

# LA VITA

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The English Language Restaurant  
& Services Guide  
to Southern Le Marche

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# La Vita Restaurant Guide

Welcome to the tenth edition of La Vita, the only English language restaurant and services guide in Southern Le Marche- and it's still free! With the increase of broadband and WiFi access in the area, we have now added GPS co-ordinates so finding these excellent restaurants has never been easier.

We've selected a wide range of places to eat from stately vaulted chambers to panoramic terraces to shady dells. Remember not to be put off by uninviting exteriors and dubious interiors, it's the food that counts and they've got quality (and value) in spades. With the recession, restaurateurs are keen to encourage more lunchtime trade so look out for some of the great fixed menu deals out there.

we now have an interactive map with food glossary which you access via your phone

[www.lavitalemarche.com/restmap](http://www.lavitalemarche.com/restmap)

As ever, we hope La Vita will be useful and will save you time, money and heartache. We are always interested in feedback and if you know of anyone who has not received a copy, please let us know at

[elencolavita@hotmail.com](mailto:elencolavita@hotmail.com)

Don't forget to mention La Vita at these restaurants as special, exclusive discounts are available.

Cordiali Saluti,

David and Fiona Sheppard - Editors





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Sunday Closed

# Restaurant Guide

Price Guide for 3 courses and wine for 2:  
C less than €45, less than €75, A More than €75

\* Denotes English is spoken.

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## TIPS:

*Book in Advance*

*Pre-Order Some Drinks When Booking*

*Try Not to Over-Order (Helpings are Generous)*

*Order Coratella at your Peril*

*Try some Ascoli Olives*

*Check the Size of their Steaks*

*Don't be Afraid to ask for a Menu*

## CIVITANOVA MARCHE

### DA ANTO

43.328861, 13.714606

3318021409.

C

Booking Advisable

Lungomare Nord Concession no. 39

ale.lep91@gmail.com

www.ristorantedaanto.com

*Some of the Most Delicious Fish & Seafood on the Coast*

This stylish, bright, light restaurant is set right on the beach at the far north end of Civitanova. They specialise in fish selected daily from the fleet & market and cooked in a local style. Delights such as Mussels and Clams in Broth, Oysters, Tempura Squid & Prawns and local speciality Brodetto Fish Stew await you. Generous, delicious dishes are served by friendly, English-speaking staff who are justly proud of the amazing, good-value menu and sensibly priced wine list. Afterwards, why not step onto the family-run concession, Capolinea, and chill on a lounge then take a dip in the turquoise Adriatic.



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Servili Solution: Via Garibaldi - TURATE CO - Tel. 02 96481629 - Fax 02 91197070

[www.servili.it](http://www.servili.it) - solution [@servili.it](mailto:@servili.it)

## COLMURANO

### AGRITURISMO AGRAMATER 43.157472, 13.357979

3473991002 3393769357

Open for Dinner Thursday-Sunday, Weekend for Lunch B

Info@agramater.com Contrada Monti, 3. Signposted from SS78

*Girl Power in Action!*

One of the best & most imaginative restaurants in the Region. A lively, sunny place to enjoy delicious organic, seasonal dishes fresh from the kitchen garden. This converted farmhouse has big views out over the beautiful rolling countryside and a really cool vibe. The dishes, created by Lara, are eye-catching and imaginative; served with home-baked onion bread and home-produced organic olives and oil. The 4 course antipasto is a must: delights like delicate radicchio soufflé with parmesan cream and steamed organic veg with lemon sauce. Pasta dishes include creamy tagliatelle with walnuts, chickpea and pasta broth or rich oxtail ravioli. The local organic meat is perfectly cooked so save room for lovely puddings like chocolate and chilli torte and semi freddo with vanilla. Melissa, the sommelier can recommend from a really good, well priced Marche wine list (many of which are organic) which compliments the dishes perfectly. Large quantities of good quality food at great prices. Vegans are very well looked after (if pre-booked). Rooms available.

