

72HRS TRUE ITALIAN FOOD FESTIVAL

7TH EDITION



29 MARCH 1 APRIL 2023

A SMALL PORTION OF AN ITALIAN SPECIALTY + A DRINK SELECTED BY EACH RESTAURANT + A SWEET TREAT FOR A GREAT CONCLUSION = 9€

AMAZING ITALIAN APERITIVO

3 PARTS OF PROSECCO
2 PARTS OF SARTI ROSA
1 PART OF SODA WATER
A LIME SLICE

SARTI Spritz

* Enjoy responsibly

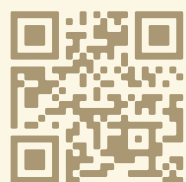
Sarti Spritz by Campari, the fruity Italian aperitif with red orange, mango and passion fruit

BABBI

PICCOLI PIACERI QUOTIDIANI

1952

Since 1952, who chooses Babbi confectionary specialties chooses quality, variety and a sweet emotion for both the eyes and the mouth.



Discover all Babbi products



FROM MARCH 29 AT 5PM
UNTIL THE EVENING OF APRIL 1ST

A 4-DAYS-LONG
ITALIAN APERITIVO.

INSTAGRAM CONTEST

1. Post a picture on your Instagram profile
2. Use the hashtag #72hrstrueitalian
3. Tag @trueitalianfood and add the geolocalization

→ WIN A WONDERFUL STAY IN BERGAMO,
ITALY'S CAPITAL OF CULTURE 2023 ←

f @trueitalianfood i @TrueItalianAuthenticFood



MAP OF THE PARTICIPATING

RESTAURANTS, PIZZERIAS & WINERIES



OUR PARTNERS

SARTI
— 1885 —
ITALIA

CRODINO
— DAL 1965 —

BABBI
PICCOLI PIACERI QUOTIDIANI
1952



OUR MEDIA PARTNERS



ORGANIZED BY

BIC Berlin Italian Communication

→ COMING NEXT
BERLIN ICE CREAM WEEK
APRIL 20-26, 2023

72HRS

TRUE ITALIAN

FOOD FESTIVAL

HOW IT WORKS

MAP OF THE BEST ITALIAN RESTAURANTS

PIZZERIAS & WINERIES

- ➔ Discover all the Italian regional specialties offered by each restaurant
- ➔ Once inside, ask for the event's special offer and enjoy your aperitivo for €9
- ➔ Choose to stay and have dinner, or move to the next place for another aperitivo

72HRS

TRUE ITALIAN

FOOD FESTIVAL

7TH EDITION

SELECTED ITALIAN RESTAURANTS

41

A TRAVELING TOUR LOOKING FOR THE BEST ITALIAN APERITIVO IN BERLIN

+

+

=

9€

2023

29 MARCH

1 APRIL

MITTE

BAR Internazionale

Rosa-Luxemburg-Str. 31 - U2 Rosa-Luxemburg-Pl.
Three vegetarian bruschette of the day (tomato, caprese and fresh grilled vegetables)

Cappuccino Grand Café

- Offer available from 12 pm to 7 pm

Tucholskyst. 36 - S Oranienburger Str.

Superfood mini sandwich: whole grain bread, fresh avocado, homemade basil pesto and roasted almonds

Capvin

Weinbergsweg 24 - U8 Rosenthaler Pl.

"Saltimbocca Napoletani": homemade Neapolitan sandwich with Tyrolean speck, caciocavallo cheese and oil marinated aubergine, or with green pesto, tomatoes and buffalo mozzarella

Cuore di Vetro

Max-Beer-Str. 33 - U2 Rosa-Luxemburg-Pl.

Tigelle or pizzette sfoglia cagliaritano (small puff pastry pizza) or focaccia toscana served with 3 sauces (pesto, ricotta and mozzarella, spicy tomato)

Dolci e Salati

Rathausstr. 5 - S/U2/U5/U8 Alexanderpl.

Arancino with ragout or arancino with artichokes

ItaloFritzen

Friedrichstr. 105 - S/U6 Friedrichstr.

Rigatoni carbonara with cauliflower pesto and parmesan focaccia

La Focacceria

Fehrbelliner Str. 24 - U8 Rosenthaler Pl.

Focaccia with potatoes, green asparagus, roasted onions and crème fraîche

Lovebirds - Contemporary Pizza

Rosenthaler Str. 3 - U8 Rosenthaler Pl.

Slice of pan pizza with five-grain flour, lemon zest, stracciatella cheese, licorice-flavored asparagus and crispy puffed rice

Marina Blu

- Offer available from 5 pm to 7 pm

Weinbergsweg 8a - U8 Rosenthaler Pl.

Fish balls

Mozzarella Bar

- Offer available from 12 pm to 7 pm

Auguststr. 34 - U8 Weinmeisterstr.

"Ciambotta Lucana": two Lucanian mini sandwiches, one filled with vegetables and one with salami

Portamivia - Bottega Alimentare

Fromet-und-Moses-Mendelssohn-Pl. 2 - U6 Hochstr.

Calabrian antipasti plate

Come Va' Va'

Danziger Str. 144 - M10 Arnswalder Pl.

Bruschetta with Norcia sausage and mascarpone-pistachio cream

Cicala Caffetteria Italiana

Schönhauser Allee 185 - U2 Rosa-Luxemburg-Pl.

