



www.turismopadova.it

### PADUA

Padua Railway Station  
Tel. +39 049 8752077 - Fax +39 049 8755008

Galleria Pedrocchi  
Tel. +39 049 8767927 - Fax +39 049 8363316

Piazza del Santo  
Tel. +39 049 8753087 (April-October)

### Abano Terme

Via P. d'Abano, 18  
Tel. +39 049 8669055 - Fax +39 049 8669053  
monday - saturday 8.30-13.00 / 14.30-19.00  
sundays 10.00-13.00 / 15.00-18.00

### Montegrotto Terme

Viale Stazione, 60  
Tel. +39 049 793384 - Fax +39 049 795276  
monday - saturday 8.30-13.00 / 14.30-19.00  
2nd sundays 10.00-13.00 / 15.00-18.00

### Battaglia Terme

Via Maggiore, 2  
Tel. +39 049 526909 - Fax +39 049 9101328

### Cittadella

Porta Bassanese  
Tel. +39 049 9404485 - Fax +39 049 5972754

### How to get there:

- Venice: Marco Polo Airport (approx 60 km from Padua)
- Padua Railway Station
- A13 Motorway Padua – Bologna:  
Exit Padova sud – Terme Euganee.  
A4 Motorway Venezia – Milano.  
Exit Padova ovest , Padova est.

### Este

Via G. Negri, 9  
Tel. +39 0429 600462 - Fax +39 0429 611105

### Monselice

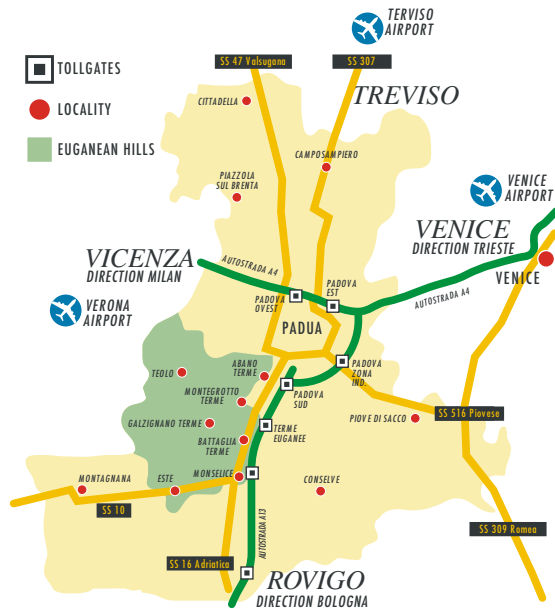
Via del Santuario, 2  
Tel. +39 0429 783026 - Fax +39 0429 783026

### Montagnana

Castel S. Zeno  
Tel. +39 0429 81320 - Fax +39 0429 81320

### Teolo

c/o Palazzetto dei Vicari  
Tel. +39 049 9925680 - Fax +39 049 9900264



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## OF PADUAN EXCELLENCE

Guaranteeing the typical products of Padua and the surrounding area  
The restaurants of tradition



Veneto  
Tra la terra e il cielo  
www.veneto.to



PADOVA DAGUSTARE  
THE QUALITY OF FOOD AND DRINK



## The traditions of a land: Padua

Padua, is a historic city (its University was founded in 1222, making it the second oldest in Italy after Bologna), and it has always been an important commercial crossroads and agricultural centre for two main reasons: its geographical position between the Brenta and Bacchiglione rivers and its proximity to Venice that ruled over Padua from 1405. Under Venetian rule, Padua was able to build the foundations that would later pave the way for a thriving economy. It remained politically connected to Venice both in terms of its administration and culture until the times of Austrian rule, and eventually became the centre of Venetian culture. This influence is still present in the crop-farming and food and drink traditions of Padua and the surrounding land, both from the point of view of agricultural produce as well as the cooking traditions, that lie somewhere between the refined taste of the rich Venetian cuisine and the simpler traditions of the countryside of the Veneto region that are based on the produce of the land.