## FALERONE

### LE LOGGETTE 43.157472, 13.357979

0734 710636 3407876472 Closed Monday B

On the right before Falerone from Sant Angelo on SP45

*Garden-fresh Produce and Light-as-Air Pasta*

Fabio always gives a warm welcome to his family-run and family-friendly restaurant with a view (nab a balcony table if you can). They provide some the best ravioli in the region with seasonal veg straight from his organic *orto*. The antipasto and alla brace meats are delicious and very local, too. Traditional fish dishes are available at the end of the week. Ask Fabio about his well researched local wine list. A friendly family place with a playground in the garden. Delicious, good value, fixed menu at lunch €13.



# EATING OUT

Eating out is an almost religious institution for Italians- it's always on their minds and most conversations revolve around eating and food. Like so many things in Italy eating is done to a formula:- Antipasto is followed by Primo, followed by Secondo and finally Dolce and Caffè. However, this does not mean that you have to have a four course meal everytime you eat out. The 'rules' have relaxed recently and it is perfectly ok to have just one course of your choice if you wish. Though the quality of cooking is such, that it is hard to resist at least two courses. Restaurants are normally happy to share one order between two diners 'uno per due'.

Be Brave! don't be put off by the lack of signs and menus or the excessive fluorescent lighting and dubious art works which afflict a large number of Italian restaurants - these aesthetically challenged places serve the most delicious and interesting food. Lunch rarely begins before 12.30, Dinner 8.00 and Pizza normally only after 8.00.

**ANTIPASTO:** This starter course usually consists of a selection of Salami, Prosciutto, Cheese and Olives (often all home produced). A mixed starter 'misto' often has house specialities like Frittata, Bean Salad, Bruschetta and Crostini. Often one plate of 'misto' will feed two. Bread is often a surprisingly let down. Whilst when in season, Parma Ham and Melon is superb.

**PRIMO:** Normally the pasta course though risotto is sometimes available.

Often there is no menu so the waiter will rabbit through the list of sauces then the list of pasta. Don't be afraid to ask him/her to repeat more slowly ('piano piano'). If you choose the 'wrong' sauce for a particular pasta e.g. boscaiola with spaghetti, the waiter will look to heaven and make a noise. If this unnerves you enough, just ask what would the waiter recommend. Spaghetti Bolognese is never seen outside Bologna, over here it is called Spaghetti a Ragu and isn't a patch on the British version. Pasta is often home-made, served in huge portions but surprisingly light. Risotto is best avoided except in the better restaurants- it's a Northern dish and still a bit of a novelty here.

**SECONDO:** Meat or fish course: often just a single cut of meat such as a steak, a chop, a cutlet, an escalope or a fish. The waiter will tell you if it comes with a sauce; the smarter the restaurant the grander the sauce. Simple mixed grills alla brace are simple and delicious. Vegetables are served very separately. Stews available during the colder months.

**DOLCE:** Puddings are invariable home made, brightly coloured and rich- so save room.

Zuppa Inglese, Tiramisu and Zabaglione are very sweet whilst Sorbetto, Semifreddo and Granita are more cleansing. Delicious fresh fruit is available in season such as peaches and watermelon. One could write a book about the joys of Italian Ice Cream.

**CAFFÈ:** coffee means espresso- a short, sharp shock of caffeine. Cappuccino, after a meal, raises a few eyebrows because it is traditionally the coffee of breakfast time only.

Digestivo: Sticky, super strength, medicinal liquors often round off a meal. Amaro is bitter-sweet, Limoncello is a lemon liqueur straight from the freezer, Grappa is a mind blowing spirit from grape-must and Mistrà is from aniseed and sometimes served in your coffee as 'corretto'.

**MERENDE (SNACKS):** Bars are the best places to pick up a delicious Piadina, Paninini or slice of Pizza (bakers are good, too). Sandwiches are normally bland, sometimes offensive. Porchetta rolls are excellent and available from butchers.

