

5TH ARQUS PHD WEEK

for Careers Beyond
Academia
meets Fiasco Fest

Padua

30 June - 4 July 2025



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Welcome to Padua and to the 5th Arqus PhD Week!

We are thrilled to welcome you to the historic University of Padua for a week of inspiration, exchange, and exploration. We hope this experience will be enriching and memorable. This year, the PhD Week meets Fiasco Fest, an initiative that reminds us of the power of setbacks and the value of community in navigating academic challenges. We invite you to embrace this spirit of openness, reflection, and growth. Enjoy the sessions, the spritz, the piazzas, and the people. Welcome to Padua - and to a week that just might change the way you see your path ahead.

The Arqus Padua Team



Turning setbacks into strength: Welcome Fiasco Fest!

A European project for a failure-friendly research culture, funded by the Arqus Alliance.

“Fiasco Fest goes Arqus” is one of the projects funded by the Arqus Innovation Fund, which has provided financial support to 45 initiatives and 124 sub-activities in the last two years.

It will be take place from 1 October 2024 to 15 September 2026

The “Fiasco Fest” creates space for researchers to **talk openly about obstacles and failures.**



Developed three years ago by Sabine Bergner and Johanna Stadlbauer from the University of Graz, the project has been a success and it is now also being implemented at other universities of the Arqus Alliance. Five Arqus universities are taking part: Graz, Lyon 1, Maynooth, Padua and Wrocław.

The premise is that career setbacks are unavoidable and are an opportunity for personal development. In a festive environment, researchers 1) share with each other points of pride and “fiascos” in their career so far, 2) move on to analysing and exploring together what makes one’s experiences into a “fiasco”, 3) after which they are provided with psychological insights and tools that help with coping with setbacks, enabling them to “handle their next fiasco with care”, and 4) finally there is an exercise in letting go.

“We want to celebrate mistakes so that we can learn from them more easily,” says Johanna Stadlbauer.

Setbacks and defeats are common occurrences throughout one’s career, but they are often perceived as shameful and not openly discussed. To avoid discussions about rejection and failure leads to unrealistic expectations, a fear of taking risks or mental health issues. These negative consequences reduce researchers’ creativity, motivation and commitment. Career setbacks are unavoidable and should be seen as an opportunity for personal development.

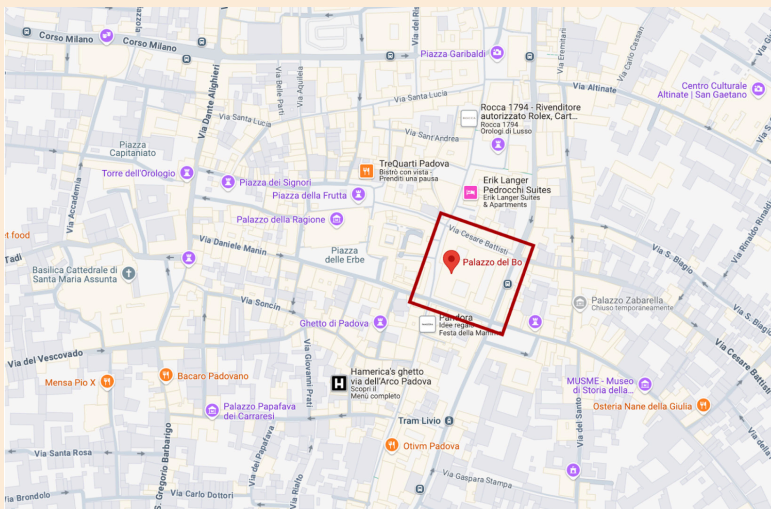
“Failure is a core element of research,” says psychologist Sabine Bergner. “Because in order to find creative solutions, we have to try out new things without knowing whether they will work.”

