

# 72 hrs True Italian Food Festival 2020

**The fifth edition of the biggest party of the Italian gastronomy ever organised in Germany**

Homemade ravioli stuffed with ricotta and mozzarella in gorgonzola sauce with parmesan, pecorino from Abruzzo and emmental with a sprinkling of walnuts and truffle, Saltimbocca alla romana (small veal roulade with prosciutto and sage filling), sarde in saor (sweet and sour sardines), pappardelle with wild boar ragout and truffle oil, caponata, parmigiana, polenta balls with bagna cauda, selection of Italian cold cuts and cheese with homemade tigelle (typical Italian thin round shaped bread), focaccia filled with porchetta from Ariccia, Roman pinsa... The 72 hrs True Italian Food, the festival of the best Italian regional cuisine in Berlin, is taking place again from September 23rd to 26th and for only 8€ it's possible to taste one of these specialties together with an Aperol Spritz, a glass of wine or a soft drink. This is now the fifth edition (6.000 menus have been sold in 2019) which will be carried out in accordance with current regulations regarding the prevention of infections. Furthermore, almost all restaurants will give the possibility to take the 72 hrs offer to-go. The event's goal is to spread the true Italian culinary culture abroad, which for us doesn't involve the chef's nationality but the quality of ingredients and the simplicity of the recipes, even when they are innovative.

**How the festival works.** To taste one of the 30 specialties specifically thought for the event, you just have to go between Wednesday from 5 pm and Saturday evening (72 hours or a little more), in one of the 30 participating places and ask

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for the True Italian promotion (every place has its own). At that point, every customer will have the chance to choose between staying and trying something else on the menu or carrying on the tour to another True Italian restaurant.

**The map.** In order to facilitate your 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 specialities. The map is available both as a [PDF file](#) and on [Google Maps](#).

**The contests.** On occasion of the event, True Italian also organises two different contests: the first one rewarding the visitors of the largest number of participating restaurants (two 60€ voucher to be spent on italian products are on the line), while the second one is going to be instagram focused and recognizes the three best posted pictures of the event (here you could win a one night stay in Hamburgo, a massage or a SPA entry in two outstanding hotels in Berlin). Further information about the contests and the full list of the participating restaurants [here](#).

**The participant's selection, partner and sponsors.** All the participating places have been selected by the online magazine Berlino Magazine. The festival is organised by [Berlin Italian Communication](#) with the support of the Italian Cultural Institutes of Berlin. Sponsors are [Aperol](#), [Acqua Panna](#), [San Pellegrino](#) and [Movi](#).

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