**CHILDREN:** Kids always eat out with their parents here and eat the same as the adults. Kids menus don't exist but staff are always happy to rustle something plain and simple up to keep the little ones happy.

**VEGETARIANS:** With the exception of the Secondo course, non-meat eaters should normally be able to find some delicious dishes available. It's best to ask what dishes don't contain meat rather than asking for Vegetarian dishes as the V word does tend to fluster a lot of waiters.



## LORO PICENO

### GIRARROSTO

0733 509119

B

43.167387, 13.415612

Closed Wednesday

Via G , 3 RidolfCentro storico.

[www.agritursibillini.it](http://www.agritursibillini.it)

#### *Authentic Maceratese Cuisine Served with Style*

Set in the vaulted cellars of an ancient Franciscan monastery, this warm friendly restaurant serves high quality marchigiani food. Attention to detail in the kitchen is evident in such delicious handmade pasta dishes as ravioli with lemon scented ricotta, sage and butter and the twelve layer vincisgrassi. Full flavoured stews and rotary grilled meats follow such as local lamb and guinea fowl. Enzo will give you a warm welcome and offer excellent wine suggestions. Mentioned in Michelin Guide.

## MONTELPARO

### HOTEL LEONE

0734 782041

B\*

43.018591, 13.539058

Via Vittore Emanuele II, 60 [www.hotelleonemarche.com](http://www.hotelleonemarche.com)

#### *Style and Charm in a Romantic Setting.*

This lovely boutique hotel has a charming restaurant serving brightly flavoured Mediterranean dishes in the atmospheric vaults or on the panoramic terrace. Moules Mariniere or Beetroot, Goats Cheese, Pine Nuts and Lambs Lettuce Salad are delightful starters: bursting with fresh flavours. There are delicious dishes with fish straight from the Adriatic like Seabass with fennel and grilled Salmon with sundried tomato and olive couscous. Succulent local meat dishes include slow-braised garlic and rosemary lamb shank on cannellini beans. Save room for delightful puds like Pannacotta with blueberries and Tiramisu with Anisetti liqueur. Excellent pizza piping hot from the wood burning oven are available from 7.00 p.m. Imaginative vegetarian dishes. Elegant, understated professionalism from an enthusiastic British couple. Rooms available. Booking essential for outside dining in summer months.



## Wine Tours in Le Marche

Visit the top wineries of Le Marche with your own driver and mother tongue English guide and wine-maker.

- Sample the fabulous red and white wines of the area (Verdicchio, Rosso Piceno, Pecorino, IGT's, and more)
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**Contact Dominic:**

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**Via Capponi , Sant Angelo in Pontano Tel; 0733 661270**

[supercoalorlandi@coal.it](mailto:supercoalorlandi@coal.it)

Opening Hours: 08.00-13.00, 17.00-20.00. Open Second Sunday of Month am.

Closed Sundays and Thursday pm

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## MONTEMONACO

### LA CITTADELLA

42.886705, 13.338614

0736 856361 Booking essential C\*

[www.cittadelladeisibillini.it](http://www.cittadelladeisibillini.it)

*A Real Pioneer and Star of the Slow Food Movement*

A beautifully situated agriturismo below Montemonaco in the heart of Sibillini National Park which is a Mecca for the hordes of foodies seeking out genuine, seasonal, organic, traditional, delicious dishes from the region. The dining room faces the mountains with stunning views and offers a taste of times past as the farmers of the area would have enjoyed, in an authentic setting. The menu is set and stretches over 7 courses and changes weekly. It's very popular with a lively, rustic, fun atmosphere. The cellar has a wide carefully selected range of regional wines. Rooms available.

## PASSO RIPE SAN GINESIO

### L'ANTICO L'APPRODO

43.144634, 13.379136

0733 506886 C

Closed Sunday Lunch & Monday Evening.

Passo Ripe San Ginesio Behind L'Approdo Bar  
on SS78, opposite large clock/thermometer.