Where it all happens

Archivio Antico, Palazzo Bo

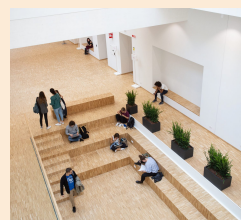
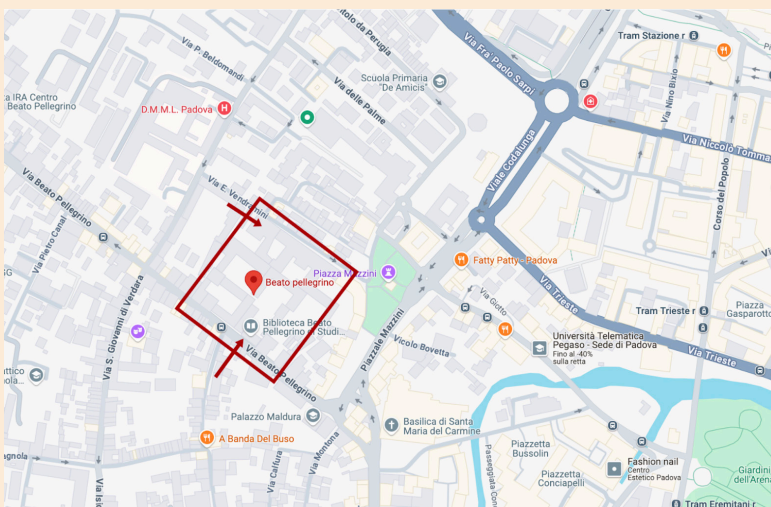
via VIII Febbraio 2


From the courtyard of Palazzo Bo follow the signs to go upstairs.



Meeting Room, Complesso Beato Pellegrino

via Beato Pellegrino 28





**ABOUT
PADUA**

The University of Padua: 800 years of knowledge and innovation

The University of Padua is one of **Europe's oldest** and most prestigious seats of learning. **Founded in 1222**, Padua's *Studium Patavinum* was a place of study that readily welcomed Italian students and scholars, as well as those from various European countries searching for cultural freedom and expression. This freedom continues to define and express the essence of the University through its motto as *Universa universis patavina libertas*. Intertwined within the story of the University of Padua are the many **illustrious figures** who lived, studied and taught in this city. Such famous names included those who have changed the cultural and scientific history of humanity, from Copernicus to Vesalius, Galileo, to William Harvey, to the more modern Tullio Levi-Civita, Concetto Marchesi, Giuseppe 'Bepi' Colombo and many others.

The University of Padua has been a proud pioneer of several endeavours, including the **first university botanical garden in the world founded in 1545** that now holds its status as a UNESCO World Heritage Site. In 1594, the **first permanent anatomical theatre** was inaugurated, and in 1678, Elena Lucrezia Cornaro becomes the **first woman in the world to receive a Doctor of Philosophy degree**.

Still today, the University of Padua holds some impressive numbers. With over 70,000 students (over 7,000 international students) and 2,200 teaching staff within its **32 departments**, and **8 schools**, the University also employs over 2,400 technical administrators. Accrediting more than 13,000 graduates each year, awarding 5,000 scholarships, and brandishing over 2 million books available throughout its 29 libraries. The University continues to transform its level of excellence in education by offering a vast range of degree programs. Including over 100 bachelor and master degree programs, 10 single-cycle degree programs, almost 100 master degree programs, more than 20 advanced programs, and over 10 specialized training courses. The University includes over 60 specialization schools and 40 PhD schools.

For some time now, The University of Padua has enjoyed a high-ranking position in both Italian and international ranking agencies for its quality of teaching, research activities and student services. Confirming results include the number of works held in its scientific research archive, a cutting-edge sector that added 13,000 publications and hundreds of active projects during the 2020/2021 academic year alone.

Living Padua: a city for students

A city definable as truly student-friendly, Padua hosts over 70,000 students within a population of about 210,000 inhabitants: these are the numbers depicting one of the oldest university towns, where student and city life coexist in close proximity on a daily basis.

Padua claims ancient origins, with tradition linking its founding to the Trojan prince Antenor in 1183 BC. During Roman times, it was known as Patavium and was inhabited by the Veneti, becoming a Roman municipium in 45 BC. Despite early prosperity, the city suffered heavy destruction during invasions by the Huns and Lombards, particularly in 602 AD, when much of Roman Padua was destroyed. What remained of ancient Padua was reduced to ruins.

In the Middle Ages, Padua gradually rebuilt its political autonomy. A civic constitution emerged in the 11th century, but power struggles among noble families led to internal division. The city endured a brutal period under the tyrant Ezzelino da Romano in the mid-13th century, before regaining peace and prosperity, notably through the rise of the University of Padua, founded in 1222. The Carraresi family governed Padua from 1318 until 1405, when it was absorbed into the Republic of Venice, under whose rule it remained until the Napoleonic era. After changing hands during the Napoleonic and Austrian periods, Padua became part of unified Italy in 1866.