If on the one hand, the cuisine of Padua imitates Venetian cuisine in terms of its flavours and traditions, on the other hand Paduan cuisine is also closely linked to the countryside and agriculture and is therefore more similar to the cuisine of the Val Padana, where vegetables and farmyard animals abound, not forgetting of course the predilection for bovine and pig meats cooked in many different ways, including fresh meats or excellent cured meats, including the celebrated Montagnana ham (prosciutto di Montagnana).

## Experience the seasons in our products

Autumn is the time for grapes like summer is the time for wheat. Each product of the Earth is closely linked to the passing of the seasons, or rather the products represent an overview of the seasons themselves.

The local products of Padua articulate the passing of the seasons by enriching our every day life with flavours of the past, of our traditions and of our ancestors that knew how to combine their experience with the gifts of nature.

Man and nature become the extreme synthesis of typicality: man's ability to identify with the gifts of the earth and link them to his goodness.

This is why we have chosen to use Arcimboldo's famous images of the personifications of the seasons as the emblem and symbol not only of Paduan typicality (something that is naturally not possible) but also of the true concept of typicality and seasons.

## The commitment

The province of Padua is a fertile land, thanks to the generous and prolific gifts of nature but also thanks to the ingenuity and commitment of those who work the land.

The fruits of this union are significant: wines, barnyard meats, vegetables, fruit and cheese. All these products belong to our culture and many also belong to our traditions that have stood the test of time combining the best of nature and art.

The changing nature and the variety of food and drink products available in the world today has made it necessary for the territory of Padua to express its commitment to guaranteeing the quality and genuinity of our flavours and our originality.

The welcoming culture that we strive to achieve can only be measured through the guarantee of this commitment.



## Which typicality ?

“Typical” is the word used to describe a product that possesses particular characteristics that make it easily recognisable, distinguishable and sometimes even unique if the product refers to a precise “context” (social or territorial).

Closely related to typicality are the concepts of “traditional” (product obtained with methods that have been handed down from generation to generation) and “origin” (product that comes from a well-defined geographical area).

On the other hand, a land often produces products that either by name or association “belong” to other realities, but in terms of production and levels of quality represent true excellence.

If this “excellence” is recognised and guaranteed, it then becomes a distinctive element of the vocation of a land and therefore becomes an expression of the “typicality” of the land.

## Ensuring typicality

**W**hen dealing with such a huge range of products clarity becomes essential. We have decided to achieve this clarity by introducing and applying recognised and recognisable criteria in order to identify the typicality of Padua that serves as a guarantee for the consumer. Alongside the characteristics already mentioned that define the typicality of the product, we maintain that for our proposal it is particularly meaningful to guarantee three additional “specifications”:

*Genuinity* that guarantees the well-being of the consumer and the environment

*Quality* that guarantees the expectations of the consumer and visitor

*Traceability* that guarantees that the product has been produced in the Padua region.

We would like to share these fundamental concepts so that we all have the same “measuring stick” for valuing commitment and consequently judging services.

## *Genuinity, Quality, Traceability*

### *Genuinity*

Genuinity is considered to be the most important characteristic of products: it reflects a sense of a natural and healthy authenticity that remains unaffected by substances or factors that are foreign to its biological essence and original environment.

Consequently, genuinity can be seen as the concept of seasonality: all products have their season, they are only “ready” when they are ripe or have grown enough, and it is the weather that dictates when the products will be at their best.

Respecting the seasons is therefore a premise for guaranteeing the genuinity and as a result the quality of our products.

### *Quality*

The quality of a product is the expression of all the characteristics that lead the consumer to favour a product and also the ability to “guarantee” these characteristics over time.

In particular, guaranteed quality translates as the conformance of the product with determined disciplines or official standards that refer to the characteristics of the product.

For this reason, the quality of a product is confirmed by the same concepts of genuinity and typicality with an additional reference to the expected standards and demands of the consumer.

