

BACARO PADOVANO SRL

VIA BARBARIGO 3
35131 PADOVA (PD)



ASSOCIAZIONE
PROVINCIALE
PUBBLICI
ESERCIZI

AGENDA degli ALLERGENI

english version

important notice

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW,
AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.

*The information regarding the presence of substances or products causing allergies or intolerances are available
by contacting the staff on duty.*



CEREALS
CONTAINING GLUTEN



CRUSTACEANS
AND PRODUCTS THEREOF



EGGS
AND PRODUCTS THEREOF



FISH
AND PRODUCTS THEREOF



PEANUTS
AND PRODUCTS THEREOF



SOYBEANS
AND PRODUCTS THEREOF



MILK
AND PRODUCTS THEREOF



NUTS



CELERY
AND PRODUCTS THEREOF



MUSTARD
AND PRODUCTS THEREOF



SESAME SEEDS
AND PRODUCTS THEREOF



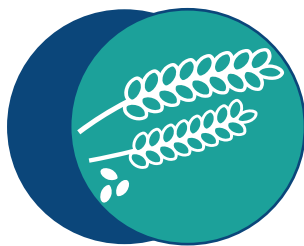
SULPHUR DIOXIDE
AND SULPHITES



LUPIN
AND PRODUCTS THEREOF



MOLLUSCS
AND PRODUCTS THEREOF

**CEREALS CONTAINING GLUTEN.****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**

Namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

EXCEPT:

- (a) wheat based glucose syrups including dextrose¹;*
- (b) wheat based maltodextrins¹;*
- (c) glucose syrups based on barley;*
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;*

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES***Starters**

FRIED FISH MEATBALL

Marinated Aubergines on toasted Bread

MEATBALL

MOZZARELLA IN CARROZZA

MOZZARELLA IN CARROZZA VEGETARIANA

Salad of cherry tomatoes and toasted bread with capers, olives and basil

SARDINES with cooked onion, raisin and pine nuts

SOPRESSA BIO CON CROSTINI

First Course

Barley soup with garden vegetables

BIGOLI CON RAGU DI ANATRA

BIGOLI WITH ANCHOVY SAUCE

BIGOLI with ragout to hen and quinea

EGG PASTA

GNOCCHI CON BACCALÀ ALLA VICENTINA

GNOCCHI HANDMADE

GNOCCHI WITH PESTO AND MUSSELS

PASTICCIO DI FEGATINI

PASTICCIO GAMBERI CIPOLLA e BESCIAPELLA di PISELLI

Spaghetti carbonara with green and white asparagus

SPAGHETTI CON LE VONGOLE e BOTTARGA

SPAGHETTI WITH BOTTARGA AND TAGGIASCA OLIVES

Spaghetti with rocket pesto, cherry tomatoes and goat caciocotta cheese

SPAGHETTO QUADRO CON COZZE E DATTERINI e PESTO

TAGLIATELLE CON FEGATINI DI GALLINA E FARAONA

TAGLIATELLE CON FUNGHI FRESCHI

Tagliatelle with fresh peas

TAGLIOLINI AL BURRO DI MALGA E TARTARE DI TROTA

Tagliolini with lemon and zucchini julienne

Second Course

Asparagus with fried egg and grilled Tabaro cheese on brown bread

BACCALA ALLA CAPPUCINA

CODFISH WITH POLENTA

COTOLETTA DI MAIALE

**CEREALS CONTAINING GLUTEN.****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**

Namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

EXCEPT:

- (a) wheat based glucose syrups including dextrose1;*
- (b) wheat based maltodextrins1;*
- (c) glucose syrups based on barley;*
- (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;*

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES***FISH FRY**

Stuffed squid and parsley potatoes

Sides

POMODORI GRATINATI

Desserts

CHEESECAKE

FIGASSA PADOVANA

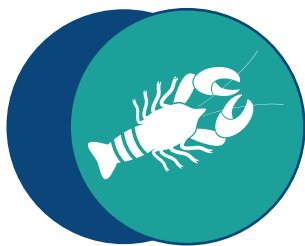
PASTIERA

SBRICOLATA

TIRAMISU'

