



PROVINCE of PESARO and URBINO

ITALY

THE MARCHE REGION

PESARO

URBINO



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## THE ROAD OF FLAVOURS

**Provincial road SP 26** provides an **excellent route** from Saltara to Sant'Angelo in Lizzola. On its way, the road passes through the towns of Cartoceto, Serrungarina, Mombarroccio and Monteciccardo and winds through green, hillside scenery. Anyone wishing to follow this "Road of Flavours" in the opposite direction can also join it from the main roads that connect Pesaro to Sant'Angelo in Lizzola.

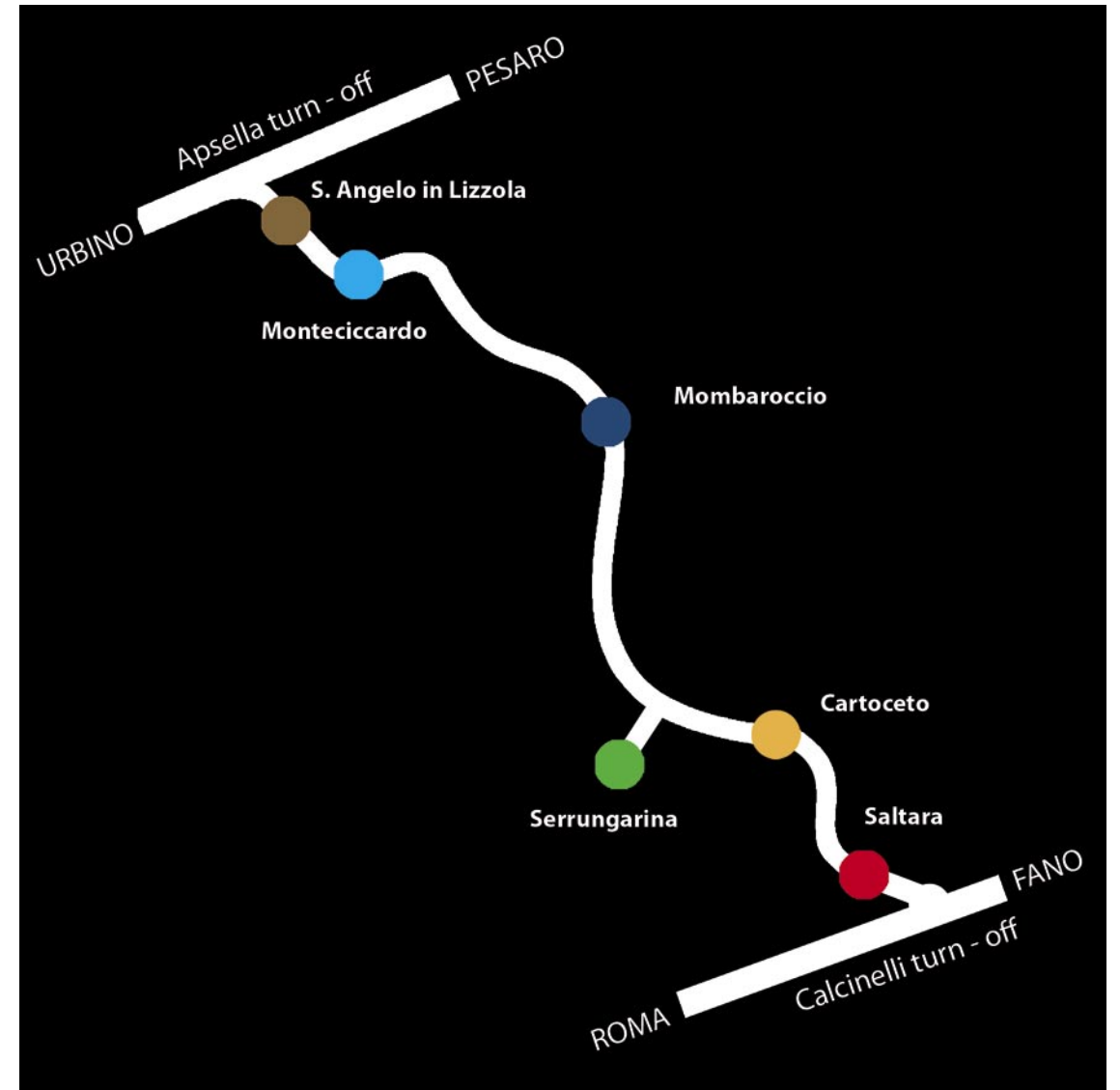
This is an area of almost intact nature, and is surrounded by a generous countryside of olive groves, vineyards and orchards nestling in a tranquil countryside dotted with ancient villages and monasteries. Age-old traditions still hold strong here, and genuine country products, food and wine are still the norm. The green hills that overlook the blue Adriatic sea across panoramic terraces form a world of colourful silence and tranquillity.

Here, where the countryside produces an olive oil so excellent that it has been awarded DOP status, where master cheese makers create delicious pecorino, where fruit orchards and traditional sausage makers abound, the "Road of Flavours" starts.

The "Road of Flavours" is an **integrated tourist itinerary**. It not only promotes the area by providing a top quality touring route, but also offers a delightful gastronomic journey through locations renowned for their excellent, organically produced food and wine, and boosts the prosperity of local people while fully respecting the wellbeing of man and the environment.

The companies and activities mentioned in the text have been chosen as examples of the many businesses along the route. A fuller list giving a more complete overview of the area's offering appears at the end of this book, arranged by location and type of business.