### *Traceability*

The traceability of a product ensures that everything in the food chain can ultimately be traced back to its origin, following a journey that starts with the original primary materials and ends with the distribution of the product to the end consumer.

Therefore, by adhering to the rules of traceability we will be able to guarantee that the products offered to the guest originate from the Padua area.



## A label that will accompany you on your journey



*This label is the expression of our commitment to you: this is why you will only find it on typical products, products made according to typical methods and typical dishes that correspond to the requirements of Genuinity, Quality and Traceability that we ask of all our producers and restaurateurs.*

For this reason, we have chosen to evaluate excellence according to recognised technical disciplines, whether these conform to official voluntary standards or respect official designations of origin.

By selecting predefined standards of excellence we are selecting the maximum **“guarantee of recognised control”**, carried out by official organisations and associations. This means that not all those products that could potentially be described as typical will feature in our guide, but only those that correspond to our “specifications” (with a gradual evolution of the offer). It is a difficult, demanding and perhaps inconvenient decision, however it is the only way that we can offer you a guarantee of ourselves.

## Paduan hospitality

### > The gifts of Autumn:

- The “court” of Padua
- Oil
- Wine



### The “Court” of Padua

*Barnyard products represent the royal family of the Paduan offering; the Paduan hen, the Polverara hen, the capon and the duck represent a heritage that combines history, tradition and gastronomy.*

#### The Paduan Hen

This hen is characterised by its thick tuft of long pointed feathers that protrude from its head, resembling a chrysanthemum, its two feathered sideburns that extend down to its eyes and its comical beard. The hen can be black, white, golden, tan or silver-grey. The Padua Hen once risked extinction but thanks to its unusual beauty was saved by several enthusiasts that continued to breed them.



#### The Polverara Hen

The “sister” of the famous Padua Hen lives in the area of Polverara and is known as the Polverara Hen. The black variety is the most common however a white variety also exists. The hen has a little tuft that sticks up on its head. For centuries it has been renowned for its succulent meat.





## The “Court” of Padua

### Barnyard Duck and Goose

The Muscovy Duck and the Goose are barnyard animals that have always existed in the many farms of our province, they breed in freedom and are left to roam freely.

The Duck has been a barnyard animal for centuries, and is in fact referred to in the book by the Paduan doctor Michele Savonarola entitled “Libretto de tutte le cosse che se manzano” (“Handbook of everything that can be eaten”) from 1508.



### Traditional dishes

*The Paduan “Court” of barnyard animals usually conjures up images of the Paduan Hen and the Polverara Hen, however there are also many other varieties of meat available – the chicken and the capon, the guinea fowl and the duck, the goose and the turkey – all have left their mark on the history books of the Euganean districts and in recent years have experienced a revival in culinary traditions*

*If fried or grilled chicken is still the pride of many trattorias and family restaurants situated in the hills along with the version “in tocio” or “in red sauce”, a dish that is traditionally served during the threshing season, there are also a vast number of traditional and tasty recipes for duck that date back to times gone by but that are currently enjoying a comeback thanks to a recent revival.*

*Alongside the classic recipes for Roast or Boiled Duck we find stuffed filleted duck, duck breast with wild herbs, duck ragout with bigoli and duck breast with cherries.*

*However Paduan cuisine also owes a great deal to another farmyard animal: the goose. One recipe peculiar to the area of the Euganean*

*Hills and the Lower Paduan area is goose cooked “in onto”, or rather preserved in its own fat in an earthenware container. While in the Montagnanese region we can find another renowned dish known as “risi e bisi co’ l’Oca in onto” or goose cooked “in onto” with rice and peas, a typical dish associated with spring-time and harvest-time. In Autumn, the goose is prepared for the festival of Saint Martin, and is roasted according to a tradition that has stood the test of time.*