In the 20th century, Padua played a key role during both World Wars. It served as a military hub in WWI and was the site of the 1918 Armistice. The interwar period saw urban growth and rising Fascist influence. During WWII, the city was bombed and occupied by German forces, but it also became a stronghold of anti-Fascist resistance. After liberation in 1945, Padua entered a period of rapid development, mirroring the economic transformation of the Veneto region into one of Italy's most prosperous areas.



Fun fact: a dialect rhyme about Padua:

A traditional dialect rhyme describes Padua as having a meadow without grass, a saint without a name and a café without doors.

The meadow without grass is Prato della Valle, one of Europe's largest squares. The current configuration of Prato della Valle dates from 1775 when a marshy area was reclaimed. At the centre is a large elliptical island surrounded by a canal and decorated with 78 statues of famous people associated with Padua. People go there to practise sports and on Saturday it is transformed into an evocative market.

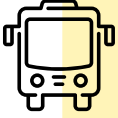
The saint without a name refers to the basilica dedicated to Saint Anthony, known by the city's inhabitants simply as "il Santo" (the Saint). Built in the 13th century, it contains numerous works of inestimable artistic value. Its silhouette, with oriental style bell towers, stands out majestically against the sky, a characteristic feature of the city's horizon.

The café without doors is the Caffè Pedrocchi, built in 1826 to a design by Jappelli. It was described as without doors as it represented a "refuge" ever ready to welcome travellers and intellectuals. A place to meet and talk, it is animated by concerts, exhibitions and conferences. But the city goes on and on, in squares and corners which tell its history, in historic buildings which reveal its art, in streets which year after year welcome students and accompany them during their stay.



Traveling to Padua made easy

Arriving by Plane:



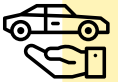
From Aeroporto di Venezia Marco Polo

BusItalia offers a direct bus to Padua: located outside the arrivals gate past the taxis.

Please avoid ATVO buses if you can as they do not provide a direct route to Padua and are also more expensive. However, if required, take the bus to Venezia Mestre and then take a train to Padova



For Taxis please head to the taxi waiting area outside the arrivals hall before the bus stops



Car rental is available with prior booking, however, not necessary once in Padua



From Aeroporto di Treviso Antonio Canova

MOM bus line 101 to Padua on via Noalese at the stop Aeroporto Canova,

Buy a physical ticket at the counter of the arrivals hall, then proceed to exit the airport and walk directly across the road for the bus stop.

Cost of the Ticket is 5,80€ in the MOM app, however, there is a small fee for a physical ticket at the airport ticket desk

Bus timetable is available here

For BusItalia bus line E060



An alternate route is available by taking the MOM Treviso Airlink on via Noalese at the stop Treviso Aeroporto, and proceeding to the stop De Gasperi at the train station.

You will need to buy a different ticket for this bus

From this point on, you can take a train to Padua using a physical ticket or the Trenitalia app (Apple / Android)



For Taxis please head to the taxi waiting area outside the arrivals hall before the bus stops



Car rental is available with prior booking, however, not necessary once in Padua

Arriving by Train



Depending on your accommodation location there are two exits from **Stazione FS di Padova**:



Exit 1 in the direction of Piazzale della Stazione takes you towards the heart of the city.



Exit 2 takes you towards Arcella.

In most cases you will be heading for Exit 1 in the direction of platform 1



To the right of the Station there is the **tram** stop which you can pay for with a contactless debit/credit card in the middle of the tram. Otherwise, there is a ticket machine at this tram stop (not all stops have a ticket machine).

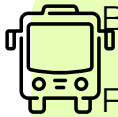
Please validate your ticket



Directly in front of the station is the **bus** stop. Multiple bus lines travel all throughout Padua.

Please consult the Busitalia app, as Google Maps is not accurate.

Arriving by Bus



Buses will typically arrive at **Via Fra' Paolo Sarpi**

From here you can reach either:

- Stazione FS di Padova
- or
- Viale Codalunga for transport connections.

Tickets



Tickets are available in the Busitalia app ([apple](#) / [google play](#)).

You are also able to **contactless "Tap" pay** with a credit/debit card.

