

True Italian Pasta Week: celebrating the variety of good and authentic Italian pasta in Berlin

Lasagne with truffle and pumpkin; Homemade Pizzoccheri with latteria cheese, potatoes, garlic, butter, and pepper; Culurgiones with squid ink dough stuffed with octopus and potatoes; Amatriciana alla lucana; Fresh spaghetti alla Norma in an aubergine roll with smoked provolone cheese; Fettuccine with duck ragout; Fresh orecchiette with fennel sausage, celeriac cream, artisanal Tarallo crumble and much more... True Italian has organized a dedicated event to celebrate the symbol of Italian cuisine par excellence: the [True Italian Pasta Week](#) from November 22nd to the 28th. Starting from Trattoria à Muntagnola to Docg, stopping by at Mani in Pasta and Vino e Basilico on the way: all the participating restaurants are going to offer for a whole week two special and original Italian regional pasta recipes. In the last few months, especially in the restaurant scene, card payments have become more and more popular. We are therefore delighted that SumUp, a provider of comprehensive payment solutions, especially for small merchants, is once again supporting the True Italian events with full conviction. Thanks to an Instagram contest especially organized, it's also possible to win a 3-nights-a stay for 2 people in Bari, capital of handmade orecchiette.

The event. For one week [33 of the best Italian restaurants in Berlin](#) will offer a pasta dish (a choice between two very special recipes) and an Aperol Spritz or a glass of wine for just 14 €. 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 organized by [True Italian](#) as part of the *week of Italian cuisine in the world*. Partners of the event are [Aperol](#), [SumUp](#), [Paynoweatlater](#), [Acqua Panna - S. Pellegrino](#), [Mammafiore](#), [Tartufi Jimmy](#), [Montanari Gruzza](#), [Armando Pasta](#) and [Palazzo Calò](#) in Bari.

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, prepared 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, culugiornes (Sardinian ravioli), pizzoccheri (pasta from Lombardy) 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 it is about 25 kg).

The map. In order to immediately see where all the restaurants participating in the event are located, an illustrated map based on the Berlin public transport map has been created, indicating area by area all the restaurants with their addresses and specialties. The map is available either [downloadable in PDF](#), on [Google Maps](#) or in paper version as flyer in all the participating restaurants.

With a card, please. In many of the participating restaurants, thanks to the cooperation with SumUp, cashless payments can be made using a card reader, so that any payment can be made easily via card, mobile phone and, preferably, contactless. A current analysis by SumUp shows that, for example, the average transactions per retailer in Berlin are already almost twice as high as in the rest of Germany. In 2021 alone, more than every second card payment (59 percent) was made contactless in the German capital.

The True Italian project. True Italian is a project founded in 2015 by [Berlin Italian Communication](#) (the trademark is registered at the Deutsches Patent- und Markenamt and the l'EUIPO). Its aim is to create a network that promotes and adds an extra value to the Italian tradition in Germany. In fact, every True Italian place has a sticker with the True Italian logo on its window proving its participation in the network. 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 the cuisine.

True Italian Pasta Week 2021

22nd to 28th November 2021

In the 33 participating restaurants, [here](#) the full list with their specialties

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