"Pizza alla glassa palermitana": slice of pizza with beef-potato stew and cheese

Spaghetteria Pasta-Bar

Hollwitzstr. 89 - M10 Husemannstr.

"Impepata di cozze": peppered mussels with bread croutons

Trancina

Stargarder Str. 39 - S Prenzlauer Allee

Arancino with ragout or with spinach and mozzarella or with aubergines

PRENZLAUER BERG

FRIEDRICHSHAIN

Cargo Gastronomia

Samariterstr. 37 - U5 Samariterstr.

Apulian focaccia with stracciatella cheese from Andria and chopped pistachios

Coppa di Pasta

Neue Bahnhofstr. 25 - S Ostkreuz

Homemade canestrini with ricotta and pistachio pesto

MedEATerranean Trip

Gabriel-Max-Str. 19 - M10 Grünberger Str.

Homemade pumpkin and pistachio gnocchi on a bed of purple cabbage

Partenope 081

Gärtnerstr. 15 - M10 Grünberger Str.

"Frittatina di pasta": pasta fritters with sausage and broccoli or alla Norma (with aubergines)

Pizza Mario x Gambino

Stralauer Pl. 30-31 - S Ostbahnhof

"Pettole pugliesi": small fried dough balls with ricotta cream, sea salt, pepper and lemon zest

Sicula Bar

Scharnweberstr. 46 - U5 Samariterstr.

"Pane e pannelle": sandwich with panelle (Sicilian chickpeas flour fritters)

Spaccanapoli Nr. 12

Wühlischstr. 12 - S Ostkreuz

Fried anchovies with stracciatella cheese cream

L'Antica Pizzeria Da Michele

Fritz-Reuter-Str. 7 - S/U4 Innsbrucker Pl.

Aubergine rolls with fiordilatte mozzarella from Agerola, homemade tomato sauce and homemade creamy bechamel sauce

Prometeo

Goebenstr. 3 - U2 Bülowstr.

Montanara (small fried pizza) with tomato, mozzarella, parmesan and basil

Terra Verde

Grunewaldstr. 78 - U7 Eisenacher Str.

Arancino with porchetta, primo sale cheese and saffron or arancino with vegetables, both served with mixed vegetarian antipasti

Trattoria LuNa

Gotenstr. 18 - S Schöneberg

Trilogy of homemade bruschettas: sausage and broccoli, scampi on a spicy avocado cream, cherry tomatoes and buffalo mozzarella bocconcini on basil pesto

Enoteca L'Angolino

Knesebeckstr. 92 - U2 Ernst-Reuter-Pl.

Sarde in saor (sweet and sour sardines)

LimaLima Ristorantino

Schlüterstr. 74 - U2 Ernst-Reuter-Pl.

"Tris Campano": courgette flower stuffed with provola cheese, Neapolitan arancino and aubergine ball

Vinoteca Berlin

Windscheidstr. 22 - S Charlottenburg

Canederlo (large gnocco from Trentino) with spinach, cheese or beetroot

CHARLOTTENBURG

NEUKÖLN

Barettino

Reuterstr. 59 - U7/U8 Hermannpl.

Mixed antipasti plate with cold cuts, cheese and mixed vegetables

Gran Casino

Weserstr. 208 - U7/U8 Hermannpl.

Three vegetarian bruschette of the day (tomato, caprese and fresh grilled vegetables)

IL KINO

Nansenstr. 22 - U8 Schönleistr.

Arancino with ragout or vegan arancino

Vier Ecken - Seasonal Pizza

Böhmische Str. 14 - S Sonnenallee

"Pizza alla pala": slice of Roman style pizza with fennel, cherry tomatoes, mozzarella and parmesan

Amici Amici - Sicilian Street Food

Mehringdamm 40 - U6/U7 Mehringdamm

Arancino with meat, fish or vegetables

Facciola

Forster Str. 5 - U1/U3 Görlitzer Bahnhof

Baked tomino (cheese from Piedmont)

InCibus

Monumentenstr. 26 - S/U7 Yorckstr.

Apulian-style fried aubergine balls with pecorino and mint

Sorella

Spreewaldpl. 5 - U1/U3 Görlitzer Bahnhof

Aubergine parmigiana

Terra

Grimmstr. 1 - U1/U3/U8 Hottbusser Tor

The Green Polenta (baked polenta with organic "Sicilian" avocado and sun-dried tomatoes) and the Porcino Polenta (polenta crisps with dried porcini sauce and parmesan)

Zerostress Pizza

Lausitzer Pl. 10 - U1/U3 Görlitzer Bahnhof

Mixed antipasti plate

Zerostress Weinbar

Friesenstr. 21 - U7 Gneisenaustr.

Mixed antipasti plate

Trattoria Lauretta

Burgemeisterstr. 74 - U6 Ullsteinstr.

"Crespella": Italian savoury crêpe with ricotta, bresaola, parmesan and arugula

TEMPELHOF

↓

SARTI SPRITZ

SPRITZ

↓

WINE

WINE

↓

BEER

BEER

↓

ALCOHOL FREE OPTION

CIDRINO

* Check the opening times of the restaurants online.

A VEGETARIAN OPTION IS ALWAYS
AVAILABLE IN EVERY RESTAURANT



NATURALLY VEGAN OR
VEGAN OPTION AVAILABLE

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