



Margherita, marinara, napoletana, capricciosa, quattro stagioni, ham and mushroom, vegetarian: no matter what's on top, **pizza is the true symbol of Italian cuisine**. **True Italian Pizza Week Berlin** aims to honour one of the symbols of Italian gastronomic culture with a special initiative involving the best pizzerias in the German capital.

The event. True Italian Pizza Week Berlin will take place from 6th to 12th of April 2017 in all of the participating restaurants. Here it will be possible to taste authentic Italian pizza (choosing between two kinds – vegetarian options available) and match it with a beer or soft drink paying just 10€. The sponsors of the event are [Amaro Lucano](#) and [Lavazza](#): for this reason in many places an Amaro Lucano liqueur is included in the offer and it will also be possible to order a Lavazza espresso for just 1€ more. Following in the footsteps of 72hrs True Italian Food (22-25 September 2016), the event wants to promote the variety and excellence of genuine Italian food in Berlin. The event's media partners are [Berlino Magazine](#) and [I Heart Berlin](#).

The map. During the True Italian Pizza Week's 7-day festival, Berliners will be provided with a city metro map in which the stations are replaced by the pizzerias taking part with their pizza offer. Furthermore, the map can still be used after the event: the True Italian selection of the best Italian pizzerias in Berlin can be useful for those interested in trying the wide Italian gastronomic offer in the city at anytime of the year.

The True Italian Project. [True Italian](#) is a network that aims to preserve the authentic Italian restaurants found in Berlin through its brand, as well as a number of other initiatives and events held throughout the year. The project is pursued by Berlin Italian Communication/Berlino Magazine, a point of reference for the Italians and all those passionate about Italy who find themselves in Berlin. True Italian is made up of all the ambassadors of Italian cuisine who, starting from the produce selection, show their passion for spreading the culture of "good eating". When we talk about True Italian, not only do we focus on the chef/owner's nationality but also on their approach to food. Creativity in the recipes and high quality ingredients: these are the key focus points for the True Italian restaurants.