

True Italian **PIZZA** *Week*

**With a special event from April 4th to 10th Berlin's best pizzerias
honour the symbol of the Italian cuisine**

One week, thirty-two venues, a lifetime opportunity: 12€ for a pizza, Spritz and Amaro. This is what is going to happen at True Italian Pizza Week's third edition, taking place from April 4th to 10th 2019 and sponsored by the Municipality of Napoli. Berlin is nowadays among those non-Italian cities with the highest concentration of quality pizza places in the world. The best ones have decided not to rival one another, but instead to team up and realize an event that will make it clear once and for all what a true high-quality Italian pizza is.

The most important aspect is not where a pizza maker or the owner of the venue comes from, but rather how careful and attentive one is when it comes to the choice of the ingredients (first of all of the tomato sauce, which must have top quality standards, and the choice of true mozzarella), to the observance of the actual time span the dough needs to rise (at least 9 hours) and to the oven used to bake pizza, which should be ideally wood-fired, but should otherwise be able at least to bake a pizza in a couple of minutes, avoiding to affect the taste and the freshness of the ingredients. From Malafemmina to Prometeo, through Monella, Francucci, Muntagnola and Futura (founded by Standard's ex-pizza chef), Marina Blu (from Contadino sotto le stelle's partners) and Mercato Famous Pizza (originated from Prometeo's owners), the true Italian Pizza Week 2019 will be the biggest festival ever organized in Berlin devoted to one of the main symbols of the Italian cuisine, which since 2017 has also been designated world heritage from UNESCO. Furthermore, the participants will have the chance to win a stay in Naples for two thanks to a special Instagram contest.

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The event is organised by Berlino Magazine in collaboration with the [Italian Cultural Institute of Berlin](#). Sponsors are the Italian liquors [Campari](#), [Aperol](#) and [Averna](#), the Italian waters [Acqua Panna](#) & [San Pellegrino](#), the leader in catering equipment [Moretti Forni](#), the German retail company [METRO Deutschland](#), and three hotels in Naples: [Hotel Santa Brigida Napoli](#), [Hotel Naples](#) and [Hotel Maison Degas](#). The event's media partners are [Berlin Loves You](#), [Berlin Amateurs](#) and, of course, Berlino Magazine.

True Italian Pizza Week 2019: how it works

True Italian Pizza Week will take place from April 4th to 10th [in the 32 participating restaurants](#) in Berlin. In 25 places it will be possible to taste authentic Italian pizza (choosing between two kinds) and match it with an Aperol Spritz or a Campari Amalfi cocktail and an Amaro Averna for just 12€. In other 7 places, where it's not possible to prepare cocktails, the offer is 10€ and contains a beer or soft drink. No card or ticket is needed: Berliners can just go to their favorite pizzerias of our list and ask for the event specialty. They will also be provided with a [city metro map](#) in which the stations are replaced by the pizzerias taking part in the event.

True Italian Pizza Week 2019: April 4th to 10th

Participating restaurants, addresses, opening times and offers in English [at this link](#)

Facebook event: [True Italian Pizza Week 2019](#)

Facebook: [True Italian](#) (@TrueItalianAuthenticFood)

Website: [trueitalian.top](#) - Instagram: [trueitalianberlin](#)

Next True Italian events

22nd - 23rd June 2019: [Italian Street Food Festival](#)

18th - 21st September 2019: [72 hrs True Italian Food](#)

18th - 24th November 2019: [True Italian Pasta Week](#)