

# Wine and gastronomic experiences in Padua

## A small compendium of good things to taste

Paduan cuisine is traditionally influenced by Venetian cuisine in general. Among the typical dishes, absolutely to try, we recommend:

**Bigoli:** they are a type of long fresh pasta similar to spaghetti but thick (2-3 mm diame-ter).

Cod alla Padovana: unlike other Venetian preparations, it is floured and cooked over low heat with lots of onion, covered with milk and oil, usually accompanied by yellow polenta. The most creative variant is the cod alla cappuccina, served with pine nuts, anchovies and cinnamon

**The mixed boiled meat:** historical dish from the seventeenth century loved by Galileo Galilei. This is a set of various cuts of beef, cotechino, Paduan hen or one of his close relatives (goose, duck and guinea fowl).

**The Pazientina cake:** it is made up of several layers with an almond shortcrust pastry (pasta from Bre-scia) and sponge cake stuffed with zabaglione.

**Il pane del Santo:** a dessert that combines simple ingredients such as sponge cake, layers of apri-cot jam and puff pastry flavored with amaretti and almonds. Created by the friars of the *Basilica of Sant'Antonio* who donated it to beggars, the Saint's cake is an immortal symbol of generosity.

**And don't miss out on:** pasta with beans, *goose in onto*, *fugassa*, soup with cabbage and numerous cured meats such as Prosciutto Veneto Berico-Euganeo DOP, sopressa, *coeghin* and *luganega*.

## Going to Padua places

Padua has a very rich culinary tradition and we have carefully chosen a carnet of places for all tastes and food sensitivities, taking into consideration various as-pects: their historical value, the specialties of the house and their popularity among Paduans.



### Coffee bar

#### Pedrocchi Specialty: mint coffee

Historic and sumptuous city venue from the early nineteenth century, serving cof-fee, cocktails, savory dishes and desserts, where tradition and innovation meet to surprise guests with a sublime taste experience. Via VIII February, 15 - 35122 Padua PD

https://www.caffepedrocchi.it

049 878 1231

#### Eroica caffè

Eroica Caffè is first of all a **meeting point in the area for cyclists** of all ages. A place of other times and at the same time a contemporary space, in continuous evolution, ready to welcome, intrigue and bring cycling even to those who have not yet fallen in love with this sport.

Via Santa Lucia, 85/87 - 35139 Padua PD <a href="https://eroica.cc/it">https://eroica.cc/it</a> 049 830 7390





## Taverns of the heart

#### Osteria dal Capo

Abundant Venetian specialities, such as cod and rabbit, in a historic and simple tavern. Since there is limited seating, we recommend booking
Via Obizzi, 2 Adiacente - 35122 Padova PD
049 663105

#### Osteria l'Anfora

Simple pasta and meat dishes served in a comfortable room with shelves loaded of bottles, books and trinkets.

Via Soncin, 13 - 35121 Padova PD 049 656629

#### Osteria Nane della Giulia

Typical italian tavern with a Paduan menu and characteristic furnishings like the trattorias of the past. Good and plentiful dishes and fast service. We recommend booking as it is often crowded. Via Santa Sofia, 1 - 35121 Padova PD 049 660742



The **cicchetti** take their name from the Latin ciccus which means small quantities or small morsels to nibble accompanied by an "**ombra**" or a glass of typical local wine or Prosecco. "Ombra" (wich means shadow) because originally the Venetian merchants used to arrange the drinks counter under the shadow of the bell tower of San Marco to keep the wine cool. The venecian cicchetti includ different types and flavors, among the various pro-posals, there are slices of bread with cold cuts or cod and fried toppings.

#### **National Bar**

#### Specialty: the hot sandwich

Historic bar with outdoor seating offering hot and cold sandwiches, as well as coffee and cocktails. Piazza delle Erbe, 41- 35122 Padua PD 049 657915

#### Bar degli Osei

#### Specialty: the porchetta sandwich

Perfect for aperitifs and next to the Folperia there is also a historic bar with out-door tables offering hot and cold sandwiches.

Piazza della Frutta, 1-35139 Padua PD 049 875 9606

### Street Food

In recent years, the historic center of Padua is becoming particularly interesting as regards to the style of fast, tasty, original catering. Here we offer you a series of places loved by Paduan popular culture.

#### CapaToast

Mega-sized toast, where you can select numerous combinations of ingredients and types of bread. Via Daniele Manin, 51- 35139 Padua PD <a href="https://www.capatoast.it">www.capatoast.it</a> 049 875 0912

#### La Folperia

#### Specialty: the folpetto

It is one of the last historic fish kiosks, as there were once many around Padua. Now not just "folpetti" but a whole range of prepared fish and shellfish are a real treat!