*Spot on Pizza and Grills Every Time.*

Home to some of the best pizza and friendliest staff in the area. A great selection of delicious red and white pizza straight from the wood burning oven. Equally good are the huge T bone steaks expertly grilled over wood embers and carved at your table. A traditional list of excellent pasta dishes, too. Great value set lunch menu and discounted children's menu. Fun, friendly and justifiably popular with families and parties.

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info@funari-salami.it  
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**Closed Tuesday**

0733 500471

lacentraledelgusto@libero.it

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## PASSO SANT ANGELO

### LAGO VERDE

0733 663294

43.109886, 13.369928

C

Contrada Passo S Angelo, 14

Closed Monday

#### *Genuine Down to Earth Farmhouse Cooking & Hospitality*

If you've ever wondered what it's like to wander into a working Italian farmhouse and tuck into authentic local grub, this is the place: slotted beneath the farm. The team will rustle up traditional antipasto followed by light handmade pasta with enticing porcini mushrooms, duck ragu and seafood, from time to time. Save room for hearty local alla brace meat. Good house wine and homemade mistra with your coffee. Great fun and very good value.

## PENNA SAN GIOVANNI

### VECCHI SAPORI

0733 669319

43.057078, 13.427841

Closed Monday C\* VI Beato Giovanni, 11

[www.ristorantepizzeriavecchisapori.it](http://www.ristorantepizzeriavecchisapori.it)

*Relaxed, Good Value and Fun.*

Opposite La Porta Marina just below the centro storico, this restaurant/pizzeria is tucked down an alleyway below Bar Porta Marina. eat under the stars in summer. An ideal place to get together for a group pizza and sample from the wide variety on offer. The homemade tomato sauce is excellent, so we tend to opt for the red ones. Also available are a selection of good old favourite pasta dishes like Penne Quattro Formaggio and Spaghetti Carbonara. Good honest house wines. Low key, low priced and good fun. Special fixed menu is extremely good value. Tourist apartments and rooms available.

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## PORTONOVO

IL MOLO

071 801040.

Closed October-April. Closed Tuesday except Summer. B

43.565337, 13.592345

[www.ilmolo.it](http://www.ilmolo.it)

*Fantastic Mussels, Seafood & Fish on a Chic Beach*

Situated right on the pebbles overlooking this iconic bay is a seafood trattoria making the most of the delicious ingredients literally on its doorstep. The mega fish antipasto is a must. Then depending on your girth, go for a pasta dish like the renowned Portonovo Mussels & Spaghetti or rich Seafood Risotto and other classic coastal dishes. Daily catches include the excellent Sole with Herbs of the Conero and Cherry Tomatoes. Soak in the wonderful colours of the sea with a delightful *dolce* in this beautiful setting. Sensibly chosen and priced wine list. Good value, easy going. Pizzas, snacks and Childrens' menu available. Concession Beach.

## PORTO SAN GIORGIO

FIGARO

0734 677708

B

43.182550, 13.798424

Lungomare Gramsci Nord Concession no. 42 [ristofigaro@gmail.com](mailto:ristofigaro@gmail.com)

*Buzzing, Fun, Funky and the Best Sushi on the Coast*

Situated right on the sand overlooking the aquamarine sea is a cool seafood restaurant making the most of the delicious ingredients literally on its doorstep & probably the best Sushi in Marche. The fantastic fish antipasto is a must. Classic coastal dishes like Seafood Gnocchi and Spaghetti & Clams (yum!). Alternatively, treat yourself to some super-fresh grilled fish straight out of the sea with salads or fries. Enjoy delightful dolci and admire the sea view from your table. Sensibly chosen and priced wine list. Good Value, friendly, relaxing and easy going. Excellent snacks and kids' menu available. Umbrellas available right in front of the restaurant with waiter service. The staff speaks English, French, Swedish, Norwegian, Russian. Always open during the months of June, July and August.