Bread

brown bread



CRUSTACEANS AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

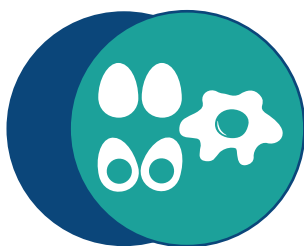
FRIED FISH MEATBALL
GAMBERI IN SAOR

First Course

GNOCCHI WITH PESTO AND MUSSELS
PASTICCIO GAMBERI CIPOLLA e BESCIAPELLA di PISELLI
Risotto with Prawns and Prosecco wine

Second Course

FISH FRY

**EGGS AND PRODUCTS THEREOF.****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

FRIED FISH MEATBALL
MEATBALL
MOZZARELLA IN CARROZZA
MOZZARELLA IN CARROZZA VEGETARIANA

First Course

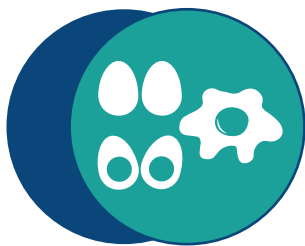
BIGOLI CON RAGU DI ANATRA
BIGOLI WITH ANCHOVY SAUCE
BIGOLI with ragout to hen and quinea
EGG PASTA
GNOCCHI CON BACCALÀ ALLA VICENTINA
GNOCCHI HANDMADE
GNOCCHI WITH PESTO AND MUSSELS
PASTICCIO DI FEGATINI
PASTICCIO GAMBERI CIPOLLA e BESCAMELLA di PISELLI
Spaghetti carbonara with green and white asparagus
TAGLIATELLE CON FEGATINI DI GALLINA E FARAONA
TAGLIATELLE CON FUNGHI FRESCHI
Tagliatelle with fresh peas
TAGLIOLINI AL BURRO DI MALGA E TARTARE DI TROTA
Tagliolini with lemon and zucchini julienne

Second Course

Asparagus with fried egg and grilled Tabaro cheese on brown bread
CODFISH WITH POLENTA
COTOLETTA DI MAIALE
FISH FRY
Stuffed squid and parsley potatoes
VEGETABLES WITH CACIOTTA CHEESE

Desserts

CHEESECAKE
Dark chocolate cake and salted caramel
FIGASSA PADOVANA
PASTIERA
SBRICOLATA



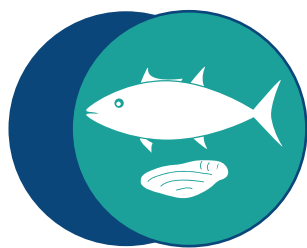
EGGS AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

TIRAMISU'

BACARO PADOVANO SRL



FISHES AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

EXCEPT:

- (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
(b) fish gelatine or Isinglass used as fining agent in beer and wine.

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

BACCALA MANTECATO
FRIED FISH MEATBALL
MACKEREL FILLET WITH LEMON
MOZZARELLA IN CARROZZA
POTATO WITH PARSLEY, STRACCIATELLA AND ANCHOVY
Salad of cherry tomatoes and toasted bread with capers, olives and basil
SARDINES with cooked onion, raisin and pine nuts
SMALL OCTOPUS WITH OIL, GARLIC, LEMON AND PARSLEY
Smoked herring on polenta

First Course

BIGOLI WITH ANCHOVY SAUCE
GNOCCHI CON BACCALÀ ALLA VICENTINA
SPAGHETTI CON LE VONGOLE e BOTTARGA
SPAGHETTI WITH BOTTARGA AND TAGGIASCA OLIVES
SPAGHETTO QUADRO CON COZZE E DATTERINI e PESTO
TAGLIOLINI AL BURRO DI MALGA E TARTARE DI TROTA

Second Course

BACCALA ALLA CAPPUCINA
CODFISH WITH POLENTA
FISH FRY
SEPPIE AL NERO CON POLENTA
Squid with tomato sauce
Stuffed squid and parsley potatoes



PEANUTS AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

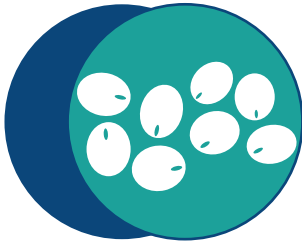
ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

