Lunches and dinners suggestions

Some places...
Some names.....

For a Drink:

**Vini da Severino**

*Via del Santo 44*

[https://www.baroloeco.it/rubriche/enoteca-da-severino](https://www.baroloeco.it/rubriche/enoteca-da-severino)

Open since 1901 as a place where to buy vini sfusi (unbottled wine), Vini da Severino has for decades been a favourite drinking and socialising hangout for students and residents (it’s only a few steps from some major University hubs). No seats, just a long wooden bar and a chalkboard with wines by the glass, all excellently picked and interesting, some of them organic, biodynamic or ‘natural’.

**All’Ombra della Piazza**

*Via Pietro d’Abano 16*

A central destination for wine worshippers. Comfortable environment, good cicchetti, 400 labels on their wine list and about 20 wines by the glass, some Italian and some not, all intelligently chosen from small producers. Busy and bustly at aperitivo time.

**Bar Gran Caffé Diemme**

*Piazza dei Signori*

[https://www.grancaffediemme.it/](https://www.grancaffediemme.it/)

A stylish bar where to sip some of the best cocktails and natural wines in town – perfect for when you’re tired of spritz and fancy something different. Their outdoor seating area, right onto the piazza and in full view of the astronomical clock, is truly outstanding.

**Bar dei Osei**

*Piazza Dei Frutti 1*

Don’t miss their spritz with both Aperol and Cynar; sip it while you munch on a rustic paninetto with mortadella *tagliata al coltello* (sliced with a knife). Popular on Saturdays.

**Hostaria Ai Do Archi**

*Via N. Sauro 23 (Piazza dei Signori)*

A student hangout that happens to make good cocktails. Mean Americanos and Negronis, and decent Mojitos. You can, of course, also find spritz. Young and cheerful, the front is often crowded all the way down the alley.

**Enoteca Il Tira Bouchon**

*Sotto il Salone 23/24*

You go for the *ombra* (small glass of house wine) in this rustic wine bar and shop hidden underneath the vaults of Palazzo della Ragione. Good choice of wines by the glass, too, and a nice selection of bottles to take home.

For a Quick Bite:

**La Folperia**

*Piazza Della Frutta (food truck, late afternoon only)*

This is the place (maybe the only one) to eat seafood in town. Order from the vast selection, including steamed fish salad, boiled *folpetti* (baby octopus) with oil and lemon, and *seppie* (cuttlefish). Then sit at Bar dei Osei (mentioned above) and have your fish with a glass of white
wine. Savour the moment…it won’t get much better than this.

**Bar Nazionale**  
Piazza delle Erbe *(at the corner by the stairs of Palazzo della Ragione)*  
One of the local specialities in Padova is *tramezzino*, a small sandwich made with soft bread, often a layer of mayonnaise, and a series of filling combinations such as egg and pickled artichokes, tuna and pickled onions, ham and mozzarella and so on. If you want to savour *tramezzini* in Padova, then, this is definitely the place. You can have them at room temperature or lightly toasted (I recommend the latter).

**Dalla Zita**  
Via Gorizia 12  
There’s no way around it: if you want a sandwich, come here. It’s another hole in the wall (no seats), but that wall is wallpapered with all sorts of colourful signs listing the various *panini* (over 200) on offer, one more tempting than the other.

**Antonio Ferrari**  
Via Umberto I 15  
Fancy wine bar (they call themselves *bottega-bistrot*) where you can also enjoy a glass of wine with a selection of excellent cheeses and cured meats while at it. Perfect for a more sophisticated *aperitivo*. Let the knowledgeable staff behind the counter guide you through their offer. You can also buy wine, deli meats and cheese to take away.

**For a Meal:**  
**Osteria L’Anfora**  
Via del Soncino 13  
A Slow Food osteria, and one of the few in town where you’ll find traditional fare using local ingredients at modest prices. The food is good, but the dimly lit dining room gets crowded and noisy, so it might not be the best place for a date night. Book ahead if you want to eat, or else just come for a glass of wine.

**Da Nane della Giulia**  
Via Santa Sofia 1  
Old-school *trattoria* serving traditional dishes in a warm, no-frills environment. Service is spartan; it can be mistaken for rude, but it’s not. The market-driven menu changes based on the seasons, save a few staples, and the pasta dishes are true highlights. Good choice of wines, too. Booking required.

**Osteria ai Fabbri**  
Via dei Fabbri 13, Padova

**Ristorante Zairo**  
Prato della Valle 51, Padova

**Trattoria Al Bersaglieri**
Via Donatello, 6 Padova
http://www.trattoriabersagliere.it/

Pago Pago
Via Galileo Galilei, 59, 35121 Padova PD
http://www.pizzeriapagopago.com/menu/

Terrazza Carducci
Via Giosuè Carducci 2, 35121 Padova PD

Trattoria al Prato
Prato della Valle 4/5, Padova

_and some links_

Vegan restaurants: https://www.happycow.net/europe/italy/padua/

Restaurants near Prato della Valle:
https://www.yelp.com/search?find_loc=Prato+della+valle+padova