## SAN GINESIO

### IL BORGO

43.108339, 13.318086

0733 653135

B

Piazza A Gentili

[www.albergocentralesanginesio.com](http://www.albergocentralesanginesio.com)

*Stylish Bistrot on a Beautiful Piazza*

Since its recent refurbishment, this restaurant on the ground floor of the Albergo Centrale, has introduced a bit of chic to the stylish Piazza Gentili. Not just with its elegant little dining room (which opens out onto the piazza during summer) but with the chef's deft touch with traditional maceratese dishes. The house antipasto is a wonderful

selection of mini dishes like Spinach Sformata with balsamic reduction, Mini Wild Boar Stew on Pureed Potatoes and Aubergine Ratatouille. Traditional dishes like Tagliatelle with Porcinis & Wild Asparagus and Raviolini with Sundried Tomatoes & Olives are given a modern twist. Really impressive fresh fish from the coast include a mega Tempura Catch of the Day. Lovely local meat dishes and refreshing puddings. Intelligent and well priced wine list. Refined without being fussy, a really nice find.

## SANT' ANGELO IN PONTANO

### DUILIA

43.097705, 13.398218

0733 661288 Closed Wednesday in Low season B

In centro storico next to bell tower.

*Charming Farmhouse Cooking with the Whole Region in One View.*

Set near the top of the centro storico, Duilia commands wonderful views from its terrace across the region towards the sea. The cooking is traditional hearty marchigiana farmhouse style. After antipasti there is a selection of homemade pasta including possibly the area's best tagliatini alla papera -duck and juniper sauce. Do ask about vegetarian options. Delicious local alla brace lamb. Linger over an Amaro as the music wafts out from the cellar. Big helpings, sweet staff and well chosen wine list by Roberto( who justly keen to show it off).



## PIPPO & GABRIELLA

43.099233, 13.386373

0733 661120

Closed Monday B\*

On SP45 2kms between Passo and village.

*A Local Legend with a Big Heart.*

For decades, Pippo and his family have provided excellent farmhouse cooking in a fun and relaxed atmosphere which has endeared them to generations. The friendly, helpful, English speaking staff have always got time for a laugh and help to serve mouth-watering local dishes with a large helping of charm. There is a wide selection of goodies from the antipasto table. The handmade pasta and crepes melt in the mouth. At the log burning grill, Gabriella expertly cooks the meat courses which are hearty and mouth-watering. A real taste of Marchigiana food and hospitality. Mentioned in the Michelin Guide, too.

## SAN VITTORIA IN MATENANO

### FARFENSE

43.020016, 13.496751

0734 780171 Closed Wednesday B

[www.hotelfarfense.it](http://www.hotelfarfense.it)

*Home of the Finest Truffle Ravioli in The Whole Region.*

Established over forty years ago and justly popular for miles around, Giampiero & Daniela's restaurant is atmospheric, fun and a wonderful place to enjoy some delicious, classic local dishes like ravioli with truffles & mushrooms or tagliatelle with porcini or rabbit with wild fennel stuffing. It's a charming place with ancient vaulted ceilings, excellent food and a wonderful wine list. Fantastic pizza straight from the woodburning oven available every evening. Try and book the snug in the cantina or on the terrace. Rooms available with breath taking views.

## TAVERNA VITTORIA

43.021755, 13.494082

0734 780318

C

Viale della Vittoria, 34      Closed Tuesday

*An Excellent Value Slice of Italian Family Cooking.*

A bustling, fun place to enjoy well-priced local and national classics. Lovely local hams and delicious crostinis and bruschetta are followed by a wide range of pasta dishes like ravioli with sage and butter, tortellini boscaiola and spaghetti carbonara. There's grilled alla brace meat as well as local favourites like veal pizzaiola and liver & bay leaf. All puds are homemade, jug wines are local and good value. Lovely sitting outside in the summer and cosy in the winter. A wide range of delicious little pizzas available in the evenings served by beaming, efficient staff.

