



Italian Street Food Festival

23rd-24th June 2018 - Osthafen Berlin

Arancini, fried pizza, focaccia, panuozzi, prawns with ice, salt codfish balls, “cuoppi” (cones filled with seafood, meat or vegetarian), sandwiches with “porchetta” (roasted and flavoured pork) or with fried octopus, tasty cream puffs and cakes, real Neapolitan espresso and much more... The first edition of the [Italian Street Food Festival](#) is coming to Berlin and aims to celebrate the best Italian culinary tradition in Berlin. The “Belpaese” doesn’t only stand out for the cities of art and its beautiful beaches but also and especially for its delicious food. The Italian Street Food Festival wants to represent the Italian culinary diversity, the traditional street food that every year attracts tourists from all over the world. True Italian will also organize a photo contest during the event and the author of the post with the most likes will win a 3-day stay in the B&B “[L’Attico 261](#)” in Palermo, capital city of Italian street food.

The event. The first edition of the Italian Street Food Festival will be held on Saturday 23rd and Sunday 24th of June from 10 am to 10 pm at [Osthafen](#) (Alt Stralau 1-2, 10245 Berlin) and will involve the participation of more than 15 stands and food trucks. An unmissable event where guests can savor the most varied Italian specialities for everyone’s tastes, accompanied by DJ sets and theater performances which will be held on Osthafen’s beautiful beach along the river. The entry is for free. Like the other events organized by True Italian (the [72 hrs True Italian Food](#) is scheduled from 27th to 30th September), this initiative aims to promote the excellence and variety of true Italian cuisine abroad.

The True Italian project. True Italian is a network that aims to preserve authentic Italian restaurants found in Berlin through its brand, as well as a number of other initiatives and events held during the year. The project is pursued by Berlin Italian Communication/Berlino Magazine, a reference point for Italians and all fond of Italy in Berlin. True Italian is composed by all of those representing Italian cuisine who show their passion in spreading the culture of “good eating”, starting from the product selection. When we talk about True Italian, we don’t only focus on the chef/owner’s nationality but also on their attitude towards food. Creativity in recipes and high quality ingredients: these are the key focus points for True Italian restaurants.



Italian Street Food Festival

23rd and 24th June from 10 AM to 10 PM

Osthafen (Alt Stralau 1-2, 10245 Berlin)

[Facebook Event](#) - [Facebook page True Italian](#) - [Website True Italian](#) - [Instagram profile True Italian](#)

Participating restaurants and food trucks

[BBQ Fraktion](#) (only on Saturday): Sandwiches with porchetta and pulled pork

[Daviduzzu Sicilian Streetfood Berlin](#): Risotto with shrimps, "cuoppo" with fried mixed fish, sandwich with roasted Sicilian sausage

[Duo - Sicilian ice cream](#): Sicilian ice cream and granita

[Caffè Focacceria San Francesco](#): Arancini, filled brioche, focaccia, calzoni, "sfincione"

[Giuseppe Street Food](#): Fried octopus sandwich, salt codfish balls

[Iandi GastroBar](#): Piadina in two versions: with fennel salami, aubergines and pecorino cheese or with spinach, cherry tomatoes and provola cheese

[Kuchen Von Gaia](#): Italian sweets: bignè, tiramisù, cannoli...

[Malafemmena +39 Berlin](#): Fried pizza

[Manifestaurant](#): First quality ice shrimps

[Medeaterranean Trip](#): Neapolitan "cuoppo" in two versions (with meat and vegetarian), focaccia parigina, Neapolitan fried omelette, caprese cake with chocolate or lemon flavour and profiterrol

[Olio Costa](#) (only on Sunday): Olive oil, balsamic vinegar, olives, "sottoli" (vegetables pickled in oil)

[Orlando Berlin](#): Aubergine parmigiana, caponata, pannelle, arancini

[Pizzare Prenzlauer Berg](#): Panuozzi, pizza muffin and focaccia (vegan options available)

[Prometeo](#): Original porchetta from Ariccia and supplì (arancini Roman style)

[Roma Food](#): Fresh pasta (zucchini pesto and mint, cacio e pepe / and lime, amatriciana), sandwiches with meat balls

[Safé Espresso Bar Napoletano](#): Neapolitan espresso

[Stecco Natura Eis](#): Ice cream on the stick (glutenfree)