

◆ TRUE Italian Pasta WEEK ◆

18-24 November 2019

Our personal celebration of the tasteful and authentic handcrafted Italian pasta

Lasagne with black Norcia Truffle and sautéed mushrooms, pappardelle topped with boar ragout, orecchiette with Italian salsiccia and pumpkin, maccheroncini with chestnuts, pumpkin and taleggio cheese, tagliolini with cuttlefish and Piennolo cherry tomatoes on a cream of chickpea, cocoa mezzelune filled with taleggio cheese and truffle, lasagnette with duck ragout and loads more.. True Italian has organized a dedicated event to celebrate the epitome of the Italian cuisine: the [True Italian Pasta Week](#) from November 18th to the 24th. Starting from [Francucci](#) straight to [a' Muntagnola](#), stopping by at [Marina Blue](#) and [MedEATerranean Trip](#) on the way: all the participating restaurants are going to offer for a whole week two special and original Italian regional recipes. During the event everyone will be also able to win a stay in Bologna or Rome, thanks to an Instagram contest especially organized. If tasting and photographing are not enough, learn who to make delicious ravioli and tortelli during the special [Pasta Madre Workshop](#) taking place on November 23rd.

The event. For one week some of the best Italian restaurants in Berlin will offer a first course of pasta (between two really particular recipes) and a glass of Aperol Spritz, Campari Amalfi, wine or a soft drink and an Averna digestif for just 12€. The offer is valid in all Italian restaurants participating in the event. To enjoy these pasta specialities you just need to go to one of the participating restaurants and ask for the True Italian menu. The True Italian 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. Main sponsors for the event are Campari, Aperol, Averna, Acqua Panna, San Pellegrino, Hotel Bramante Roma and Hotel Touring Bologna.

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What kind of pasta will you be tasting during the event? The aim is to celebrate pasta in all its shapes. Among the recipes proposed you will find the classic fresh homemade pasta, made with eggs and flour (tagliatelle, fettuccine, lasagne, spaghetti alla chitarra, ravioli and any type of filled pasta), handmade pasta with semolina flour and water (orecchiette), potato gnocchi, crespelle and some types of artisanal and top-quality dry pasta. In Germany the average consumption of pasta is 8,5 kg per person a year (in Italy is about 25 kg).

The map. For the True Italian Pasta Week 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, on [Google Maps](#) 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.

True Italian Pasta Week 2019

18th to 24th November 2018

In the 32 participating restaurants, [here](#) the full list with their specialties

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