

<<I visited Le Beccherie for the sole purpose of trying their Tiramisú. It surpassed all my expectations. The flavours were excellently balanced: it was creamy and not too sweet. For six euros many might consider it expensive. However, I would say it's worth every penny.>>

(Le Beccherie)



<<A busy, bustling restaurant close to the fish market. We were keen to try their great selection of fresh fish such as octopus, scampi and prawns and we were not disappointed.>>

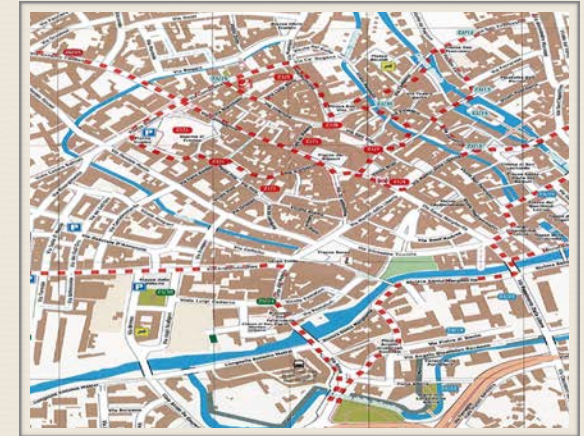
(Acquasalsa)



We hope you will enjoy this tour as much as we did!

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DISCOVER & EAT!



Are you an international student eager to discover a lovely city in our region? Treviso is just the place for you!

Go and try out the best places where you can taste traditional dishes and wines!



HOSTARIA DAI NANETI

Hostaria dai Naneti is a traditional wine bar where you can try thick slices of mortadella (pork cold cuts) or ham and cheese generously piled on crunchy slices of bread. It is the perfect place to mingle with locals and sip some typical house wines (called ombra) at a very reasonable price.



LE BECCHERIE

It is right here that in the 1970s Alba Campeol, one of the original owners, offered this delicious dessert to her customers for the very first time. The secret of its success relies on a wise combination of sugary ladyfingers, egg yolks, coffee and mascarpone cheese. Up to this day, you can try the original recipe, among a wide range of gourmet dishes, all made with passion and special techniques.



HOSTARIA DUE TORRI

An awesome location where to taste fresh seasonal products, above all fish dishes, home-made pasta and desserts, together with an array of regional wines. Even if this is a fancy restaurant, at lunchtime you can sample exquisite dishes at a lower price choosing a one-course meal prepared for you by Chef Graziano. Don't hesitate just try it!



ACQUASALSA

Acquasalsa is a lovely seafood restaurant where you can try a typical kind of dried cod called *baccalà*. It is also a great place to have a glass of Prosecco accompanied by some small shareable hot bites, better known as *cicchetti*. Want to know the best part? The restaurant is located in one of the most characteristic areas in Treviso: La Pescheria, an evocative fish market built in 1856.

OSTERIA AL BOTEGON

Here you can taste the famous venetian *spritz*, a mix of Prosecco wine, Aperol and sparkling water usually served with delicious *cicchetti*. You will also find a great selection of wines and typical dishes made with seasonal ingredients. This place hosts a lot of students and young people every day, especially during the golden hour making it one of the most popular wine bars in the area.