The "Road of Flavours" is a project of Pesaro and Urbino Provincial Council. Its aim is to integrate tourism with the promotion of the province's excellent food and wine products under the auspices of the council's food and wine department.





SALTARA

## Location

From Fano, follow the Via Flaminia Roman road, or follow the main Fano-Grosseto road for a short distance and turn off at Calcinelli di Saltara. This is where our journey of discovery along the **Road of Flavours** begins.

Follow the S.P. 26 road to the town of **Saltara**, some 160 metres above sea level. The name 'Saltara' is a curious one. According to an ancient legend, the people of the area were once terrorised by a dragon that roamed the woods. They built an altar in the woods and made sacrifices to the dragon to placate it, hence the name **saltus ara** (the altar in the woods).

## To do

Take a walk through the historical centre, and climb the steps leading from the town's main square. Visit the characteristic **covered markets** (mercati coperti), which originally served as an access route for carters carrying vital supplies to the town. The steps leading down from the covered markets take you to a pretty **hanging garden** (giardino pensile).

## To see

The **Bali Museum** is a science centre located in a seventeenth century villa. The villa is well worth a visit not only for its elegant and spacious architecture, contents and complementary services (observatory, restaurant, conference room and accommodation), but also for the scientific spirit and passion that has always characterised it. Five centuries ago, the noble Negusanti family studied the heavens from the villa's four observation towers.

*Info: Museo del Bali, San Martino, tel. 0721 892390. [www.museodelbali.it](http://www.museodelbali.it)*

The **church and monastery of San Francesco in Rovereto** is of interest as one of the first Franciscan monasteries in the Marche region. It stands in a panoramic location on a hillside surrounded by oak woods.

## To taste

For a quick organic snack, the **Biofficina** organic bakery offers bread, pizza, piadina, cakes, biscuits and tarts as well as a range of special products for food allergies. *Info: Biofficina, Corso Matteotti, tel. 0721 1633008*

To purchase extravirgin olive oil, whether Cartoceto DOP or another variety, call in the **Lolibon** Olive Cooperative. The cooperative is a member of the Consortium for the Protection and Promotion of Cartoceto DOP Olive Oil. (DOP stands for 'Denominazione di Origine Protetta' – Protected Denomination of Origin). Cartoceto is the Marche region's only DOP olive oil. *Info: Cooperativa Olivicola Lolibon, Via Don Minzoni, tel. 0721 894379, [www.loliboncartoceto.it](http://www.loliboncartoceto.it)*

## Events

**Sundays at the Bali:** conferences, conventions and various other events dedicated to science (Bali Museum, all year round)

**Saltarua:** music in the streets and squares (historical centre, July)

**Mushroom fair** (historical town centre, October)







CARTOCETO

## Location

Cartoceto stands on a hill amid olive groves and fields of crops, at 235 metres above sea level. Its origins can be traced back to classical times. A Latin inscription dated 79 B.C., found in the ancient church, confirms the theory that **Cartoceto was founded by a group of Carthaginian survivors of the battle of Metauro**, which took place during the Second Punic War (218-201 B.C.).

## To do

Take a walk through the **historical centre**, characterised by narrow streets flanked by rows of quaint houses overlooking picturesque landscapes. Take a **tour of the olive mills** to experience the culture of the olive, learn to recognise really good extravirgin olive oil, discover the properties and qualities of olive oil and see it being made.

Cartoceto is famed as the town of DOP olive oil. Cartoceto olive oil was granted DOP status in 2004 in recognition of the town's oil making traditions. It is still the only **DOP oil** in the Marche region.

## To see

In the mediaeval town, Piazza Garibaldi is dominated by an ancient town hall, itself topped by an eighteenth century **clock tower**. The town is also home to the **Trionfo theatre**, an elegant nineteenth century building, the collegiate **church of Santa Maria della Misericordia**, home to a number of works by Barocci, and, just outside the centre, the **church of Santa Maria del Soccorso** with its associated Augustinian monastery. Finally, perched in the hills about 1 km from Cartoceto lies the ancient **church of Peter and Paul** which dates back to Paleochristian times.

## To taste

The **Beltrami delicatessen** sells pit-aged pecorino cheese, pecorino cheese in walnut leaves, pecorino cheese seasoned in Montepulciano grape must, and pascio di Fontecorniale cheese. Other products include jams made from wild fruits and berries. *Info: [Gastronomia Beltrami](#), [Via Cardinal Pandolfi](#), tel. 0721 893006, [www.gastronomiabeltrami.com](#).* The **Rocca mill** offers a range of special extravirgin olive oils for the most refined palates. *Info: [Frantoio della Rocca](#), [1 Via Cardinal Pandolfi](#), tel. 0721 893006.*

The **Trionfo mill** is an eighteenth century olive mill that still uses belt-driven machinery. The mill enjoys a splendid panoramic view over the Metauro valley as far as the coast at Fano. *Info: [Frantoio del Trionfo](#), [5 Via San Martino](#), tel. 0721 898461 [www.frantoiodeltrionfo.it](#).*

## Events

**The Cartoceto DOP oil and olive show and market** offers a range of excellent oils, foods and wines for sale, and also puts on conventions, entertainment and art exhibitions. (First and second Sundays in November, historical town centre.)





SERRUNGARINA



## Location

Our itinerary now leaves the S.P. 26 for a while. With Cartoceto behind us, we turn left for Serrungarina. Serrungarina lies on the crest of the hills to the left of the Metauro river, at 206 metres above sea level. The town **was once known as Brisighella**, but owes its current name to a famous notary who lived there in the 14th century, **Ser Ungaro degli Atti**. In 1343, Serrungarina passed under the control of the Malatesta family who built the castle, the imposing walls of which still surround the characteristic mediaeval town.