Tickets for tram and bus services in the Padova Urbano 1 zone are interchangeable.

Cost is 1,70€ for 90 minutes

- Trams arrive and depart every 7 minutes at peak time. Expect between 10-30 minute departures later in the evening.
- Trams cease operating shortly after 23:00 on weekdays and 24:00 on weekends
- Buslines typically cease operation after 21:00 for central locations

Move like a local

E-Bikes

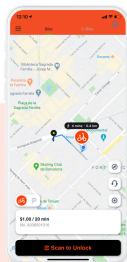


RideMobi is the most prolific bike rental service in Padua, with both electric and non-electric options available in the city.

1

FIND

Download our RideMobi App and look for the nearest available bike or ebike on the map.



2

SCAN AND RIDE

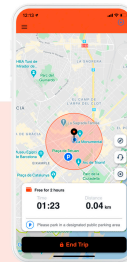
Scan the QR code on the bike or ebike and enjoy the ride. Our RideMobi App will track total Km and your route on the map!



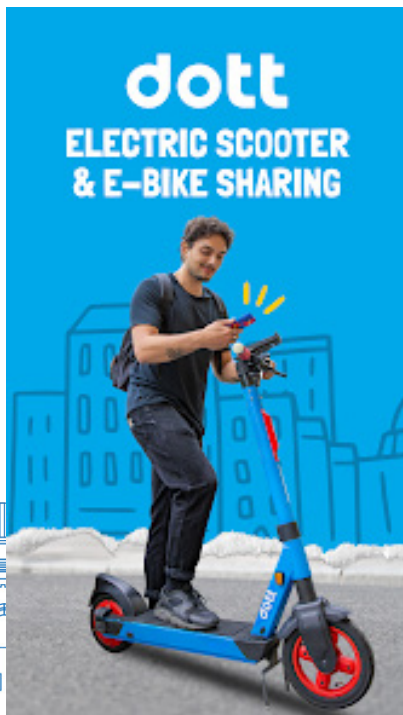
3

PARK

Park responsibly and lock your Movi. Check your app to make sure you ended your trip and followed parking rules. Sharing is caring, thank you!



Scooters



Dott is the e-scooter rental service equivalent.





WHERE TO STAY

RECOMMENDED HOTELS IN
THE CITY CENTRE



Hotel Europa Padova

Largo Europa n. 9, 35137 Padova
www.hoteleuropapd.it
tel. +39 049 661200
e-mail info@hoteleuropapd.it



Hilton Garden Inn Padova City Centre

Corso Milano, 40, 35139 Padova,
www.hilton.com
tel. +39 049 986 9494



Hotel Milano

Via Pilade Bronzetti, 62, 35138 Padova
www.hotelmilano-padova.it
tel. +39 049 8712555
e-mail info@hotelmilano-padova.it



Methis Hotel

Riviera Paleocapa n. 70, 35141 Padova
www.methishotel.com
tel. +39 049 8725555
e-mail info@methishotel.com



Hotel Giotto

piazzale Pontecorvo n. 33, 35121 Padova

www.hotelgiotto.com

tel. +39 049 8761845

e-mail info@hotelgiotto.com



NH Mantegna

via N. Tommaseo n. 61, 35131 Padova

www.nh-hotels.com

tel. +39 049 8494111

e-mail nhmantegna@nh-hotels.com



Best Western Premier Hotel Galileo

via Venezia n. 30, 35131 Padova

www.hotelgalileopadova.it

tel. +39 049 7702222

e-mail galileo.pd@bestwestern.it



Hotel Donatello

via del Santo n. 102/104, 35123 Padova

www.hoteldonatelo.net

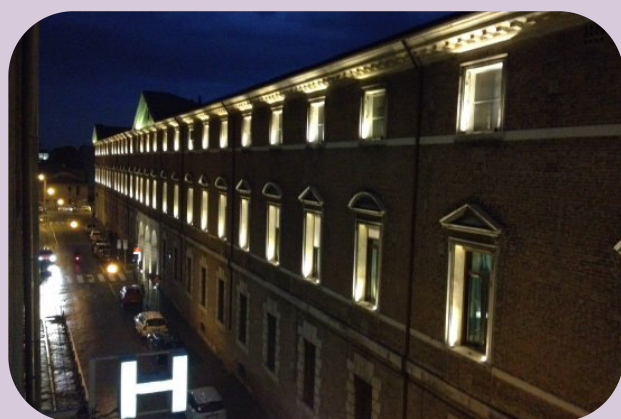
tel. +39 049 8750634

e-mail info@hoteldonatelo.net



Hotel M14

via Acquette n. 9, 35122 Padova
www.hotelm14.it
tel. +39 049 8762011
e-mail direzione@hotelm14.it



