuisine. To be clear: when we talk about True Italian, we don’t simply refer to the chef or owner’s nationality, but we talk about the way they approach to the cuisine. There are several cases in which non-Italian people deeply respect our cuisine and his tradition, sometimes even more than our fellow countrymen. Respect for the products and care about ingredients’ quality: these are the keywords of every True Italian restaurant.

The True Italian project. The True Italian project’s aim is to create a network that promote and add an extra value to the Italian tradition in Germany. In fact, every True Italian place has a sticker with the project logo (filed with Deutsches Patent- und Markenamt) on its window proving its participation in the network. True Italian is also a dynamic platform which involves different events, tasting and cooking workshops.

72 hrs True Italian Food

28th September - 1st October 2017, from Thursday evening to Sunday evening

In 52 different True Italian restaurants in Berlin

7€ for a True Italian speciality and a glass of wine / beer / soft drink

You can find the list of the participating restaurants with their specialties [here](#)

[trueitalian.top](#) - Facebook Page - Facebook Event