Piazza della Frutta. 1-35139 Padua PD

#### The Zita

#### Specialty: the sandwich from Zita

An ancient and tiny tavern specializing in sandwiches, a sandwich shop from the past. The atmosphere is exactly that of the taverns of the past where you can drink a shade of wine accompanied even by just a hard-boiled egg.

via Gorizia, 12 - 35122 Padua PD 049 654992



## Desire for ethnic

If you want to go beyond traditional cuisine, Padua does not lack interesting eth-nic restaurants, these are our favorites:

Shangai

The first Chinese restaurant in Padua with over thirty years of activity, you will find dishes prepared with 0 km ingredients. Rice dishes and *noodles*, as well as ravioli and rolls, in a historic venue with lime green tones. You eat very well with an excellent quality price. Via Marsala, 6 - 35122 Padua PD 049 652910

Peace'n'Spice

Middle Eastern and South Asian dishes served in a rustic-chic venue with out-door tables. Via Dondi dall'Orologio, 13 - 35139 Padua PD 049 663450

#### **Mexican Bistro**

Tortillas, tacos and Mexican beers among decorated walls in a room with pink and green chairs in the shape of cacti.

Via dei Livello, 11 - 35139 Padua PD 049 8759203

## To eat vegan

#### Ginger Gi

A particular place that is passionately dedicated to veggy cuisine, the dishes are well cared for and the quality is high. Absolutely not to be missed is the *cheese-cake*.

Via Pilade Bronzetti, 18 - 35138 Padua PD <a href="https://gingergi.com">https://gingergi.com</a> 391 7206006 / 049 8710006





## Ice creams parlor

### Ciokkolatte - The Ice Cream You Deserve - Gluten Free Ice Cream Shop

Yogurt, slushes and creative ice cream sundaes. Also suitable for those who are celiac or for those looking for lactose-free solutions.

Piazza dei Signori, 27 - 35139 Padua PD 049 205 1325

#### Gelateria Giotto

Point of sale of food products created by the inmates of the Padua prison. The goal of the project is that **working in prison** is a bridge between the world out-side and inside, a **concrete rehabilitation tool**, a place to test yourself before returning to society. We recommend it for the high quality of the products.

https://www.gelateriagiotto.it Via Roma, 97, 35122 Padua PD 049 665767



## Food and wine experiences nearby our farmhouse

#### Curcuma café

Excellent choice for lunch and appetizers. The sandwiches are sought after thanks also to the choice of combinations of unusual ingredients. Being popular at lunchtime, we recommend booking.

Via Aquileia 58 - 35035, Mestrino PD 049 5089196

#### Enoteca e caffè centrale

Among the top places in the area, they have a large cellar and deliciously prepared dishes, inside you will also find a gourmet corner where you can buy some quality products. Crowded at happy hour time, we recommend booking.

Via Quattro Novembre 59 - 35035, Mestrino PD 049 9004947

#### La ghiotta

Easy-going restaurant and pizzeria for quick lunches and relaxing for dinner. (Also for families). Via Alcide De Gasperi, 13 - 35035, Mestrino PD 049 9000007

#### Il Calandrino \ Le Calandre

Creative Italian dishes, aperitifs and pastries in a modern bistro with large windows, with leather chairs, where you can savor high-quality food, serving a version of the dishes (from the famous attached restaurant) at a more accessible price.

Le Calandre, located next door, boasts three Michelin stars.

Via Liguria, 1 - 35030 Sarmeola PD



#### **Ae Bronse Querte**

Restaurant for those who love grilled meat, with outdoor and indoor tables, suitable for families Via Mestrina, 19 - 35030 Veggiano PD 049 9003775

#### La Fornace

Ristopizzeria created in a former brick factory, cuisine made of Mediterranean dishes and typical local dishes, where you can taste a superlative real Neapolitan pizza.

Via G. Galilei, 40 - 35035 Mestrino PD 049 9003050

#### Il Pedrocchino

339 6881851

Dinner only. Restaurant where you can taste Venetian dishes and enjoy original pizzas, from the dough to the very light fried pizza
Via Roma, 13 - 35010 Campodoro PD

### Ice cream shops

#### Vaniglia

Since 1966 produces a natural and genuine ice cream. Via F. Beggiato, 48 - 36040 Grisignano di Zocco VI 389 1015768

#### Da Andrea

Ice cream parlor and pastry shop, with practical parking and chairs outside where you can enjoy coffee or ice cream

Via Alcide De Gasperi, 3 - 35035 Mestrino PD 338 1816333

## Take Away

#### **Crazy Pizza**

Take-away pizzeria with gourmet pizzas, excellent doughs and the choice of combinations of ingredients. They are the best in the area and they deliver to your door.

Via F. Beggiato, 45 - 36040 Grisignano di Zocco VI 0444 614277