FRIED FISH MEATBALL
GAMBERI IN SAOR
MOZZARELLA IN CARROZZA
MOZZARELLA IN CARROZZA VEGETARIANA
SARDINES with cooked onion, raisin and pine nuts

Second Course

COTOLETTA DI MAIALE
Stewed Rabbit

**SOYBEANS AND PRODUCTS THEREOF.****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES****EXCEPT:**

- (a) *fully refined soybean oil and fat1;*
- (b) *natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D- alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;*
- (c) *vegetable oils derived phytosterols and phytosterol esters from soybean sources;*
- (d) *plant stanol ester produced from vegetable oil sterols from soybean sources.*

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Bread

brown bread

BACARO PADOVANO SRL



MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE).

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

EXCEPT:

(a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(b) lactitol.

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

CHEESE WITH MUSTARD
COLD MEATS WITH CHEESE
MEATBALL
MOZZARELLA IN CARROZZA
MOZZARELLA IN CARROZZA VEGETARIANA
POLENTA WITH CHEESE AND SALAMI
POTATO WITH PARSLEY, STRACCIATELLA AND ANCHOVY
Vegetable salad with goat Ricotta mousse

First Course

BIGOLI CON RAGU DI ANATRA
BIGOLI with ragout to hen and quinea
GNOCCHI CON BACCALÀ ALLA VICENTINA
GNOCCHI HANDMADE
GNOCCHI WITH PESTO AND MUSSELS
PASTICCIO DI FEGATINI
PASTICCIO GAMBERI CIPOLLA e BESCIAPELLA di PISELLI
Risotto with chicken livers
Risotto with Prawns and Prosecco wine
Risotto with radicchio, red wine and cheese
Spaghetti carbonara with green and white asparagus
Spaghetti with rocket pesto, cherry tomatoes and goat caciocotta cheese
TAGLIATELLE CON FUNGHI FRESCHI
Tagliolini with lemon and zucchini julienne

Second Course

Asparagus with fried egg and grilled Tabaro cheese on brown bread
BACCALA ALLA CAPPUCCINA
CODFISH WITH POLENTA
FEGATO ALLA VENEZIANA CON POLENTA
Tripe parmesan
VEGETABLES WITH CACIOTTA CHEESE
Vegetarian dish of Bacaro with Cheese

Sides

SEASON VEGETABLES

**MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE).****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES****EXCEPT:**

- (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
(b) lactitol.

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Desserts

CHEESECAKE

Dark chocolate cake and salted caramel

FIGASSA PADOVANA

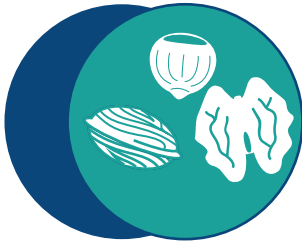
PASTIERA

SBRICOLATA

TIRAMISU'