## To do

Take a panoramic stroll around **Bargni**, a small hamlet in the municipal district of Serrungarina: the hillside scenery here really is superb. A relaxing break to cater for body and soul can be had at the **Casa Oliva** health centre, which offers specific treatments and a range of quality beauty products. *Info: Albergo ristorante Casa Oliva, 19 Via Castello, Bargni di Serrungarina, tel. and fax. 0721 891500, www.casaoliva.it*

## To see

Visit the historic centre of Serrungarina, and the enchanting staircase inside the castle. A characteristic **mechanical nativity scene** in the church of Sant'Antonio Abate open from Christmas to Easter. The hamlet of **Tavernelle** was once a station along the Via Flaminia Roman road: its archaeological site preserves the remains of an old inn and a temple to the god Attis.

## To taste

Taste Serrungarina's **angelic pear**, which grows nowhere else in Italy. This unique fruit has been awarded P.A.T. status (Prodotto Agro-alimentare Tradizionale – traditional agri-food product).

An **angelic pear festival** is held every year to promote the fruit and its excellent qualities. Gourmet visitors should not fail to visit the **Symposium** restaurant, famed for its natural cuisine. The chef is an enthusiastic researcher of good food and grows his own ingredients. The exclusive menu is based on gastronomic rarities derived from local traditions, accompanied by an excellent choice of wines. *Info: Ristorante Symposium 4 Stagioni, 38 Via Cartoceto, tel. 0721 898320, fax 0721 893977, www.symposium4stagioni.it*

You can also taste and purchase excellent products from the Marche region in an ancient **Osteria**. Products include cured sausages and cheeses accompanied by home-made bread and bread-sticks, home-rolled puff pastries, jams and pickled fruit with mustard, again accompanied by a wide selection of local wines and micro-brewery beers. *Info: Osteria da Gustin, 27 Via Castello, Bargni di Serrungarina, tel. 0721 891517, www.dagustin.it.*

## Events

**The angelic pear festival** takes place on the first weekend in September





MOMBAROCCIO



## Location

Our route now takes us to Mombaroccio at 325 metres above sea level. The origins of this hillside town can be traced back to the 13th century. The town was built as **the result of a number of nearby castles joining forces**. Its history is strictly linked with that of the town of Pesaro and the dynasties that ruled there over the centuries.

## To do

Take a **walk through the mediaeval town**. Don't miss the main gatehouse with its two characteristic round towers that provide access to the historical centre. Take a **trip through green countryside** to the Sanctuary of Beato Sante, an oasis of spirituality and a place of art and culture.

## To see

The 15th century **church of San Marco** has an associated monastery and a museum of sacred art. The **countryside museum** houses hundreds of exhibits including farm, craft and domestic implements and illustrates the area's lasting traditions and its many fond memories.

The Civic Tower is home to the local **embroidery exhibition**. Embroidery is still widely practised by the women of Mombaroccio, and the exhibition contains many valuable items, made with traditional techniques.

The **photographic exhibition** is located in the San Marco cloisters, and comprises images illustrating the life, people and places of Mombaroccio from the early 20th century up to World War II.

The **Sanctuary of Beato Sante** lies about 2 km away from Mombaroccio in a spot surrounded by a beautiful oak wood. Its majestic architectural complex dates back to the 13th century.