## Generous Wine

*Like the rest of the Veneto region, Padua is a land of fine vineyards. There are five areas that are recognised for the excellent quality of their production and whose products are marked with the Controlled Denomination of Origin or DOC label: the area of the Euganean Hills, the countryside around Bagnoli and Merlara, the Corte di Correzzola and the Riviera del Brenta.*

*We have selected three wines from the many possible wines that bear the Controlled Denomination of Origin label that can be easily recognised thanks to their typical characteristics.*

### The “Rosso” of the Euganean Hills

On the Euganean Hills wine production is an age-old art, favoured by the morphology of the vines and the particularly favourable climate: we are in the hills that are in the southern area of the Veneto region. One of the finest wines of this area is the “Rosso Colli Euganei” that consists of a blend of different grape varieties: Merlot (approximately two thirds), Cabernet Franc, Cabernet Sauvignon, Barbera and Raboso veronese. The young wine is ruby red in colour, however as it matures it develops hues of garnet until it assumes a terracotta colour. The nose is pleasantly winy, with a typical bouquet, that is characteristic and persistent while the taste is warm, rounded and flavoursome. The wine should be served at a temperature of 18°C. When it is young it is well-suited to dry first courses, boiled meat stews, roasted white meat and poultry, while when it is mature it is an ideal accompaniment to game meats.

### The “Friulano” of Bagnoli

The cultivation of grape vines in the area around Bagnoli dates back to Roman times. In the year 954 AD the Lombard duke Almerigo donated his “Domain” to the Bishopry of Padua, that today corresponds to the entire territory of the municipality of Bagnoli di Sopra, the area of production of the “Bagnoli Classico” wine. In the 17th Century the “vin Friularo” became well-known both in the Venetian Republic and abroad thanks to the Widmann Counts who acquired the ecclesiastical properties and the poets Ruzzante, Goldoni and Pa-stò all sang the praises of this wine.





## Generous Wine

The Vin Friularo is a single grape variety wine: at least 90% of the wine is made from the vineyards of Friularo, while no more than 10% comes from other local vineyards. It is bright ruby red in colour, leaning towards purple when it is young, and inheriting garnet overtones the longer it is left in the bottle or in the “Reserve” variety. The bouquet is of a young wine, that typically gains hints of cherry and violet as it matures. The taste is dry and ascetic with just the right amount of tanning, fresh leaning towards slightly sharp. The wine should be served at a temperature of 18°/20°C and 20°/22°C for the “Reserve” variety. It is especially suited to first course dishes with a ragout sauce, game, roasts, cooked pork sausage, braised meat, stews and spicy cheeses.

## Moscato Fior d’Arancio

Fior D’Arancio is a Muscat wine. It is a straw-coloured sparkling wine with golden hues, and a persistent and intense perfume that is typical of the grape that recalls citrus perfumes. It has a sweet, balanced pleasantly aromatic flavour, and there are two different varieties, the sweet variety or the passito. The wine should be served at a temperature of 6°C for the sparkling wine and 18°C for the passito. The sparkling wine is perfect with puff pastry desserts, focaccia and fruit pies; whereas the passito is better suited to dry pastries and biscuits.

## Precious Oil

Since Pre-Roman times, the cultivation of olives has left its mark on the Euganean Hills, a sign of its constant presence that is connected to its valuable and irreplaceable dietary function and also its cultural value. Some of these, can easily be seen in the agricultural arrangements of the ‘ronchi olivati’, that are modelled on important agricultural landscapes, dating back to the Gallo-Roman period and in the historic rural buildings, that have housed a good part of the history of olive-growing in the Euganean area. Even today, it is still possible to admire the wooden presses and giant stone grinders on display in the historic olive press of Valnogaredo, that dates back to 1600. The Extra Virgin Olive Oil that is produced in the area of the Euganean Hills comes exclusively from the 15 municipalities that are under the protection of the Association of the “Regional Park of the Euganean Hills” that more broadly speaking forms part of the geographical area of the Designation of Protected Origin (D.O.P.) of the “Extra Virgin Olive Oil of the Veneto Region” of the Euganean and Berici Hills. The colour of the oil is typically golden green, and is a delicate product, that is refined via cold-pressing techniques. It is generally bottled without being filtered after careful decanting. The oil is excellent for cooking, frying and combining the ingredients of any dish of Mediterranean origin, in particular fish and pasta. It is also unbeatable as a condiment in its own right.