Hotel Igea

via Ospedale n. 87, 35128 Padova
www.hoteligea.it
tel. +39 049 8750577
e-mail info@hoteligea.it



Hotel Patavium

Via Beato Pelegriano, 106, 35137 Padova
www.hotelpatavium.it
tel. +39 049 723698
e-mail info@hotelpatavium.it



Albergo Verdi

Via Dondi dal'Orologio n. 7, 35139 Padova
www.albergoverdipadova.it
tel. +39 049 8364163
e-mail info@albergoverdipadova.it



Hotel Casa del Pellegrino

Via Melchiorre Cesarotti, 21, 35123
Padova

www.casadelpellegrino.com

tel +39.049.8239711

e-mail info@casadelpellegrino.com



Hotel Ristorante Al Santo

Via del Santo n. 147, 35123 Padova

www.alsanto.it

tel. +39 049 8752131

e-mail alsanto@alsanto.it



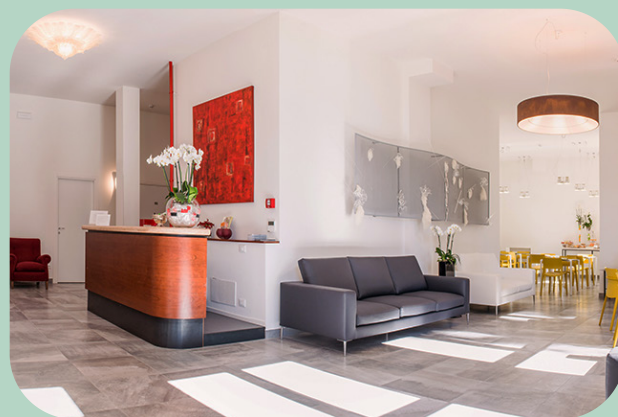
Hotel Al Prato

Via Prato dela Vale, 54, 35123 Padova

hotelalpratopadova.it

tel. +39 049 664924

e-mail info@hotelalpratopadova.it



Hotel Grand'Italia

Corso del Popolo n. 81, 35131 Padova

www.hotelgranditalia.it

tel. +39 049 8761111

e-mail booking@hotelgranditalia.it



What not to miss: eat, drink, discover

Cafes and Restaurants to explore



Caffe Pedrocchi

For almost 200 years, Pedrocchi has been the "heart" of Padua.



Bar Brutal

Wine bar.



Greenhaus

The happiest place to be!



Al Buscaglione

Restaurant and wine bar



Osteria nane della Giulia

The oldest trattoria in Padua.



Bar Nazionale

Enjoy the unique life of the Padua squares



Cantina del Gufo

Explore techniques such as



Pasticceria Racca

Historical pastry shop



Portogallo

Artisanal gelato



Gelateria da Bepi

Gelato 100% from Veneto region



Pasticceria Biasetto

The gelato boutique!



Pizzeria al Duomo

Historical pizza place in the heart of the city



Enotavola Pino

Mediterranean fish restaurant.



Bacaro Padovano

"Cicchetteria" venetian style



Xiang DimSum

Chinese dumplings



Rangoli Indian

Indian restaurant



Sushi House

All you can eat sushi



MaRamen

Ramen place



EXPLORE THE CHARM OF OUR HISTORIC CITY!

