

72 hrs True Italian Food Festival 2023

Berlin hosts the seventh edition of Germany's largest regional Italian food festival

Sicilian arancini with porchetta; Piedmontese baked tomino; Neapolitan Impepata di cozze (peppered mussels with bread croutons); Venetian sarde in saor (sweet and sour sardines); Apulian focaccia with stracciatella from Andria and chopped pistachios;...these are only few of the **41 delicious recipes** which will be served during the 72 hrs True Italian Food Festival, the “aperitivo” tour focused on Italian regional specialties, coming back in **Berlin from March 29th to April 1st**.

The festival will take place in 41 different true Italian restaurants at the same time. For 72 hours (from Wednesday at 5 pm until Saturday evening), in each place it will be possible to taste **a different regional specialty paired with a drink** (Sarti Spritz, wine, beer or soft drink) and **a delicious chocolate praline** by the Italian high level confectionery Babbi for **only 9 €**.

The event has now reached its seventh edition (over 4.000 menus sold in 2022). Its goal is to spread the true Italian culinary culture abroad, which for us doesn't involve the chef's nationality but the quality of ingredients and the simplicity of the recipes.

As always, **a photo competition on Instagram** will be organized to celebrate the event. The first prize is a three-night stay for two in a wonderful hotel in **Bergamo, Italy's Capital of Culture 2023**.

The festival is organized by [Berlin Italian Communication](#) with the support of the [Sarti Rosa](#), [Crodino](#), [Babbi](#) and [Hotel Life Source](#). You can find more information and the list of the participating restaurants and their specialties [here](#).

How the festival works. To taste one of the 41 specialties specifically chosen for the event, you just have to go between Wednesday from 5 pm and Saturday evening (72 hours or a little more) to one of the adherents places and ask for the True Italian promotion (every place has its own). Then, every customer has the chance to stay and try something else on the menu or keep on the tour, up to the next True Italian

restaurant. All restaurants offer vegetarian alternatives, some even vegan: in this case they are marked with a green leaf symbol.

Big news this year. For 2023 we have two big highlights: Sarti Spritz and Babbi chocolate praline. Sarti Spritz is a sweet and fruity alternative to the classic Aperol Spritz. It is made with Sarti Rosa, an Italian aperitif with sun-ripened blood oranges, maracuja and mango juice.

Babbi is an Italian company engaged in the production of luxury gastronomic products since 1952. They flagships confectionery specialities, such as Babbini and Viennesi, which will add a sweet final touch to the aperitif experience of the 72 hrs True Italian Food Festival

The map. To facilitate the tasting tour, a customized map indicates the location of every place participating in the event together with their nearest stop and True Italian specialty. The map is available both as a [PDF](#) and on [Google Maps](#) (soon also as a flyer in all participating restaurants).

The True Italian project. True Italian is a network that promotes and enhances the Italian tradition in Germany through a series of initiatives and events. The participating restaurants are recognisable by the True Italian logo displayed on their windows (registered with the Deutsches Patent- und Markenamt). The following event is the Berlin Ice Cream Week (20th - 26th April 2023).

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From Wednesday March 29th at 5 pm to the evening of Saturday, April 1st in [41 selected Italian restaurants](#) in Berlin.

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