## Paduan hospitality

### > The gifts of Winter:

- Chicory
- Montagnana ham



### Chicory: *Padua - crossroads of excellence*

*Padua has a natural talent when it comes to producing chicory: all varieties of chicory are cultivated in the surrounding area that has become a symbol of the production of the Veneto region.*

*Chicory is representative of the excellence of the Veneto region. It is both tasty and pretty, low in calories but rich in nutritional and digestive elements.*

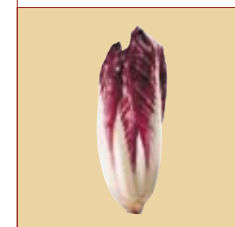
### Variegated Castelfranco Chicory

Variegated Castelfranco chicory is one of the precious winter delicacies that are produced in the province of Padua. The leaves are white-cream in colour and equally variegated across the whole leaf with different colours that range from light purple to purple-red to bright red. The leaves have a delicate taste that varies from sweet to slightly bitter. Available between November and March it is used in salads and can also be cooked and used creatively in various dishes.



### Early Red Treviso Chicory

This variety of chicory has a large head that is long, tightly closed with reasonable amounts of root. The leaves are characterised by the central venation that is wide and pronounced. It is white in colour and branches off into many smaller venations against the bright red of the leaf blade that is particularly developed. The leaves have a faintly bitter taste and a rather crisp consistency.





## Chicory: Padua - crossroads of excellence

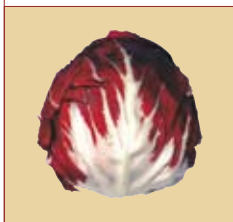
### Late Red Treviso Chicory

Compact even shoots; tight furling leaves that tend to come together at the upper part of the head; the head is attached to a portion of root that is roughly the same size as the length of the head. The blades of the leaf are an intense deep red colour with a barely distinguishable secondary venation. The main venation is completely white and has a crisp consistency.



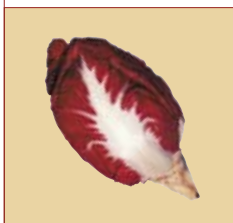
### Red Chioggia Chicory

An unusual characteristic of the “Red Chioggia” variety is the proximity of the cultivation area to the sea: these particular climatic conditions have given the “Radiccio ciosotto” characteristics that are rather distinctive. The “Red Chioggia Chicory” has a tightly furred spherical head that is small-medium in size. The colour is characterised by the white central venation that branches out into many smaller venations against the bright red colour of the leaf blade.



### Red Verona Chicory

“Red Verona Chicory” originates from the province of Verona and can be found in two varieties: the early variety and the late variety. The venation of the head is white while the leaves assume the typical deep red colour favoured by lower temperatures. The shape of the head is like a compact rosette.



## Traditional dishes

*Chicory is a common ingredient in Paduan culinary tradition both as a main ingredient and a complimentary ingredient. Its delicate and slightly bitter taste is particularly appetising in chicory risotto, a dish that is increasingly becoming the epitome of the dignity and excellence of the cuisine of the Veneto region.*

## The Montagnana ham, the King of sweetness

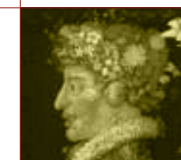
In addition to its medieval history, Montagnana is famous all over the world for its cured hams, a tradition that has its roots in the rural traditions of the surrounding plain. The inhabitants of this historic town of the Veneto region still proudly call this ham the “dolze” of Montagnana to this day.

