

14-20 NOVEMBER 2022
TRUE ITALIAN

PASTA WEEK

IN 32 OF THE BEST ITALIAN RESTAURANTS IN BERLIN



= 15€

PASTA IS ALWAYS A GOOD IDEA.

For one week, look out for the special Pasta Week offer in 32 restaurants around Berlin: enjoy an authentic Italian pasta dish (choose one out of two different recipes) and an Aperol Spritz, a glass of wine or a soft drink.



+ = 15€

#hungryface
WIN AN EXCITING STAY IN BOLOGNA

Show us your best #hungryface, post a photo or a reel with one of the event pasta dishes! Add the hashtags #trueitalianpastaweek and #hungryface, tag the profile @trueitalianfood, locate the restaurant. Cross your fingers and win a stay to the Italian Pasta Capital city: Bologna!

THE PARTICIPATING RESTAURANTS

Don't forget to check the opening hours online

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Italian Christmas Market
coming next Arena Berlin 3-4 DECEMBER



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TRUE ITALIAN

PASTA WEEK

IN 32 OF THE
BEST ITALIAN
RESTAURANTS
IN BERLIN



A SPECIAL MENU
FOR ONE WEEK IN 32
ITALIAN RESTAURANTS
IN BERLIN

true-italian.com/pastaweek



MITTE

BAR INTERNAZIONALE WINE

Rosa-Luxemburg-Str. 31 U2 Rosa-Luxemburg-Platz
Paccheri *alla Norma* OR Caserecce with Tropea onions and sausage

BÖTZOW-PRIVAT SPRITZ

Linienstr. 113 S Oranienburger Str.
Paccheri with sausage and porcini mushrooms
OR Lasagne with ricotta and truffle

ITALOFRITZEN WINE

Friedrichstr. 105 S/U6 Friedrichstr.
Homemade tagliatelle with sausage ragout and broccoli OR Fresh spinach maccheroni with pears, walnuts and gorgonzola cream

MARINA BLU WINE

Weinbergsweg 8a U8 Rosenthaler Platz
Gnocchi cacio & pepe (pecorino and pepper) with guanciale on a pumpkin cream (vegetarian option available) OR Paccheri with squid, cherry tomatoes, capers and breadcrumbs

MOZZARELLA BAR WINE

Auguststr. 34 U8 Rosenthaler Platz
Homemade cavatelli with flat pancetta, oven-baked olives, tomato sauce, ricotta and pecorino OR Homemade tagliolini with garlic, oil, broccoli, crusco peppers and breadcrumbs

FRIEDRICHSHAIN

CARGO GASTRONOMIA SPRITZ

Samariterstr. 37 U5 Samariterstr.
Fresh orecchiette with pumpkin cream, friarielli and salted ricotta (or aromatic toasted bread crumble, vegan option) OR Fresh maccheroni *al ferretto* (made by rolling it over a tool called *ferretto*) with sausage, potato cream, red onions from Tropea and Roman pecorino

COPPA DI PASTA WINE

Neue Bahnhofstr. 25 S Ostkreuz
Homemade tagliatelle alla veggie carbonara with smoked tofu and truffle OR Homemade tagliatelle in a lemon sauce and salmon

MADRE WINE

Gärtnerstr. 12 M10 Grünberger Str./Warschauer Str.
Paccheri from Gragnano with prawns, bisque, mint courgettes OR Spaghetti from Gragnano with friarielli and cherry tomatoes

MEDEATERANNEAN TRIP SPRITZ

Gabriel-Max-Str. 19 M10 Grünberger Str./Warschauer Str.
Homemade pistachio gnocchi on a pumpkin cream (vegan) OR Homemade squid ink tagliatelle with squid, cherry tomatoes and burrata

IL MORO SPRITZ

Wühlischstr. 39A S/U1/U3/M10 Warschauer Str.
Baked pasta *alla Norma* with fried aubergines, tomato sauce and salted ricotta OR Spaghetti *alla tarantina* with mussels, garlic, oil and parsley

SICULA BAR WINE

Scharnweberstr. 46 U5 Samariterstr.
Calamarata with swordfish, mint and cherry tomatoes OR Lasagne with pumpkin béchamel sauce and chopped pistachios

SPACCANAPOLI NR. 12 SPRITZ

Wühlischstr. 12 S Ostkreuz
Puff pastry timbale with porcini mushrooms, sausage, pumpkin, béchamel and herbs from Provence OR Lasagna Contadina with peppers, olives, capers, aubergines, zucchini and vegan béchamel

NEUKÖLLN

BARETTINO SPRITZ

Reuterstr. 59 U7/U8 Hermannplatz
Fresh maccheroncini with sausage ragout OR Spaghetti *aglio, olio e peperoncino* (garlic, olive oil and chili, vegan)

DOCG WINE

Emser Str. 120 S/U8 Hermannstr.
Gnocchi *al tegamino* (baked) with guanciale and walnuts served with taleggio cheese cream OR Farfalle with gorgonzola cream, truffle and zucchini