## To taste

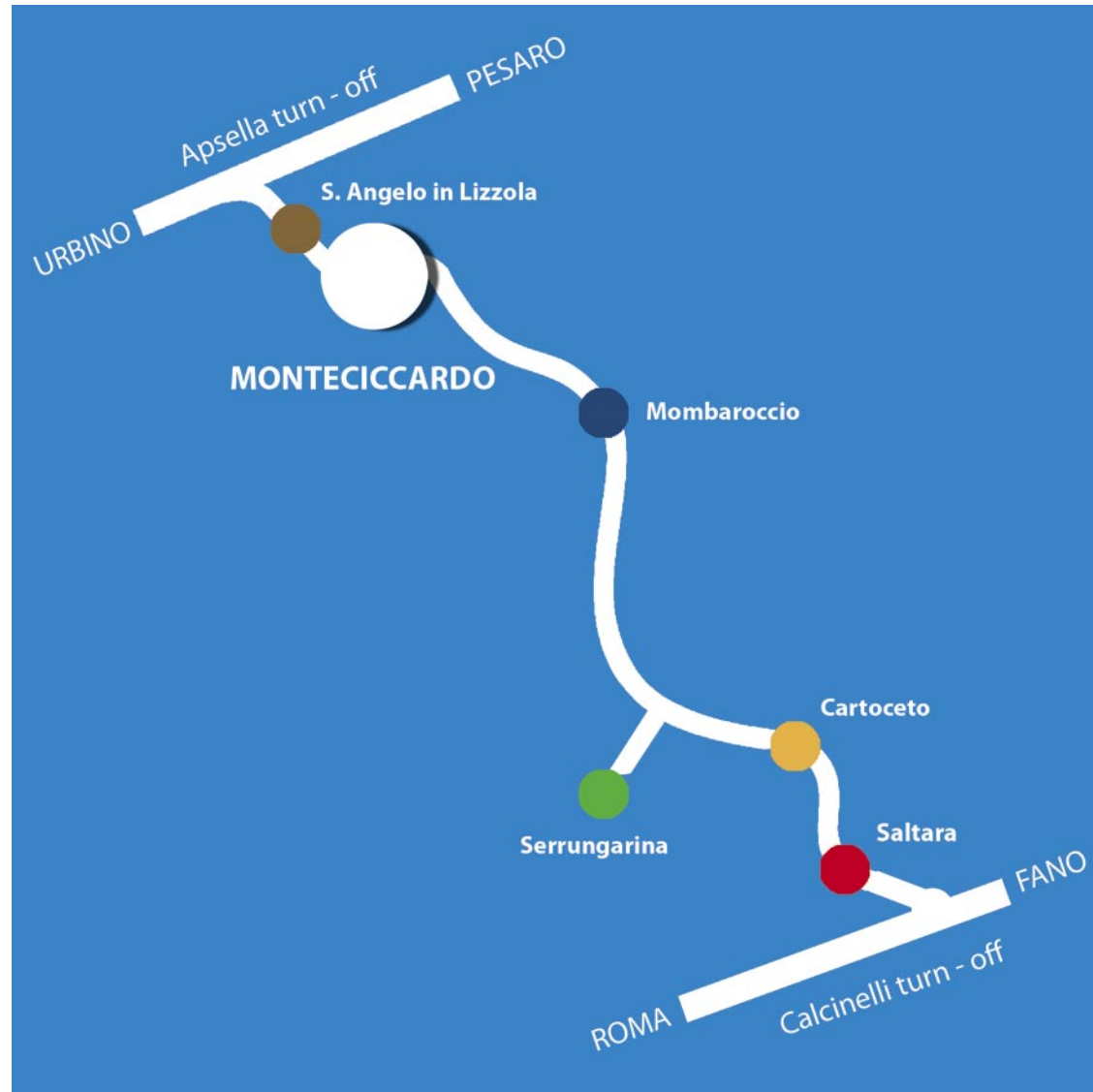
Try the excellent **Pizza Terre di Rossini e Raffaello**, a delicious offering of the **Piccolo Mondo** restaurant. *Info: Piccolo Mondo, 175 Via Villagrande, tel. 0721 470170 [www.piccolomondonline.it](http://www.piccolomondonline.it)*. The **typical organic products** offered by **Chesanova** agritourism include their own Cartoceto DOP extravirgin olive oil, marinated olives, olive paste, honey, grappa, jam, fruit juices and pit-aged cheese. *Info: Agriturismo Chesanova, 26 Via Turlo, tel. 3493418055 – 3484991081, [www.chesanova.com](http://www.chesanova.com)*. **Honey and honey-related products** abound at **Frederic Ugo Oliva's** bee keeping farm. *Info: 81 Via Villagrande, tel. 0721 471211. *Prodotti e tipicità gastronomiche presso La bottega del borgo, 5 Via Guidubaldo del Monte, tel. 0721 470250.**

The **Mondrigo** restaurant serves up a **variety of meats** as well as sourdough **pizza**. *Info: Ristorante fattoria Mondrigo, 10 Via Mondrigo, tel. 0721 470232, [www.mondrigo.it](http://www.mondrigo.it)*. Afterwards, why not stop off at the **La Coppa** speciality shop. *Info: 10 Via Ciro Pavis, La Coppa, tel. 0721 471276, [www.ristorantelacoppa.it](http://www.ristorantelacoppa.it)* or at the **Grani di Pepe** restaurant. *Info: 27 Via Villagrande, tel. 0721 47029*. For your purchases of extravirgin olive **oil** try the **Claudio Cardinali** farm, *10 Via Montemiele, tel. 0721 470307*; the **Giuseppe Corsini** farm, *2 Via Pontaccio, tel. 0721 471349*; and the **Fiorelli mill**, *62 Via Montegiano, tel. 0721 470461*.

## Events

**The Festa d'la Crescia sai Cucon** is the annual Easter festival dedicated to the delicious local Easter pizza, hard boiled eggs and other traditional gastronomic delights. (Montegiano area, end of April).





MONTECICCARDO



## Location

Leaving Mombaroccio behind us, our journey takes us to Monteciccardo, a small town in green countryside at an altitude of 384 metres. The earliest records of a castle in Monteciccardo date from 1283 and refer to **Castrum Monti Sicardi**. According to some, the name derives from the Greek word 'sykon' (a fig tree). Others insist that it comes from the name of a long-forgotten Frankish or Longobard king who settled the area.

## To do

A **panoramic trek** along the Arzilla river takes you past ancient water mills and through broad green meadows grazed by horses and flocks of sheep. The Serre area is the highest and most scenic part of Monteciccardo, and is a favourite spot for **bird watching**, thanks to the large numbers of birds of prey and other species that live there. The Casa Betti animal farm offers **horse riding and pet therapy activities**. *Info: Casa Betti, 23/A via Arzilla, tel. and fax 0721 470398.*

## To see

The **church of San Sebastiano** in the historical town centre dates back to the 14th century. Work on the **Conventino dei Servi di Maria** just outside town began in 1517, on land left to the church by Bernardino Fabbri. Today the site is used for local events and for contemporary art exhibitions, and has attracted artists of the calibre of Enzo Cucchi, Ettore Spalletti, Mario Merz, Giulio Paolini and Jannis Kounellis.

**Montegaudio**, an ancient castle in a panoramic spot overlooking the Adriatic, offers visitors a good view of the ruins of the ancient walls and bell tower, as well as the **church of San Michele Arcangelo** with its characteristic bell-gable.

