

The Summer Menu



STARTERS

Hen “in Saòr” with bread croutons (Saòr: cooked Onion, Raisin and Pine Nuts) *	€ 9
Cured meats and olives (local artisanal cold meats) *	€ 8 - € 12
Regional cheeses with pear and onion compote ✓	€ 6
Bread salad and cherry tomatoes with capers and black olives (with optional addition of Anchovy in oil)	€ 8
Sardines in “Saòr” *	€ 8
Pepper Prawns with zucchini julienne and fresh Burrata	€ 11
Moscardini^ “da barca” (small octopus with apple Vinegar)	€ 9

FIRST DISHES

Bigoli (typical egg-pasta) with white Hen and Guinea fowl ragout (no tomato sauce) *	€ 10
Tagliolini with lemon and zucchini cream ✓	€ 8
Pasta and Beans ✓	€ 8
Bigoli “in Salsa” * (with Anchovy and Onion sauce) *	€ 8
Tagliolini with swordfish and cherry tomatoes	€ 12

MAIN COURSES

Baked Guinea Fowl with “Peverada” sauce * (sauce with Chicken Livers and Salami)	€ 15
Bacaro Burger with Potatoes (200 gramms, 90% Sorana beef shoulder, 10% bacon, no bread)	€ 12
Cut of Beef and sautéed zucchini (200 grams)	€ 17
Palette of cooked seasonal vegetables with Polenta and Asiago cheese ✓	€ 10
Stuffed Squid and potatoes	€ 15
Cuttlefish^ with black sauce and polenta *	€ 14

SIDE DISHES

Seasonal vegetables	€ 4 - € 6
Mixed salad ✓	€ 4

HOMEMADE CAKES and DESSERTS

Dessert of the day	€ 5
Recioto di Soave (sweet white wine) with “Figassa” cheese *	€ 6
Recioto di Valpolicella (sweet red wine) with Vezzana cheese	€ 6
Cover charge	€ 2

* traditional dishes - (^) Product frozen on board - ✓ vegetarian dish

The Summer Menu

Water

Fresh and Controlled zero kilometers (natural or gas 0.75)	€ 1,50
Water source Recoaro 0,75	€ 2,50

Apple Juice 100% and Grape Juice 100%

Unfiltered apple juice 0,75 cc	€ 7
Juice and pulp of red grapes 0,50 cc	€ 7

House Wines and Beer

White Chardonnay (glass-quarter-half liter)	€ 1,60 - € 2 - € 4
Sparkling White (glass-quarter-half liter)	€ 1,80 - € 2,50 - € 5
Red Malbech (glass-quarter-half liter)	€ 1,80 - € 2,50 - € 5
Blond beer “Itala Pilsen” (bottle 0,33)	€ 3

Boltted Drinks

Coca Cola, Fanta, Tonic Water, Fruit Juices	€ 3
---	-----

Caffè Diemme

Espresso € 1,50 – Decaffeinated € 1,70 – Coffee with alcohol € 2,50

Spirits and Liqueurs

Bitter Liqueur, Grappa and Spritz	€ 3
Nardini Grappa	€ 3,50
Luxardo Slivowitz, Williams, Kirsch, Sangue Morlacco	€ 3,50

In our Bacaro Padovano restaurant we choose seasonal products that come from our territory, healthy, organic, genuine and high quality products. In our menu we offer traditional Venetian and Padovana cuisine with meat, fish and vegetables. We are environmentally aware and want to avoid food waste, with daily preparations, supplying small quantities to keep fresh raw materials.

Some of our SUPPLIERS:

Salami and Cheeses:	Azienda Agr. Aidi, Marano - Vicenza Azienda Agr. Le Cocie, Calaone - Padova Azienda Agr. Turato Silvano, Villafranca Padovana El Tabaro Soc. Agricola, Enego - Vicenza
Poultry and white meats:	Az. Agr. Il Cortile De Marchi, Merlara - Padova
Vegetable and flours:	Azienda Agr. Melato, Saletto - Padova Azienda Agr. Marco Sartore, Marano Vicentino Azienda Agr. Beltrame Doriano, Loreggia – Padova Lotto Frutta e Verdura – Sotto Salone – Padova Azienda Agr. Gagliano Alfonso, Ribera - Agrigento
Meat and hams :	Macelleria Golin, Limena – Padova
Fresh fish:	Pescheria NAI, Padova
Fresh Pasta:	Pastificio artigianale La Casalinga, Padova

For our seafood dishes we use fresh fish or, if necessary, frozen or frozen on board; the meat is Italian and zero kilometers. The polenta is of the organic "Mais Marano" variety, ground to stone and cooked one hour in the copper pot.

For any food intolerance or allergy, we kindly ask you to inform us to obtain the correct information.