The sweet taste, the tenderness, the pink colour and the unmistakable smell guarantee the delicacy of a product that is made with care and recognised for the Protected Designation of Origin D.O.P. and the protection of the Consortium of the Berico-Euganeo Prosciutto Veneto, that is based in Montagnana.



## > The gifts of Spring:

### • Asparagus



## Asparagus

The province of Padua is the main producer of both the white and green varieties of asparagus. White asparagus is grown underground by mounding the soil and the spears tips are harvested before they emerge. This is different from the green variety that is harvested when the spear tips are around 30 centimetres above ground. The green colour is caused by the exposure to sunlight and the process of photosynthesis that causes the formation of chlorophyll. Both white asparagus and green asparagus are harvested between the beginning of April and the end of May/beginning of June.

## Traditional dishes

*During its short appearance in springtime, asparagus is a widespread ingredient that is often used in a very simple manner. The modest nature of Eggs and Asparagus and the delicacy of Asparagus risotto (made using both white and green asparagus) are never absent from restaurant menus and family homes all over the province.*



## Paduan hospitality

### > The gifts of Summer:

- Cheese

### Cheese: Padua – the crossroads of excellence

*Yet again, Padua proves that it has a natural vocation for the production of cheese: in the surrounding area, particularly in the Northern areas of the province, several varieties of cheese are produced that are among the most sought after cheeses in our region. Naturally we are talking about Grana Padano.*

#### Grana Padano

Grana Padano has been produced in most of the regions of the great Val Padana, the plain of the Po, for a thousand years. The entire province of Padua forms part of the area of production of Grana Padano. Each cheese-making house is identified by a number that is printed on the cheese round. The cheese is perfect for grating and delicious when eaten on its own. It is an irreplaceable ingredient in the cuisine of the Veneto region as it brings out the characteristic flavours of the land.

In June 1996, Grana Padano was awarded the European D.O.P. label (Protected Designation of Origin).

#### Asiago

The classic production areas of this cheese are the Paduan highlands and the seven municipalities of the High Plain of Asiago where several herds are still taken to pasture even today. Since 1996 the Asiago cheese has been recognised as a D.O.P. product of the European community. There are two different types of Asiago cheese that are made with partly skimmed cow's milk using different cheese-making techniques: Pressato (fresh) and Allevo (mature).

#### Montasio

The Montasio cheese takes its name from the High plain of Friuli of the same name, however the province of Padua is also recognised as an area suitable for the production of this D.O.P. cheese.

Montasio cheese is made with whole fat cow's milk and assumes different characteristics depending on the length of the maturing process. Its flavour ranges from sweet to slightly spicy.



## Restaurants moving towards excellence

*The same emblem is awarded to those restaurants that strive to achieve excellence by offering, even within a diversified range of dishes, specialties belonging to both time-honored and new culinary traditions of Padua by using local products and by promoting appropriate hospitality to guests.*

A verified commitment as a guarantee to the guest:

The restaurants awarded the emblem are checked by an international-lyknown certification bureau on the grounds of rigorous standards. The major ones are listed here below:

- participation in yearly training seminars to guarantee quality of service and of offers;
- service staff training geared to providing information on traditional dishes, products and wines of Padua, and on ingredients of the dishes so the staff can establish a better rapport with the guest in case of request for information;
- create a menu based on the season and one that clearly illustrates the following:
  - In each section of the menu, have at least one typical dish of both the old and new culinary tradition of Padua – one that is based on one main ingredient which is definitely typical of Padua and with a list of local producers that supply the restaurant with the ingredient.
  - At least four other main local ingredients used for the preparation of other dishes;
- offer wines which include at least 7 local wines from the territory of Padua (whites, reds, and dessert wines – each from a different producer);
- clearly indicate in-house products (i.e. hand-made pasta, bread and desserts, cured meats, etc. – any products made by the restaurant itself);



## Restaurants moving towards excellence

- commit to purchasing a considerable part of the produce and food products from producers within the territory of Padua. This can also be done via the habitual restaurant suppliers;
- take part in at least collective events a year connected to the typical products and culinary traditions, and during which a single typical menu that focuses on a specific ingredient is offered;
- be ready to welcome the visits of an appointed inspection team, even on a short notice, and to provide them with any requested information and/or documents, and also to consent access to storage areas and refrigerators for the purpose of verifying compliance with requisites.