**Monte Santa Maria** occupies an enchanting location with a view ranging from the coast to the Sibilline hills. The **church of Sant'Agata** lies nearby. **Villa Ugolini** is home to a **small church**, built in the 1950s using white stone from Furlo. The church features post-modern architecture and lies in a park of pines and laurels.

## To taste

Monteciccardo is the most famous of the local towns for its **cheeses**. A large number of types spanning fresh goat's cheese, aged cheese and sheep's milk ricotta cheese are available from local producers: **Fratelli Manca farm**, 9 Via Petricci, tel. and fax 0721 910424; **Fratelli Nobili farm**, 18 Via Petricci, tel. and fax 0721 910176; **Monte San Giovanni farm**, 12 Via Fabrizio De Andrè, tel. and fax 0721 898436.

**Wine, oil and honey** can be tasted and purchased from: **Il Conventino farm**, 4 Via G. Turcato, tel. 0721 910574, fax 0721 489442; the **Marcolini mill**, 23/A Via Arzilla, tel. and fax 0721 470398 [www.oliomarcolini.com](http://www.oliomarcolini.com); **Paci Giuseppe organic farm**, 49 Via Lubiana, tel. and fax 0721 910551; **Baldantoni**, 2/A Via Silvestro Betti, tel. 3398371497.

**Bread, pizza, and cakes**, all baked in a wood-burning oven and made exclusively from organic raw materials are on sale at the **La Madre artisan bakery**, 2/B Via Arzilla, tel. and fax 0721 470491.

## Events

At the traditional **Conventino festival**, visitors can admire products of the local countryside and local craft industries, flowers and vegetables, farm animals and even art exhibitions. The event is held at the Conventino dei Servi di Maria on the 2nd June. **Calici di stelle** is a festival of wine and star-gazing, held on Monte Santa Maria on the 10th August.





S. ANGELO IN LIZZOLA

## Location

Our journey along the “Road of Flavours” ends in Sant’Angelo in Lizzola, a town in the Pesaro hills between Montefeltro and the Romagna region. Sant’Angelo in Lizzola has a thousand years of history behind it and was formed by the **union of two ancient castles: Monte Sant’ Angelo and Liciola**. The town’s history is closely linked with the Sforza family and the duchy of Urbino. It has often been associated with important historical and literary figures, Terenzio Mamiani, Count Giulio Perticari and Giovanni Branca to name just three.

## To do

Take a **walk inside the old town walls** to enjoy enchanting views with the Adriatic in the distance. **Pause a while too at Fonte dei poeti**, the poets’ spring, a memorable and symbolic meeting place for men of literature, just outside the town.

## To see

Visit the ancient **castle gate**, dominated by the coat of arms of the Mamiani, and Palazzo Mamiani, built from 1588 on and today the seat of the town council. The building has been modified on various occasions and was almost completely rebuilt after the Second World War. Of the original palazzo, only the civic tower remains.

The **collegiate church of San Michele Arcangelo**, built between 1689 and 1710, is home to copies of works by Guido Reni and Correggio, and an alter piece painted by the school of Federico Barocci.

The **abbey church of Sant’Egidio**, completed in 1684, is a true jewel of Baroque art, and has been recently restored to its original splendour.

## To taste

Top quality **cured sausages**, including lonzino, coppa, local salame, dry sausage, pork brawn and the local Gran Riserva dei Colli Pesaresi cured ham are all to be found at the **Geminiani sausage shop**. *Info: Salumificio Geminiani Sauro & figli, 34/A Via Serra, tel. 0721 490593, [www.salumificiogeminiani.it](http://www.salumificiogeminiani.it).*

**Excellent quality olive oil** can be purchased from the **Perilli olive mill**. *Info: Frantoio Oleario Perilli Pasquale, 4 Via Trebbio, tel. 0721 910418.*

**Typical local products** and dishes are cooked with passion at the **Vecchia Fonte restaurant**, where guests can dine in a welcoming and relaxed atmosphere. *Info: Ristorante Vecchia Fonte, 2 Via Vecchia Fonte, tel. 0721 910263.* Visitors can also enjoy a relaxing break and good food at the **La Villa agritourism**, a natural oasis surrounded by organic crops and free-roaming animals. *Info: Agriturismo La Villa, 1 Via della Villa, tel. 0721 910336, [www.lavillapesaro.altervista.org](http://www.lavillapesaro.altervista.org).*

Excellent **fruit** of many types, including peaches, apricots, plums and cherries are grown by small local producers.

## Events

**Alla corte dei Mamiani** is a renaissance costume festival complete with historical parade, music, crafts, dancing and shows (end of July).





## ACCOMMODATION

### SALTARA

#### Hotels

**Metauro** \*\*\* Via Flaminia 278, località Calcinelli - tel. 0721.891071 - 380.3298959, fax 0721.891071 - 0721.896665, info@albergometauro.com, www.albergometauro.com

#### Agritourism

**Villa Romana** Via Gambarelli - podere Buzzo, località Calcinelli - tel. 331.4894131, vr@agriturismovillaromana.it, agriturismovillaromana@gmail.com www.agriturismovillaromana.it

#### Bed & Breakfast

**Bed and Breakfast Antico Ulivo** Via Cesare Pavese 1, località Calcinelli - tel. 0721.895052 - 328.5517587, fax 0721.895052, anticoulivo@libero.it, www.anticoulivo.com

#### Country houses

**Villa San Martino** Country House Via San Martino - tel. 0721.894125 - 3385079320; fax 0721.898432, info@villasanmartino-countryhouse.it, www.villasanmartino-countryhouse.it