GRAN CASINO WINE

Weserstr. 208 U7/U8 Hermannplatz
Calamarata with sausage and friarielli OR Linguine with veracious clams

KREUZBERG

GLASWEISE WEINBAR WINE

Reichenberger Str. 109 U1/U3 Görlitzer Bahnhof
Homemade gnocchi with creamy basil pesto OR Homemade gnocchi with fresh tomato sauce

TERRA WINE

Grimmstr. 1 U1/U3/U8 Kottbusser Tor
Yellow pappardelle: fresh pappardelle with yellow tomato sauce, 'nduja, stracciatella and herbs OR Buckwheat pizzoccheri with dandelion, farm salted ricotta and herbs (also vegan)

SCHÖNEBERG

TRATTORIA LUNA SPRITZ

Gotenstr. 18 S Südkreuz
Homemade pappardelle with pumpkin cream and amaretto breadcrumbs OR Homemade gnocchi with radicchio and Italian speck

PROMETEO SPRITZ

Goebenstr. 3 U2 Bülowstr.
Pappardelle with wild boar ragout OR Rigatoni with broccoli cream and toasted almond flakes

TRATTORIA A' MUNTAGNOLA SPRITZ

Fuggerstr. 27 U1/U2/U3 Wittenbergplatz
Homemade pumpkin ravioli with amaretti in butter and sage sauce OR Homemade trenette pasta with cherry tomatoes, Italian tuna fillet, capers and black olives

TEMPELHOF

TRATTORIA LAURETTA SPRITZ

Burgemeisterstr. 74 U6 Ullsteinstr.
Spaghetti *arriminati* with cauliflower, anchovies, raisins and breadcrumbs OR Fresh tagliatelle simmered in red wine with sausage, porcini mushrooms and chili pepper



YOU CAN FIND A VEGETARIAN OR
VEGAN OPTION IN EVERY RESTAURANT

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WEDDING

SPAZIO ITALIAN BISTROT SPRITZ

Torfstr. 15 U9 Amrumer Str.
Homemade potatoes and spinach gnocchi with Corbarino tomato cream, walnuts and basil OR Tagliatelle with yellow tomato cream, stracciatella and Colonnata lard or anchovies

MONELLA WEDDING SPRITZ

Liebenwalder Str. 35 U9 Nauener Platz
Spaghettoni Carbonara OR Spaghettoni Amatriciana (tomato sauce, guanciale and pecorino)

PRENZLAUER BERG

COME VA' VA' SPRITZ

Open on Monday and Tuesday from 16:00 until 22:30, especially for the event

Danziger Str. 144 M10 Arnswalder Platz
Homemade gnocchi with meat ragout OR Homemade gnocchi with tomato sauce and basil (vegan)

LA MARGHERITA-PIZZA & FRITTI SPRITZ

Danziger Str. 35 M10 Husemannstr.
Paccheri with deer ragout and parmesan OR Gnocchi with pumpkin cream, gorgonzola and walnuts

MAMI CAMILLA SPRITZ

Hufelandstr. 36 M10 Arnswalder Platz
Rice flan *alla Norma* (aubergines, San Marzano tomato sauce and salted ricotta) OR Homemade mint gnocchi with butter and lemon

SPAGHETTERIA PASTA-BAR SPRITZ

Kollwitzstr. 89 M10 Husemannstr.
Homemade ravioli with truffle OR Homemade spaghetti *alla chitarra* with squid ink and scallop ragout

CHARLOTTENBURG

BELLUCCI WINE

From 11:00 to 18:00

Brandenburgische Str. 35 U7 Adenauerplatz
Spaghetti with basil pesto on burrata cream and salmon tartare OR Homemade gnocchi with gorgonzola and crispy *Arlecchino* vegetables

ENOTECA L'ANGOLINO SPRITZ

Knesebeckstr. 92 U2 Ernst-Reuter-Platz
Tagliatelle with duck ragu OR Risotto with radicchio and Piave Mezzano cheese

FRANCUCCI WINE

Kurfürstendamm 90 U7 Adenauerplatz
Homemade spaghetti *alla chitarra all'arrabbiata abruzzese* (spicy tomato and pecorino sauce) OR Homemade ravioli stuffed with pumpkin served with parmesan, marjoram and butter sauce

VINOTECA BERLIN SPRITZ

Windscheidstr. 22 S Charlottenburg
Bis of Canederli (gnocchi from Trentino): one with Italian speck and one with cheese OR Bis of vegetarian Canederli: one with spinach and one with beetroot

WILMERSDORF

VALE UN PECCATO WINE

Aßmannshauer Str. 26 S/U3 Heidelberger Platz
Homemade tagliolini *alla Siciliana* with artichokes, mint, sun-dried tomatoes and crumbled feta OR Homemade linguine with pesto and salmon