## SARNANO

## GRAN CAFFE ITALIA

43.035533, 13.297989

0733 657166 Closed Wed

B

Piazza della Liberta

*La Marchigiana's Elegant Sister- Stylish but not Snooty.*

Set on a bustling Piazza this Art Deco restaurant serves local and national dishes with verve. Delicious antipasti classics like Ascoli Olives are followed by favourites like Tagliatelle with Mushrooms and Spaghetti Carbonara. They are well known for their Chargrilled Steaks, Escallopes with Wine, Lemon or Mushrooms as well as top notch Beef Carpaccio. Fantastic, thin base pizzas are a real treat at night on the terrace as the world ambles past. Excellent coffee and gelato are available next door if you wish to join the beautiful people pace the cobbled streets. Rooms available.

## MARCHIGIANA

43.041226, 13.288376

0733 657211 Closed Friday C\*

1km outside Sarnano on SS78 towards Macerata.

[www.la-marchigiana.it](http://www.la-marchigiana.it)

*Hearty Helpings of Local Flavours and Hospitality.*

A deservedly popular restaurant where locals and visitors flock to enjoy big helpings of the delicious flavours of the mountains and traditional hospitality. The antipasto is huge and includes tempura fried courgettes. The pasta is equally hearty with big local sauces like truffle & mushroom and wild boar. A great alla brace fire dominates the back room and the aroma of delicious local meat sizzling is impossible to resist (as is the wild boar stew). Game available in season, drinkable house wine included in price. Friendly, English speaking staff. Rooms available.

## SERVIGLIANO

## VILLA FUNARI

43.079107, 13.496580

0734 750114

B\*

Fri and Sat Dinner, Sunday Lunch and Dinner. Booking Advisable.

V del Repubblica, 18 [www.villafunari.it](http://www.villafunari.it)

*Stylish Dishes, Wine, Service and Ambience.*

Owned by one of the finest family of butchers in the area, it is unsurprising that this elegant restaurant serves some of the meat dishes around. The lavish mixed antipasto (veggie option, too) is a must and a great showcase for the Funari salamis. The pasta (handmade) courses are modern twists on traditional recipes. The meat is excellent and succulent and includes surprises like Duck a l'Orange. Save room for the delicious puddings and soak up this civilised experience either under the vaults or out on the panoramic loggia. Impressive, well-chosen and well-priced local wine list. High quality at medium prices.

## PANE E VINO

43.080651, 13.492013

0734 759851

B

Piazza Roma, Closed Wednesday

### *Big City Vibe in Sleepy Servigliano.*

A peppy, bistro style restaurant/wine bar that spills out onto the cobbled street of a picture-perfect village. Buzzy, modern interpretations of classics like mixed Hams, Salami and Cheeses; Ravioli with Butter, Sage and Lemon and succulent Tagliata Steaks finished off with Tiramisu. Spectacular selection of local and national wines. Friendly, English speaking staff and shabby chic décor.

## RE LEONE

43.079685, 13.492141

0734 750959

C

Closed Tuesday

Via Palmiro Togliatti, 2, Just outside the old town.

### *Popular, Relaxed Slice of Real Italian Life.*

This recently refurbished favourite is always popular with everyone as its menu is always spot on, whatever you fancy. The homemade pasta dishes are served with traditional & modern sauces and the succulent meat courses are imaginative and perfectly cooked. (The beef comes from the famed Chianina herds of the Sibillini Mountains). The varied and delicious super-salads are justly popular as are the puddings. Fantastic pizza is available in the evening, piping hot from the wood burning oven. Covered seating outside in the summer.

## SAN MARCO

0734 750761

B

43.081877, 13.492173

Closed Thursday

Via G Garibaldi,6

[www.hotelristorantesanmarco.it](http://www.hotelristorantesanmarco.it)

*Local Favourites, served with Panache*

A bustling hotel dining room with a huge open wood fire which indicates the speciality is *Carne alla Brace*. There is buffet style antipasto to start and some interesting pasta dishes along with local favourites like tagliatelle with porcini mushrooms. The meat from the wood burning grill is superbly cooked and seasoned, the pork chop and the T bone steak; are huge and excellent. There is a delicious choice of puddings to choose from to finish. A very interesting selection of wines are on offer and the service very friendly and relaxed. Rooms available.