Sauces

PESTO

**NUTS.****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES****NAMELY:**

almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES***Starters**

GAMBERI IN SAOR

HEN with cooke donion, raisin and pine nuts

MOZZARELLA IN CARROZZA VEGETARIANA

SARDINES with cooked onion, raisin and pine nuts

Vegetable salad with goat Ricotta mousse

First Course

GNOCCHI WITH PESTO AND MUSSELS

Spaghetti with rocket pesto, cherry tomatoes and goat caciocotta cheese

SPAGHETTO QUADRO CON COZZE E DATTERINI e PESTO

Second Course

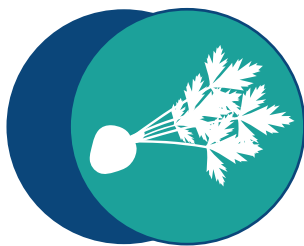
BACCALA ALLA CAPPUCINA

Desserts

SBRICOLATA

Sauces

PESTO

**CELERY AND PRODUCTS THEREOF.****SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES**

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

CREMA DI FAGIOLI

GIARDINIERA

HEN with cooke donion, raisin and pine nuts

SMALL OCTOPUS WITH OIL, GARLIC, LEMON AND PARSLEY

Vegetable salad with goat Ricotta mousse

First Course

Barley soup with garden vegetables

BIGOLI CON RAGU DI ANATRA

BIGOLI with ragout to hen and quinea

Risotto with chicken livers

TAGLIATELLE CON FEGATINI DI GALLINA E FARAONA

Tagliatelle with fresh peas

Second Course

BACKED GUINEA FOWL with Maraschino Cherries

FEGATO ALLA VENEZIANA CON POLENTA

FOLPETTI CONSI ALLA VENETA

GALLINA 'IMBRIAGA' CON POLENTA

POLLO IN 'TOCIO' CON PATATE

Squid with tomato sauce

Stewed Rabbit

STRACOTTO DI MUSSO

Vegetarian dish of Bacaro with Cheese

Other

BRODO DI GALLINA

VEGETABLE PROTH



MUSTARD AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

CHEESE WITH MUSTARD

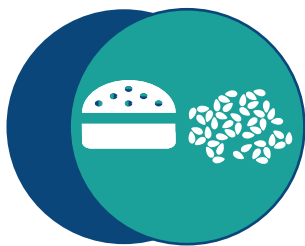
Marinated Aubergines on toasted Bread

MOZZARELLA IN CARROZZA

Second Course

POLLO AL FORNO ALLA SENAPE

Sliced beef steak



SESAME SEEDS AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Second Course

Asparagus with fried egg and grilled Tabaro cheese on brown bread

BACARO PADOVANO SRL



SULPHUR DIOXIDE AND SULPHITES.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

AT CONCENTRATIONS OF MORE THAN:

10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

Starters

CHEESE WITH MUSTARD
GAMBERI IN SAOR
GIARDINIERA
HEN with cooke donion, raisin and pine nuts
Marinated Aubergines on toasted Bread
MEATBALL
MOZZARELLA IN CARROZZA
SARDINES with cooked onion, raisin and pine nuts
SMALL OCTOPUS WITH OIL, GARLIC, LEMON AND PARSLEY

First Course

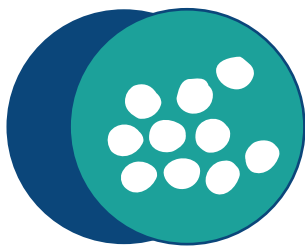
BIGOLI CON RAGU DI ANATRA
PASTICCIO DI FEGATINI
Risotto with chicken livers
Risotto with Prawns and Prosecco wine
Risotto with radicchio, red wine and cheese
TAGLIATELLE CON FEGATINI DI GALLINA E FARAONA

Second Course

BACKED GUINEA FOWL with Maraschino Cherries
FOLPETTI CONSI ALLA VENETA
GALLINA 'IMBRIAGA' CON POLENTA
MOSCARDINI DA BARCA
POLLO IN 'TOCIO' CON PATATE
SEPPIE AL NERO CON POLENTA
Sliced beef steak
Squid with tomato sauce
Stewed Rabbit
STRACOTTO DI MUSSO
Stuffed squid and parsley potatoes

Desserts

FIGASSA PADOVANA
PASTIERA

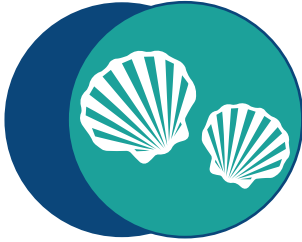


LUPIN AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

BACARO PADOVANO SRL



MOLLUSCS AND PRODUCTS THEREOF.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

ARE CONTAINED IN THE FOLLOWING COURSES AND BEVERAGES*

First Course

SPAGHETTI CON LE VONGOLE e BOTTARGA

Second Course

MOSCARDINI DA BARCA

BACARO PADOVANO SRL

REGISTER

BACARO PADOVANO SRL

VIA BARBARIGO 3 - 35131 PADOVA (PD)

VAT code: 04735580286 - Fiscal code: 04735580286

Phone: - E-Mail: info@bacaropadovano.com

Confirm that I have read and understood the information procedures on allergens*

[illegible]

* the register must be signed on first reading the information and whenever procedures are updated.

Created on: 18/11/2024