



Margherita, marinara, carbonara, capricciosa, quattro stagioni, ham and mushroom, vegetarian: no matter what's on top, **pizza is the true symbol of Italian cuisine**. **True Italian Pizza Week Berlin** is a special initiative which involves the best pizzerias in the German capital and aims to honour this traditional dish and its know-how, **which in 2017 was awarded UNESCO World Heritage status**.

The event. True Italian Pizza Week will take place from April 12th to 18th in [29 participating restaurants in Berlin](#). Here it will be possible to taste authentic Italian pizza (choosing between two kinds) and match it with a glass of wine, beer or soft drink paying just 10€. Following in the footsteps of the other True Italian events, the event wants to promote the variety and excellence of genuine Italian food in Berlin. It will be organised in collaboration with the [Italian Cultural Institute of Berlin](#) and [Pizza Schule](#). We are happy to have as partners also the the [Municipality of Naples](#) and the [Skyhouse](#) hotel, which will offer a trip to Naples to the winners of the photo-contest we will organize for the event. Sponsors are [Blade/Birra Moretti](#), [Acqua Panna/San Pellegrino](#), [Centro Italia](#), [Enoteca Enzo](#) and [SR Gastrogeräte](#). The event's media partners are [Buongiorno Italia](#), [Berlin Loves You](#) and [Berlin Amateurs](#).

The map. During the True Italian Pizza Week's 7-day festival, Berliners will be provided with a city metro map in which the stations are replaced by the pizzerias taking part in the event. Furthermore, the map can still be used after the event as a selection of the best Italian pizzerias in Berlin.

The True Italian Project. [True Italian](#) is a network that aims to preserve the authentic Italian restaurants found in Berlin through its brand, as well as a number of other initiatives and events held throughout the year. The project is pursued by [Berlin Italian Communication](#), a point of reference for the Italians and all those passionate about Italy who find themselves in Berlin. True Italian is made up of all the ambassadors of Italian cuisine who, starting from the produce selection, show their passion for spreading the culture of "good eating". When we talk about True Italian, not only do we focus on the chef/owner's nationality but also on their



approach to food. Creativity in the recipes and high quality ingredients: these are the key focus points for the True Italian restaurants.

What makes a pizza “True Italian”? First thing first, pizza is a healthy food. If pizza is made following the Italian tradition, it is prepared with a certain amount of yeast and it has many hours of rising time (from 9 to 72 hours). If after eating a pizza you feel very thirsty or bloating, it means that there was too much yeast or the dough has not risen enough. Unfortunately it’s not possible to understand it from the flavour, it’s just a matter of digestibility. A True Italian pizza is light, tasty and made with high quality products only. This is the principle of every restaurant involved in the True Italian Pizza Week.

Let’s celebrate pizza’s variety. True Italian Pizza Week offers a deep insight into different kinds of pizza existing in Italy. For example you will find in the event pizzerias making the traditional Neapolitan pizza (soft dough, thick border) like [Malafemmena](#), [Prometeo](#) and [Monella](#) as well as historical Italian restaurants in Berlin like [Muntagnola](#) and [Francucci](#) who really made a study on the dough finding the perfect mix among different flours to get a light and fragrant pizza. You can also find [Pizzare](#), which everyday uses modern techniques to realize the perfect pizza, [Rosso Berlin](#), which offers the typical crunchy pizza (“pinsa”) from Rome, or [Luisa Kocht](#) with its typical Neapolitan fried pizza.

True Italian Pizza Week Berlin: April 12th to 18th 2018

Participating restaurants, addresses, opening times and offers in English [at this link](#)

[Facebook event](#)

Facebook: [True Italian](#) (@TrueItalianAuthenticFood)

Website: [trueitalian.top](#) - Instagram: [trueitalianberlin](#)

Next True Italian events

Summer 2018: [Italian Street Food Days](#)

September 27th to 30th 2018: [72 hrs True Italian Food](#)

November 2018: [Pasta Fresca Week](#)