## SMERILLO

## LE LOGGE

0734 79129 Closed Thursday C  
[www.ristorantelelogge.it](http://www.ristorantelelogge.it)

43.005080, 13.444684

*Delightful Local Dishes in a Stylish & Panoramic Setting.*

Chef/Owner Gabriella creates delicious, delicate farmhouse cooking in generous proportions at this elegant restaurant set in the walls of this ancient village. The mixed antipasti is a must: half a dozen dishes including poached quails eggs with pancetta and bean & porcini soup. Handmade pasta like little ravolini are served with seasonal sauces like asparagus and truffles - scrumptious. But really try to save room for the mouth-watering local alla brace meats and homemade puds. The staff at this delightful restaurant are friendly and relaxed. Try and book a table outside on the verandah. Wonderful food, ambience and prices.

## URBISAGLIA

### LA BAITA

43.215839, 13.408034

333 7844338

C

labaita\_ap@pec.it

Open 11.30am-2.00am Weather Permitting April-September

September-November, Lunch only

Contrada La Selva 12, Abbadia di Fiastra

#### *Fun and Hearty Al Fresco Dining in the Woods*

Tucked away in a glade in the abbey woods is this fun place to enjoy eating al fresco weather permitting or i a marquee. The lively staff will bring on huge amounts of parma ham and melon then classic pasta dishes like tagliatelle with ragu. The aroma of succulent alla brace meat wafts around the woods and you won't be disappointed with the large helpings. Good value house wines. Snacks available all day- paninis, padinis etc

### LA CENTRALE DEL GUSTO

43.217672, 13.400395

0733 500471 C

Cda Entogge, 69. On SS78.

lacentraledelgusto@libero.it

#### *Hams Galore and More!*

As you'd expect from a restaurant owned by a master norcineria butcher, meat is big on the menu at this roadside delight- but there's plenty more besides. Fans flock from miles around to relish their impressive array of home cured hams, prosciutto, lonzo, ciam-busculo, ventracina, salami and pancetta which together with a plate of local cheeses makes for an ideal light lunch. They also do great burgers, steaks and grills as well as daily vegetarian pasta dishes. Truckers' specials like paninis and piadines are very popular too. All very good value, low key and fun eating with a carafe of wine under the shades eating on benches. The excellent deli has a wide range of local delicacies as well as ham galore

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## DA ROSA

0733 201661      B  
www.ristorante-darosa.it

43.222011, 13.405030

Closed Thursday

*Classic Maceratese Cuisine in an Historic Setting.*

This friendly family-run restaurant provides marchigiana farmhouse cooking in the precincts of the Abbey itself. Generous helpings of good honest local fare are available such as rustic antipasti and hand-made pasta dishes such as Vincisgrassi, Ravioli with Butter & Sage and local grills. A good idea to book especially if you want a table in the portico. The local wine selection is particularly good.

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## LOCANDA LE LOGGE

0733 506788

Closed Wednesday B\*

Corso Gianelli, 34      www.locandalelogge.it

43.197119, 13.376513

*Romantic, Stylish and Relaxed Setting, Service and Food.*

This smart, sophisticated yet relaxed restaurant is famous for its modern interpretations of traditional dishes. The degustazione menu is fantastic and incredibly good value. There are four interestingly varied antipasto dishes served and these might include treats like frittata with fresh herbs and duck breast with a balsamic jus. Followed by Cannelloni di Logge, red wine risotto and roast leg of lamb with rosemary and marjoram. The pudding selection is truly mouth-watering. Impressive Marche wine list. Eat out under the loggia for a really romantic time. Rooms available.





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