

TRUE ITALIAN PASTA WEEK

18-24 NOV 2024

IN 45 OF THE BEST ITALIAN RESTAURANTS IN BERLIN

18€

A SPECIAL MENU FOR ONE WEEK IN 45 ITALIAN RESTAURANTS IN BERLIN

6th EDITION

#hungryface

WIN AN AMAZING STAY IN MILAN

MAP OF THE 45 PARTICIPATING RESTAURANTS

Don't forget to check the opening hours online

PASTA IS ALWAYS A GOOD IDEA!

FOLLOW US

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Instagram Contest WIN AN AMAZING STAY IN MILAN

- Show us your best #hungryface
- 1 Post a **photo** or a **reel** with one of the event pasta dishes
 - 2 Tag **@trueitalianfood** and **@trueitalianpastaweek** in the post
 - 3 Use the hashtag **#hungryface**
 - 4 Geo-locate the restaurant
- Cross your fingers and stay hungry!



TRUE ITALIAN PASTA WEEK

SPECIAL MENU



MITTE & WEDDING

ALLORA - ITALIAN CONTEMPORARY ATTITUDE

Manifesto Market, Alte Potsdamer Str. 7 S/U2 Potsdamer Pl.
Tagliatelle Bolognese OR Gnocchi with pumpkin, gorgonzola and chestnuts (vegan option without gorgonzola)

BAR INTERNAZIONALE

Rosa-Luxemburg-Str. 31 U2 Rosa-Luxemburg-Pl.
Gnocchi alla Sorrentina with tomato sauce and mozzarella OR Paccheri with salsiccia and artichokes (spicy)

BISTRO RIBELLE

Reinhardtstr. 9 S/U6 Friedrichstr.
Roman-style pasta alla carbonara OR Pasta with taleggio, pumpkin and walnuts

CAPPUCCINO GRAND CAFÉ

Tucholskystr. 36 S Oranienburger Str.
Lasagna with 100% beef ragout and 'nduja OR Lasagna vegetariana with zucchini cream, basil pesto, mozzarella and parmesan

CHIAIA

Linienstr. 113 S Oranienburger Str.
Casarecce with aubergines, cherry tomatoes and pecorino romano (vegan option without pecorino) OR Calamarata with baked pumpkin cream, Tuscan salsiccia and stracciatella cheese

ITALOFRITZEN

Friedrichstr. 105 S/U6 Friedrichstr.
Tubetti with salsiccia ragout and baby spinach OR Tubetti with tomato pesto, black olives and basil

LA PREMIATA Offer available from 12 pm to 6 pm

Weinbergsweg 4 U8 Rosenthaler Pl.
Fresh casarecce with artichokes, speck and pecorino OR Fresh tagliatelle with dried tomato and almond pesto, broccoli and crunchy breadcrumbs flavoured with herbs (vegan)

MARINA BLU

Weinbergsweg 8a U8 Rosenthaler Pl.
Gnocchi in pumpkin cream with pumpkin seeds, guanciale and stracciatella cheese (vegetarian option without guanciale) OR Strozzapreti with zucchini cream and prawns

MOZZARELLA BAR Offer available from 12 pm to 6 pm

Auguststr. 34 U8 Rosenthaler Pl.
Cavatelli with turnip tops, taralli crumbles and anchovy fillets OR Tagliatelle with rocket pesto, dried tomatoes and almonds (vegan)

SPAZIO ITALIAN BISTROT

Torfstr. 15 U9 Amrumer Str.
Fettuccine with butter and lime, stracciatella cheese, shrimp tartare and confit tomatoes OR Ravioli filled with gorgonzola and pears on radicchio cream, with pecorino, crunchy speck and basil pesto (vegetarian and vegan option available for both recipes)

VINO & BASILICO

Tucholskystr. 18/20 S Oranienburger Str.
Tagliatelle with oxtail ragout OR Mixed pasta with potatoes and truffled scamorza cheese

PRENZLAUER BERG

COME VA' VA'

Danziger Str. 144 M10 Arnswalder Pl.
Gnocchi alla Carbozucca: homemade gnocchi with pumpkin cream, guanciale and pecorino OR Gnocchi 2.V: homemade gnocchi with pumpkin cream and fried onions (vegan)

GINA BISTROT Open exceptionally on Friday, Saturday and Sunday from 6 pm to 9 pm

Zionskirchstr. 77 U2 Senefelderpl.
Spicy orecchiette with broccoli (vegan) OR Tonnarelli all'Amatriciana: tomato sauce, guanciale and pecorino