Visit UNIPD and its museums:

<https://unipd.it/en/visiting>

Visit the city of Padua

<https://www.turismopadova.it/en/>

**Escape from Padua and explore
the Veneto Region**

<https://www.veneto.eu/EN/Home/>

Cultural and Historical Sites:

Basilica di Sant'Antonio di Padova

The basilica known locally as "il Santo"

Prato della Valle

*A 90,000-square-meter elliptical square,
it's the symbol of the city*

Orto Botanico

*The oldest university botanical garden in
the world*

Palazzo della Ragione

*Medieval market hall, town hall and
palace of justice, popularly called "il
Salone" (the big Hall)*

Piazza dei Signori

*The site of the roman forum, today the
square is dominated by the famous Clock
Tower.*

Scrovegni Chapel

*The chapel contains a fresco cycle by
Giotto, completed around 1305.
No same day booking!*

Specola

*14th-century tower converted in 1767 into
an astronomical observatory*

Museo della Natura e dell'Uomo

*The newest museum in Padua: a wealth of
200 thousand natural and
anthropological exhibits collected over
the centuries by the University*



Useful tips

Spunciotti & Drinks

Don't miss the **spunciotti** – the local version of Venetian cicchetti. These **bite-sized delights** (think sardines in saor, tramezzini, meatballs, and crostini) are perfect with a drink. Locals enjoy them with regional wines from the Euganean Hills or a refreshing spritz.

Where to try: All'Ombra della Piazza, Frascoli Bacaro, or Corte Sconta.



Street Food Favourites

For a quick but memorable bite:

- **Tramezzini at Bar Nazionale**, served warm with a great piazza view.
- **Folpetti** (tiny octopuses) at La Folperia, a beloved red kiosk in Piazza della Frutta.
- **Porchetta sandwich** at Bar dei Osei.
- **Zita's sandwiches** – tiny spot, massive sandwich list!
- **Orsucci's pizza** – only evenings, near Prato della Valle, a delicious cross between pizza and focaccia.

Classic Local Dishes

- **Hen in saor**: Marinated with onions, pine nuts, and raisins – try it at Osteria dal Capo (seasonal).
- **"Straeca"**: Tender grilled slices of horse meat, a local delicacy.
- **Bigoli with duck ragù**: Thick pasta with rich, traditional sauce.
- **Risotto "coi rovinassi"**: Rustic risotto with chicken livers and spices.
- **Goose "in onto"**: Slow-cooked and preserved goose—rare, but worth hunting down!
- **Gran Bollito alla Padovana**: A hearty boiled meat dish, best in colder months.
- **Prosciutto di Montagnana**: DOP ham served in most local eateries.

Sweet Endings

- **Pedrocchi coffee**: Espresso with mint cream and cocoa – only at historic Caffè Pedrocchi.
- **Pazientina cake**: Layered indulgence of pastry, zabaglione, and gianduia—try it at Pasticceria Graziati.
- **Millefeuille & strawberry tartlets**: Local favourites from Tadiotto al Duomo.
- **Dolce del Santo**: A tribute to Saint Anthony, made with amaretti sponge and fruit jam.

Spritz Spotlight

Did you know the world-famous **Aperol Spritz** was born in **Padua**? In 1919, brothers Silvio and Luigi Barbieri created **Aperol** for the city's international trade fair—giving rise to Italy's iconic orange-hued aperitif.

Originally inspired by Austro-Hungarian soldiers who diluted local wine with a "spritz" of water, the drink evolved into today's classic mix: **3 parts prosecco, 2 parts bitter liqueur, 1 part soda water**, served on ice with an orange slice or olive.

While the **Aperol Spritz** remains the local favorite—sweet, citrusy, and refreshing—Padua and nearby regions offer many delicious variations:

Select Spritz (Venice): deeper, more bitter than Aperol.

Who will love it: Those looking to try something with a similar flavor to Aperol, but slightly less sweet and a step up in depth and bitterness.

Cynar Spritz (Venice): herbal and earthy, made with artichoke liqueur.

Who will love it: Those who prefer a more balanced, herbal flavor over a bitter, citrus flavor.

Hugo Spritz (Alto Adige): floral and minty, with elderflower liqueur.

Who will love it: Those who don't like bitters and enjoy a floral, not-too-sweet flavor.

Campari Spritz (Milan): bold, bitter, and aromatic.

Who will love it: Those looking for something more bitter than Aperol or Select, but a similarly citrusy flavor.

Averna Spritz (Sicily): rich and smooth, with notes of caramel and spice.

Who will love it: Those who are looking for something more full-bodied and smooth, with less sweetness than aperol and less bitterness than Campari.

No matter your taste—sweet, bitter, floral, or bold—there's a spritz for you. Cheers to Padua, the home of the original aperitivo!





Have a nice stay!

For any issue with your stay do not hesitate
to contact the Arqus team in Padua at:
arqus@unipd.it

