

72 hrs True Italian Food 2018

The longest happy hour with the best Italian food comes to Berlin

A big party with true Italian gastronomy in Berlin: starting on Thursday, September 27th at lunch until Sunday, September 30th, at dinner 58 Italian restaurants, pizzerias, wineries and cafès will offer their own specialities to all Berliners for only 7€. The price includes a glass of a tasty wine, a Spritz, a beer or a soft drink (depending on the restaurant). Aubergine parmigiana, caponata, homemade gnocchi and ravioli, creamy salted codfish, Sarde in saor (sweet and sour sardines), boar meatballs, risotto with wild mushrooms and taleggio cheese, tagliatelle ricotta and 'nduja, porchetta (savoury, fatty and moist boneless pork roast), tigelle, selection of Italian cold cuts and cheeses, panuozzo, Bagna Càuda (warm dip typical of Piedmont), Sicilian cannoli, pistachio cream 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 third edition of the event after the success of 2016 and 2017 (around 5000 True Italian dishes have been sold). 72hrs True Italian is organized by Berlin Italian Communication with the support of the Italian Cultural Institute. Sponsors are Acqua Panna, San Pellegrino, Amaro Lucano, Limoncetta and Olio Costa, media partners Berlino Magazine, I Heart Berlin and Buongiorno Italia.

The 72 hrs True Italian Food event. In order to try one of the more than 50 different combinations of specialities, you just have to go to one of the participating restaurants between Thursday and Sunday and order the True Italian speciality. All these places will also offer their regular menu dishes. Every customer will have the chance to choose to stay and try something else or continue the tour going 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 allow you to check all the restaurants' addresses, as well as their opening times and their True Italian specialties. You can download it here or get one in the participating restaurants or in True Italian office (Gryphiusstr. 23, 10245 Berlin).

The True Italian project. The True Italian project's aim is to create a network that promotes and adds 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 that proves the True Italian membership. True Italian is also a dynamic platform that involves different events, tasting and cooking workshops.

trueitalian.top - Facebook Page - Facebook Event