MALAFEMMENA PRENZLAUER BERG

Danziger Str. 16 U2 Eberswalder Str.
Timballo of tagliatelle, béchamel, peas, minced meat and parmesan OR Pasta and chickpeas with parsley pesto and semi-dry cherry tomato cream (vegan)

OSTERIA TRESSANTI

Prenzlauer Allee 41 M10 Prenzlauer Allee/Danziger Str.
Spaghetti with buffalo ricotta, basil, sun-dried tomatoes and walnuts OR Spaghetti alla puttanesca: capers, olives and cherry tomatoes (vegan)

KREUZBERG & NEUKÖLLN

AMICI AMICI

Mehringdamm 40 U6/U7 Mehringdamm
Paccheri with pumpkin, walnuts and gorgonzola OR Pappardelle with wild boar ragout

BARETTINO

Reuterstr. 59 U7/U8 Hermannpl.
Lasagna with beef ragout baked in a wood oven OR Baked conchiglioni filled with ricotta and radicchio

LA BREZZA

Weserstr. 16 U7/U8 Hermannpl.
Tagliatelle with tomato sauce and burrata OR Tagliatelle with parmesan cream and truffle

LA PECORA NERA

Herrfurthpl. 6 U8 Boddinstr.
Paccheri with salami ragout OR Ricotta-gnocchi with pumpkin, parmesan cream and fried sage

TERRA

Grimmstr. 1 U1/U3/U8 Kottbusser Tor
The Purple Sleeve: mezze maniche with German cabbage, almond and thyme pesto (vegan) OR The Savory Fettuccine: fettuccine with caciocavallo cheese from Sila, 'nduja from Spilinga, potatoes and winter savory

UTOPIE BISTROT

Jonasstr. 23 U8 Leinestr.
Gnocchetti alla Campidanese: pasta with salsiccia ragout OR Mezze maniche with grilled pumpkin, walnuts and gorgonzola (vegan option without gorgonzola)

FRIEDRICHSHAIN

CARGO GASTRONOMIA

Samariterstr. 37 U5 Samariterstr.
Fresh orecchiette with meatballs in tomato sauce, parmesan fondue, black olive powder and fresh basil OR Fresh scialatielli with pumpkin and leek cream, friarielli, toasted hazelnuts and parmesan fondue (vegan option without fondue)

IL MORO

Wühlischstr. 39a M13 Wühlischstr./Gärtnerstr.
Pasta 'ntaganata: mezze maniche rigate with broccoli, anchovies, black olives, fresh ricotta and toasted breadcrumbs OR Homemade pumpkin gnocchi with beans cream and parmesan fondue

LET ENZO OUT

Revaler Str. 17 M13 Wühlischstr./Gärtnerstr.
Homemade tagliatelle alla boscaiola: salsiccia ragout, mushrooms, tomato sauce, onion, garlic and parsley OR Homemade trottole with gorgonzola and pears cream (vegan option with pumpkin cream, thyme panko and toasted almonds)

PIZZA MARIO X GAMBINO

Stralauer Pl. 30-31 S Ostbahnhof
Penne alla Norma: aubergines, tomato sauce, basil and parmesan OR Rigatoni with ossobuco (braised veal shank) ragout and parmesan

SICULA BAR

Scharnweberstr. 46 U5 Samariterstr.
Casarecce with cauliflower cooked in red wine with sultanas, almonds and toasted breadcrumbs (vegan) OR Anelletti alla Palermitana with mixed meat sauce, peas, aubergines and cheese

SOULTY FOOD CLUB Open exceptionally every day from 6 pm to 10 pm

Gabriel-Max-Str. 19 M13 Wühlischstr./Gärtnerstr.
Carbonara alla Souly: guanciale, pecorino, onsen egg (slow cooked thermal egg), and pepper OR Homemade tortelloni with ricotta, truffle, and parmesan foam (vegan option available: gnocchetti with pesto and broccoli)

SPACCANAPOLI NR. 12

Wühlischstr. 12 S Ostkreuz
Sedani all'Amatriciana (tomato sauce, guanciale and pecorino) with stracciatella cheese and crumbled Apulian taralli OR Sedani with radicchio cream, vegan mozzarella and walnut crumble (vegan)

SPINA BERLIN

Seumestr. 2 M13 Wühlischstr./Gärtnerstr.
Pappardelle with wild boar Genovese (Neapolitan white ragout) OR Tagliatelle with mushrooms and saffron

TREPTOW-KÖPENICK

CENTO MOLLICHE TRATTORIA & PIZZERIA

Hasselwerderstr. 32 S Schöneeweide
Pappardelle with wild boar ragout and porcini mushrooms OR Fusilloni in turnip tops cream with diced Hokkaido pumpkin and burrata (vegan option without burrata)