### Quality control of local products purchased

In order to promote the excellence of guaranteed typicalness, restaurateurs report on the quality of the products purchased and provide the names of the producers so as to share with them any positive evaluation.



## The restaurants of tradition

### **Ai Prati**

Via Prati 76/c - Vigonza  
Tel. 049 8097408 - Fax 049 8099630  
info@aiprati.net

### **Al Palazzon**

Via Cà Onorai 2 - Galliera Veneta  
Tel. 049 5965020 - Fax 049 5965931  
info@alpalazzon.it

### **Al Pirio**

Via Pirio 10 - Torreglia  
Tel. 049 5211085 - Fax 049 5211085  
info@alpirio.com

### **Antica Trattoria Ballotta dal 1605**

Via Carromatto 2 - Torreglia  
Tel. 049 5212970 - Fax 049 9933350  
info@ballotta.it

### **Bastioni del Moro**

Via Bronzetti 18 - Padova  
Tel. 049 8710006 - Fax 049 8721103  
info@bastionidelmoro.it

### **Boccadoro**

Via della Resistenza 49 - Noventa Padovana  
Tel. 049 625029 - Fax 049 625782  
info@boccadoro.it

### **Da Giovanni**

Piazza XXIX aprile 213 - S. Giorgio in Bosco  
Tel. 049 5994010 - Fax 049 5994274  
martinopettenuzzo@tiscali.it

### **Hostaria San Benedetto**

Via Andronalecca 13 - Montagnana  
Tel. 0429 800999 - Fax 0429 809508  
info@hostariasanbeneditto.it

### **In Corte dal Capo**

Via Padova 38 - Conselve  
Tel. 049 5384021 - Fax 049 5384021

### **La Bulesca**

Via Fogazzaro 2 - Rubano  
Tel. 049 8975297 - Fax 049 8976747  
info@ristorante-labulesca.it

### **La Famiglia**

Viale Melzi 7 - Correzzola  
Tel. 049 9760059 - Fax 049 9760059

### **La Montanella**

Via dei Carraresi, 9 - Arquà Petrarca  
Tel. 0429 718200 - Fax 0429 777177  
info@montanella.it

### **La Montecchia**

Via Montecchia 12 - Selvazzano Dentro  
Tel. 049 8055323 - Fax 049 8055368  
montecchia@calandre.com

### **La Tavolozza**

Via Boschette 2 - Torreglia  
Tel. 049 5211063 - Fax 049 5211063  
latavolozzatrattoria@libero.it

### **Locanda Aurilia**

Via Aurelia 27 - Loreggia  
Tel. 049 9300677 - Fax 049 5790395  
info@locandaaurilia.com



## The restaurants of tradition

### **Montegrande**

Via San Giorgio 17 - Rovolon  
Tel. 049 5226248 - Fax 049 5226391  
info@ristorantemontegrande.it

### **NerodiSeppia**

Via San Francesco 161 - Padova  
Tel. 049 8364049 - Fax 049 8364049  
info@ristorantenerodiseppia.it

### **Taverna Azzurra**

Via Rocca pendice 15 - Abano Terme  
Tel. 049 667210 - Fax 049 667210  
info@tavernaazzurra.com

### **Trattoria Al Piro**

Via Piro 10 - Torreglia  
Tel. 049 5211085 - Fax 049 5211085  
info@alpirio.com

### **Val Pomaro**

Via Scalette - Arquà Petrarca  
Tel. 0429 718229 - Fax 0429 777230  
valpomaro@libero.it



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