#### Holiday homes

**Istituto Suore Discepolo di Gesù Eucaristico** Via San Francesco in Rovereto 8, località Rovereto - tel. 0721.896287 - 338.8674847, fax 0721.896287, sdgesanfrancesco@libero.it

### CARTOCETO

#### Agritourism

**La Locanda del Gelso** Via Morola 12 - tel. 0721.877020 - 339.4281037 - 0721.899077 nei periodi di chiusura, fax 0721.877020, info@lalocandadelgelso.it www.lalocandadelgelso.it

**La Rosa** Via Morola 21 - tel. 0721.899516 - 338.9971054 - 340.3294769, fax 0721.899516, info@agriturismolarosacartoceto.it, www.agriturismolarosacartoceto.it

**Casale Talevi** via Alberone 5, località Alberone - tel. 0721.897767, fax 0721.897767, info@casaletalevi.it, www.casaletalevi.it

#### Rooms for rent

**Agli Ulivi di Ripalta** Via Piana 10 - tel. 0721.851113 - 339.2562065, info@affittacamereripalta.it, ACRipalta@gmail.com, www.affittacamereripalta.it

#### Furnished holiday apartments

**Il Monte** Via Montepartemio 10 - tel. 0721.893015 - 340.1549357, info@casapartemio.it, www.casapartemio.it

#### Bed & Breakfast

**B&B Ailanto** Via D. Berloni 3 - tel. 0721.898144 - 339.1321026, www.ailanto-beb.com

**Borghi della Rocca** Via Rossini 4 - tel. 0721.898432 - 338.5079320, fax 0721.898432, info@borghidellarocca.it, www.borghidellarocca.it

**L'Oasi dei colori** Via Casello 97, località Lucrezia - tel. 320.7926438, brunetti.michela@libero.it

**Riva degli olivi** Via Bottaccio, 14 - Tel. 0721 898318 - 389 6458813 - 320 8791003, rivadegliolivi@gmail.com

### SERRUNGARINA

#### Hotels

**Casa Oliva** \*\*\* Via Castello 19, località Bargni - tel. 0721.891500, fax 0721.891500, casaoliva@casaoliva.it, www.casaoliva.it

**Hotel Flaminio** \*\*\* Via Flaminia 196-198-200, località Tavernelle - tel. 0721.896200 - 349.8650565, fax 0721.896200, info@hotelflaminiotavernelle.com, www.hotelflaminiotavernelle.com

**Symposium Resort** \*\*\* Via Cartoceto 38/A - tel. 0721.898320 - 335.6445032 - 335.7059734 - Skype: luciopompili, fax 0721.893977, lucio@symposium4stagioni.it, www.symposium4stagioni.it

#### Agritourism

**Agriturismo Pozzuolo** Via di Mezzo 31, località Pozzuolo - tel. 0721.898413 - 328.9359807, fax 0721.893928, info@agriturismopozzuolo.com, www.agriturismopozzuolo.com

**Il Mandorlo** Via Tomba 61 - tel. 0721.891480, fax 0721.891480, info@almandorlo.it, www.almandorlo.it

**La Meridiana "Il Casale"** Via Bargni 16, località Bargni - tel. 0721.823678 - 340.3595356, info@agriturismolameridiana.com, www.agriturismolameridiana.com

**La Meridiana "Il Palazzo"** Via Bargni 9, località Bargni - tel. 0721.824313 - 368.3046365, info@agriturismolameridiana.com, www.agriturismolameridiana.com



### **Bed & Breakfast**

**Ca' Priola** Via Monticelli 6 - tel. 0721.898520

**Casa la civetta e falco** Via Montebruciatto 7 - tel. 0721.893028, [www.ferien-in-italien-marken.de](http://www.ferien-in-italien-marken.de)

**Da Gustin** Via Castello 27 Bargni di Serrungarina tel. 0721 891517 [www.dagustin.it](http://www.dagustin.it)

### **Country houses**

**Casa di Mi** Via della Fonte - tel. 0721.896120 [www.casadimi.it](http://www.casadimi.it)

### **Furnished holiday apartments**

**Cà Ginestra** Via Montebruciatto 4 - tel. 349.2821210, [gennari68@gmail.com](mailto:gennari68@gmail.com), [www.marcheholiday.it](http://www.marcheholiday.it)

**Casa Ottani** Via Cartoceto 40 - tel. 0721.69201 - 349.8610382, [casettavaccacajcafe@yahoo.it](mailto:casettavaccacajcafe@yahoo.it)

**Il Noceto** Via Tomba 50 - tel. 0721.805747 - 339.6201140, fax 0721.824696, [info@il-noceto.it](mailto:info@il-noceto.it), [www.il-noceto.it](http://www.il-noceto.it)

**Lodovichetti Andrea** Piazza B. Serafini 7 - tel. 320.1103943 - 338.1286050

### **MOMBAROCCIO**

#### **Agritourism**

**Chesanova** Via Turlo 26, località Villagrande - tel. 0721.390922 - 0721.470298 - 349.3418055 - 320.3017704, fax 0721.390992, [info@chesanova.com](mailto:info@chesanova.com), [prenota@chesanova.com](mailto:prenota@chesanova.com), [www.chesanova.com](http://www.chesanova.com)

**Giano Bifronte** Via Ciro Pavisa 28 - tel. 366.3720477, [info@gianobifronte.com](mailto:info@gianobifronte.com), [www.gianobifronte.com](http://www.gianobifronte.com)