SCHÖNEBERG & TEMPELHOF

CAFFÈ MANIA

Grunewaldstr. 89 U7 Kleistpark
Pasta with Sorrento lemon cream and parmesan (vegan option with vegan butter and cheese) OR Potato gnocchi with mussels and pecorino

GANZO

Friedrich-Wilhelm-Str. 67 U6 Kaiserin-Augusta-Str.
Tagliatelle with Tuscan ragout: 50% pork and 50% beef with bay leaves, rosemary and juniper OR Tagliatelle with hazelnut pesto and pecorino

LAGALANTE

Grunewaldstr. 82 U7 Eisenacher Str.
Orecchiette with turnip tops with anchovies (vegan option without anchovies) OR Spojta lorda: ricotta-filled squares in meat broth

MALAFEMMENA

Hauptstr. 85 S/U4 Innsbrucker Pl.
Two big ravioli filled with Neapolitan ragout OR Lasagna with vegan ragout (vegan)

PROMETEO

Goebenstr. 3 U2 Bülowstr.
Fresh cavatelli with beans and mussels OR Fresh laganari Prometeo all'ortolana (fresh seasonal vegetables) with salsiccia from Norcia

TALEA

Ebersstr. 27a S Schöneberg
Bigoli with duck ragout OR Gnocchi with chestnuts cream, goat gorgonzola and sage

TRATTORIA A' MUNTAGNOLA

Fuggerstr. 27a U1/U2/U3 Wittenbergpl.
Tagliolini with black olives, capers and sardines in date tomato sauce OR Trenette with gorgonzola and walnuts

TRATTORIA LAURETTA

Burgemeisterstr. 74 U6 Kaiserin-Augusta-Str.
Spaghetti cacio e pepe: pecorino cream and pepper OR Gnocchi with arugula pesto, crayfish and toasted almond grain

TRATTORIA LUNA

Gotenstr. 18 S Schöneberg
Mixed pasta with provola, potatoes and crispy guanciale (vegetarian option without guanciale) OR Fusilloni alla boscaiola with mixed mushrooms and salted ricotta

CHARLOTTENBURG & HALENSEE

BELLUCCI BAR CAFÉ

Kurfürstendamm 63 U7 Adenauerpl.
Neapolitan paccheri with guanciale and carrots in San Marzano tomato sauce OR Spaghetti al cartoccio with seafood

FRIZZA BISTRO & CAFÉ

Nürnbergstr. 8 U1/U2/U3 Wittenbergpl.
Reginette with pistachio pesto OR Reginette with white veal ragout

LIMALIMA RISTORANTINO

Schlüterstr. 74 U2 Ernst-Reuter-Pl.
Gnocchi with gorgonzola and mushrooms OR Penne with zucchini pesto and mussels

MODÌ SALUMERIA & BISTROT

Ringbahnstr. 4 S Halensee
Cavatelli Lucani Pop with stracciatella cheese, cherry tomatoes, cardoncelli mushrooms and crusco pepper (vegan option without stracciatella cheese) OR Gnocchi Modi with gorgonzola, walnuts and truffle sauce

QUANTO BASTA

Leibnizstr. 74 S Savignypl.
Fusilloni with mussels and cacio e pepe foam (pecorino and pepper) OR Homemade tagliatelle with porcini mushrooms

RISTORANTE ENOTECA L'ANGOLINO

Knesebeckstr. 92 U2 Ernst-Reuter-Pl.
Linguine with artichokes and Sardinian pecorino OR Reginette with venison ragout

TIRAMIGIÙ

Düsseldorfer Str. 68 U3 Hohenzollernpl.
Gnocchi alla Romana: semolina gnocchi with pecorino OR Pasta e fagioli: fresh maltagliati with beans (vegan)

VINOTECA BERLIN

Windscheidstr. 22 S Charlottenburg
Bis of canederli (traditional bread gnocchi from Trentino): one with speck and one with cheese OR One with spinach and one with red beetroot

For one week, look out for the
SPECIAL PASTA WEEK OFFER
in 45 restaurants around Berlin:

 an **authentic Italian pasta dish**
choose one out of two different recipes

 an **Aperol Spritz** or a **glass of wine**
(red or white)

 a **Limoncello DICAPRI Crema**
as a digestive

18€

COMING NEXT

PANETTONE & FRIENDS FESTIVAL

30 NOV - 01 DEC, Arena Market Berlin



VEGAN OPTION



GLUTEN FREE OPTION
*POSSIBLE EXTRA CHARGE