

BERLIN *Homemade* *Pasta* WEEK

19-25 November 2018

Let's celebrate the authentic Italian fresh homemade pasta

Lasagne with black truffle from Norcia and porcini mushrooms, tonnarelli with cacio e pepe, fettuccine all'Amatriciana, cocoa pappardelle with wild boar-plums ragout, ravioli filled with bio Sardinian artichokes and goat-ricotta cheese topped with melted butter-mint sauce, fusilli with turnip greens and burrata, gnocchi with sausage ragout and pecorino cheese and much more... True Italian is organizing a new event with the aim of promoting the culture of the authentic Italian fresh homemade pasta: the [Berlin Homemade Pasta Week](#) from November 19th to 25th. From [Gina Bistrot](#) to [Muntagnola](#), stopping by [Antillo](#) and [Fabbrica del gusto](#): all spots will offer two amazing flavour combinations to discover.

The event. For one week some of the best Italian restaurants in Berlin will offer a first course of fresh pasta (between two really particular recipes) and a glass of wine or a soft drink for just 10€. The offer is valid in all Italian [restaurants participating in the event](#). To enjoy these homemade pasta specialities you need just to go to one of the participating restaurants and ask for the True Italian menu. The [Berlin Homemade Pasta Week](#) is a [Berlin Italian Communication's](#) initiative organized within the [True Italian](#) project in collaboration with the [Italian Cultural Institute of Berlin](#). The event takes place during the Italian Cuisine Week in the world promoted by the Italian Ministries of Foreign Affairs, Agricultural Policies, University Education and Research and Economic Development. [Mondo Pasta](#) is sponsoring the event.

What is homemade pasta? Homemade pasta doesn't contain any preserving agents and is generally created by a hand process with the help of a rolling pin. The Berlin Homemade Pasta Week focuses on fresh pasta, which is a pasta cooked shortly after being prepared. There are three types of fresh pasta: one made with

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eggs and flour, a second one made with semolina flour and water and the last one made with potatoes. The first category includes tagliatelle, fettuccine, lasagna, spaghetti alla chitarra, ravioli and any type of filled pasta. Orecchiette and gnocchi belong to the second and the third category respectively. In Germany the average consumption of pasta is 8,5 kg per person (in Italy is about 25 kg).

The map. For the homemade pasta itinerary a map will be provided, on the model of the Berlin public transportation one, designed to illustrate all restaurants locations. The map will be divided also according to the city's main areas providing restaurants addresses, opening times and True Italian specialities. The map is available either downloadable in PDF or in paper version as flyer in all the participating restaurants.

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 on its window proving its participation in the network. The project has been created and carried out over the years by [Berlin Italian Communication](#). [True Italian](#) are all those Italian cuisine ambassadors that, starting from the choice of ingredients, prove every day the dedication to the high quality of their dishes. 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.

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In the 29 participating restaurants, [here](#) the full list with their specialties

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