### **Bed & Breakfast**

**Dalla Postina** Via A. Servizi 9 - tel. 0721.470419 - 392.5036180, [info@dallapostina.it](mailto:info@dallapostina.it), [www.dallapostina.it](http://www.dallapostina.it)

**Il Casale** Via Montemarino 11, località Montemarino - tel. 333.7194385 - 338.8024020 - 0721.892447, [ilcasale.spadoni@libero.it](mailto:ilcasale.spadoni@libero.it), [www.ilcasalespadoni.it](http://www.ilcasalespadoni.it)

**La pace tra gli olivi** Via Pontaccio 2 - tel. 329.4567867 - 0721.470780

### **Furnished holiday apartments**

**Ca' Boni** Via Croce 6 - tel. 0721.470266 - 335.458546, [maarit@libero.it](mailto:maarit@libero.it)

**La casa delle lune** Via Turlo 23 - tel. 389.1716866, [elenarugiada@yahoo.it](mailto:elenarugiada@yahoo.it)

### **MONTECICCARDO**

#### **Agritourism**

**Azienda agricola F.lli Nobili** Via Petricci 18, località Villa Ugolini - tel. 0721.910176

### **Bed & Breakfast**

**B&B S. Daniele** Strada di Gaviano - tel. 333.9295248, [falcioniclara@gmail.com](mailto:falcioniclara@gmail.com)

**Ca' dell'Olmo** Via Montecipollino 16 - tel. 0721.910673 - 349.7386854 - 335.6835791, [cadelloolmo@altervista.org](mailto:cadelloolmo@altervista.org), [www.cadelloolmo.altervista.org](http://www.cadelloolmo.altervista.org)

**La Rupe del Falco** Via Molini 4/A - tel. 0721.453352 - 340.3551443 - (346.7293986 for foreign languages), fax 0721.453352, [info@larupedelfalco.it](mailto:info@larupedelfalco.it), [www.larupedelfalco.it](http://www.larupedelfalco.it)

### **Camp sites**

**Camping Podere sei Poorte** \*\*\* Via Petricci 13, località Villa Ugolini - tel. 0721.910286 - 333.1406043, fax 0721.910286, [info@podereseipoorte.it](mailto:info@podereseipoorte.it), [www.podereseipoorte.it](http://www.podereseipoorte.it)

### **Furnished holiday apartments**

**Greco Irene** Via Sant'Angelo 15 - tel. 349.4265755, [grecoirene@libero.it](mailto:grecoirene@libero.it)

**Il Carrubo** Via Petricci 23, località Monte Santa Maria - tel. 333.3451811 - 0721.259195, fax 0721.259195, [amadoripaolo@libero.it](mailto:amadoripaolo@libero.it), [paolino.a63@tiscali.it](mailto:paolino.a63@tiscali.it)

### **S. ANGELO IN LIZZOLA**

#### **Hotels**

**Blu Arena Hotel** \*\*\* Via Alberto Giacometti, 2 (Centro Arcobaleno), località Montecchio - tel. 0721.405022 - 348.9711142, fax 0721.498553, [info@bluarenahotel.it](mailto:info@bluarenahotel.it), [www.bluarenahotel.it](http://www.bluarenahotel.it)

### **Bed & Breakfast**

**Camilla** Via San Michele 2 p.t., località Montecchio - tel. 338.3865236, fax 0721.472036, [bb.camilla@virgilio.it](mailto:bb.camilla@virgilio.it)

**Il Tamerice** Via Belvedere 56, località Montecchio - tel. 0721.499100, fax 0721.499100

#### **Rooms for rent**

**Slavova Tsvetana Dimitrova** Via Apsella 24/E - tel. 347.9847305 - 348.0989261, tsvetana.dimitrova@alice.it

#### **RESTAURANTS**

##### **SALTARA**

**Posto Pubblico** via Abruzzo 1, località Calcinelli - tel. 0721.895476

**Al Bali** Via San Martino 10 - tel. 0721.891781

**Metauro** Via Flaminia 278, località Calcinelli - tel. 0721.891071 [www.albergometauro.com](http://www.albergometauro.com)

**Pantalini** Via Giovanni Agnelli - zona industriale via Laghi 2, località Calcinelli - tel. 0721.877364 [www.ristorantepantalini.com](http://www.ristorantepantalini.com)

**Pizzeria Posta Vecchia** Via Flaminia, 18 - tel. 0721.897447

**Pizzeria Sasa'** Via Flaminia 43 G, località Calcinelli - tel. 0721.895690 [www.sasaristorantepizzeria.it](http://www.sasaristorantepizzeria.it)

##### **CARTOCETO**

**Agli Olivi** Via Bottaccio 4 - tel. 0721.898144 [www.ristoranteagliolivi.it](http://www.ristoranteagliolivi.it)

**Al Canada** Via N. Sauro, 7/7A - tel. 0721.897443

**La Costa** Via Pieve, 69 - tel. 0721.877202 [www.lacostaristorantepizzeria.it](http://www.lacostaristorantepizzeria.it)

**La Lanterna** Via della Repubblica, 23 - tel. 0721.897786 [www.lalanternaristorantepizzeria.org](http://www.lalanternaristorantepizzeria.org)

**L'Alberone** Via Alberone, 16 - tel. 0721.899592 [www.alberone.it](http://www.alberone.it)

**Osteria Frantoio del Trionfo** Via S. Martino 5 - tel. 0721.898286 [www.frantoiodeltrionfo.it](http://www.frantoiodeltrionfo.it)

**La Tana Degli Amici** Via Agnelli, 2 - tel. 0721.899225

##### **SERRUNGARINA**

**Agriturismo Pozzuolo** Via di Mezzo 31, località Pozzuolo - tel. 0721.898413 [www.agriturismopozzuolo.com](http://www.agriturismopozzuolo.com)

**Casa Oliva** Via Castello 19, località Bargni - tel. 0721.891500 [www.casaoliva.it](http://www.casaoliva.it)

**Da Luisa** Via Roma 8 - tel. 0721.896120 [www.ristorantedaluisa.it](http://www.ristorantedaluisa.it)

**Il Mandorlo** Via Tomba 59 - tel. 0721.891480 [www.almandorlo.it](http://www.almandorlo.it)

**La Tagliata** Via Mombaroccese 19/A - tel. 0721.893009 - 0721.898301

**Piccolo West** Via Dante 3, località Tavernelle - tel. 0721.896238 [www.piccolowest.it](http://www.piccolowest.it)

**Symposium** Via Cartoceto 38 - tel. 0721.898320 [www.symposium4stagioni.it](http://www.symposium4stagioni.it)

**Antica osteria Da Gustin** Via Castello 27 Bargni di Serrungarina tel. 0721 891517 [www.dagustin.it](http://www.dagustin.it)

##### **MOMBAROCCIO**

**La Coppa** Via Ciro Pavisa 10, località La Coppa - tel. 0721.471276, 3473751000, 3382422479 [www.ristorantelacoppa.it](http://www.ristorantelacoppa.it)

**Fattoria Mondrigo** Via Mondrigo 8 - tel. 0721.470232 - 335.6483663 [www.mondrigo.it](http://www.mondrigo.it)

**Grani di pepe** Via Villagrande 27 - tel. 0721.470295

**L'Oasi** Via Cairo 36 - tel. 0721.471108

**Nuova Casa Barocci** Piazza Barocci 6/7 - tel. 0721.1748052

**Piccolo Mondo** Villagrande di Mombaroccio 175 - tel. 0721.470170 [www.piccolomondonline.it](http://www.piccolomondonline.it)

##### **MONTECICCARDO**

**Azienda agricola F.Ili Nobili** Via Petricci 18, località Villa Ugolini - tel. 0721.910176

**Il Prato** Via Petricci 51 - tel. 338.7171319 - 333.8355303

**Osteria Conventino** Via conventino, 1 - tel. 0721-910588 [www.ristoranteilconventino.com](http://www.ristoranteilconventino.com)

**Ristopizza Dancing Walter** Località Montegaudio - via Lubiana 11 - tel. 0721.910147

### **S. ANGELO IN LIZZOLA**

**La Vecchia Fonte** Via Dante Alighieri 16/18 – tel. 0721.910263

**La Villa** Strada della Villa 1 - tel. 0721.910336 [www.lavillapesaro.altervista.org](http://www.lavillapesaro.altervista.org)

### **FARM BUSINESSES**

**Azienda Agricola Baldarelli** Via Montefiore 16 Cartoceto tel. 0721 898506 (DOP oil)

#### **Azienda Agricola Berloni Giuliano srl**

Via San Francesco, Tavernelle di Serrungarina tel. 0721 891202  
[www.liquordulivi.it](http://www.liquordulivi.it) (organic oil and olive liqueurs)

#### **Azienda Agricola La collina - Cantina Bianchini**

Via S.Anna, 33 Cartoceto tel. 0721 898440 [www.sangiovese.it](http://www.sangiovese.it) (DOC wines)

#### **Azienda Agricola Bonci Marco e Marcello**

Via Mombaroccese 28 Serrungarina tel. 0721 898270 (extravirgin olive oil)

#### **Azienda agricola Colle Margherita**

Via prugneta 5 Cartoceto tel. 0721 891056 [www.collemargherita.it](http://www.collemargherita.it) (extravirgin olive oil)

**Azienda agricola Curzi Nazareno** Via Flaminia, 23 Saltara tel. 0721 894339 (DOC wines)

#### **Azienda agricola Galiardi**

Via Falalco 4 Cartoceto tel. 0721 877347 [www.galiardi.it](http://www.galiardi.it) (DOP oil and wine)

#### **Azienda agricola La Ripe di Lucarelli Roberto**

Via Piana 20 Cartoceto tel. 0721 893019 [www.laripe.com](http://www.laripe.com) (DOP oil and DOC wine)

#### **Azienda agricola Brunetti**

Via Stupa 6 Ripalta, Cartoceto tel. 0721 883208 – 3355434597 (organic oil)

**Azienda agricola Alessandri** Via Ripe, Cartoceto tel. 0721 898320 (DOP oil)

#### **Azienda agricola Covo dei Briganti** di Fiorelli Elide

via Morcia 1 Ripalta, Cartoceto tel. 0721 893006 (goat's milk cheese)

## **INFORMATION AND BOOKINGS FOR THE ROAD OF FLAVOURS**

### **PUNTO IAT – Tourist Information Centre CARTOCETO**

Piazza Garibaldi 1  
61030 Cartoceto (PU)

tel. +39 0721.898437  
fax +39 0721.898437

*www.prolococartoceto.com*  
*prolococartoceto@virgilio.it*

### **PROVINCIAL COUNCIL OF PESARO AND URBINO Tourism Department**

Freephone 800 563 800 (Italy only)

*www.turismo.pesarourbino.it*  
*info@turismo.pesarourbino.it*





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[www.turismo.pesarourbino.it](http://www.turismo.pesarourbino.it)