



Dear Guest,

After countless plates of pasta, bread, and cheese served by Tullia Romani, wife of Gino Girolomoni, and his mother Alma Taddei at the Monastery—to the many visitors who came to see firsthand where the pasta, the magazine, and the entire project were born—we decided to open the Locanda in 1989.

We haven't stopped welcoming people since, because we believe that the most beautiful relationships are born around a table.

OUR INGREDIENTS

We have a bit of an obsession with the origin of our ingredients: they must be organic, preferably local, and even better if we know the producer personally.

From our pantry, we use soft wheat flour for bread and focaccia; legumes and soups; extra virgin olive oil; rice, and of course our own pasta made from durum wheat and ancient grains (Khorasan Graziella Ra, Senatore Cappelli, Farro).

The complementary products come from collaborations with historic organic farms in Italy—stories full of character and passion that we are excited to share with you.



WINNER OF THE AWARD: BEST ORGANIC FOOD PROCESSING IN EUROPE



FAIR COOPERATION

All of us, from those who sow the seeds to those who shape the pasta, share equally in the value of the product.

The award was received on 23 September 2024, during European Organic Day, aims to highlight excellent, innovative, and sustainable European organic companies that contribute to the production and consumption of organic products.



LA BIODIVERSITY

Everything is grown using organic farming methods, respecting the cycles of nature.

«Girolomoni is a member of the World Fair Trade Organization. This enterprise is compliant with the WFTO Fair Trade Standard, confirming they are a mission-led enterprise, putting people and planet first».



MILL

We gently mill the wheat and quickly knead the semolina in the pasta factory next door.



GOOD PASTA

Every step of our production process aims to preserve as much as possible of the taste, aroma and nutrients of our grains.

SENATORE CAPPELLI DURUM WHEAT
Single-Variety Wheat

The Cappelli variety of wheat is the ancestor of the majority of durum wheats grown in Italy, selected in the early 1900s. The durum wheat Senatore Cappelli or Cappelli variety, was the first type of wheat selected in the early 1900s by the "wheat genius", Nazareno Strampelli, starting with a population of North African landrace, Jeahn Rhetifah. It takes its name from Abruzzi senator, Raffaele Cappelli, promoter of agricultural reform, who extended the cultivation of wheat even into non-dedicated areas, to meet the need for self-sufficiency. Its rustic nature meant that Cappelli wheat could adapt perfectly to marginal soils, being the most cultivated wheat variety until the spread of the more productive varieties of a shorter size. Cappelli wheat has a good protein content.

In the field: Our Cappelli is grown only by our members with land on the hills of the Marche region; its considerable height (up to 180cm!) makes its cultivation a real challenge, but it is worth it! Cappelli is a high-protein wheat.

At the table: Cappelli is a wheat with an excellent gluten quality (low gluten content, but great toughness and backbone).

Ingredients: organic Cappelli durum wheat semolina

Table with 2 columns: Attributes (Tenacity, Flavor, Aroma, Character) and Descriptions/Icons.

DURUM WHEAT
The Classic

Traditionally, this is the quintessential wheat variety used for the production of dry pasta. We grow our wheat with care, in Italy, and it can be traced from the field to the packet of pasta. We delicately transform it into semolina in our mill, we knead it with spring water from the hills around Montebello, and little by little we shape it through the dies.

The result of rough extrusion is a more porous pasta with a matt surface, much as if it were made at home. The porous, rough surface makes this the perfect type of pasta to hold condiments like a classic tomato sauce.

In the field: our all Italian durum wheat is carefully cultivated mainly in the regions of Central Italy and especially in the Marche.

On the table: our durum wheat pasta is particularly fragrant thanks to its "gentle" and respectful processing.

Ingredients: organic durum wheat semolina

Table with 2 columns: Attributes (Tenacity, Flavor, Aroma, Character) and Descriptions/Icons.

ME
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STARTERS

Summer

Beef tartare from the Apennines, cheese cream,
toasted almonds, and marinated green apples € 14

Selection of local cured meats and regional cheeses,
caramelized onions, vinegar-marinated vegetables
("Giardiniera"), and focaccia made with
Girolomoni flours € 22

Millet herb balls with lime mayonnaise € 11

Potato and rosemary focaccia
with smoked scamorza cheese and cured ham € 13

"Panzanella", fresh bread-balls with tomato, basil,
and buffalo mozzarella € 9

FIRST COURSES

Senatore Cappelli Mezze Maniche "alla Carbonera"
Short pasta tossed with black truffle
and crispy guanciale € 14,5
(info about the wheat used at the infographic on the side page)

Hand-rolled ricotta and lemon tortelli.
Fresh pasta filled with ricotta cheese and lemon zest,
served with a three-tomato sauce, basil pesto,
and cacioricotta (a semi-hard cheese made from a mix
of ricotta and aged cheese) € 15

Girolomoni Spaghettoni with smoked eggplant
cream and confit cherry tomatoes € 12
(scan the QR code for the recipe; see the grain identity card on the next page)

Homemade gnocchetti with pea sauce, cheese fondue
(Matico "Cau & Spada"), and cured ham powder € 14

Dish also available in a VEGAN version

In case fresh product is not available, frozen product will be used.

ALLERGENS (for detailed information see pages at the bottom of the menu)
1. cereals containing gluten (wheat, emmer, barley, khorasan); 2. eggs and egg products;
3. soy and soy products; 4. milk and milk products; 5. celery and celery products; 6. lupins
and products made from lupins; 7. peanuts and peanut products; 8. mustard and mustard
products; 9. sesame seeds and products made from sesame seeds; 10. nuts; 11. fish and fish
products; 12. molluscs and products made from shellfish; 13. shellfish and shellfish products;
14. sulfur dioxide and sulfites

SIDES

DESSERTS

DRINKS

Tomato and arugula salad	€ 6
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ALLERGENS (for detailed information see pages at the bottom of the menu):
1. cereals containing gluten (wheat, emmer, barley, khorasan); **2.** eggs and egg products;
3. soy and soy products; **4.** milk and milk products; **5.** celery and celery products; **6.** lupins
and products made from lupins; **7.** peanuts and peanut products; **8.** mustard and mustard
products; **9.** sesame seeds and products made from sesame seeds; **10.** nuts; **11.** fish and fish
products; **12.** molluscs and products made from shellfish; **13.** shellfish and shellfish products;
14. sulfur dioxide and sulfites

WINES



All wines listed below are sourced from organic agriculture



SPARKLING WINES

Settecolli Brut – Villa Ligi Winery

Sparkling wine made using the Martinotti method
from Chardonnay and Verdicchio grapes

€ 22 ①

Selvabolle – Selvagrossa Winery

Sparkling wine made using the Martinotti method from
white vinified Sangiovese and Albanella grapes

€ 20 ②

By the glass € 6

Il Principe in Bolla – Romiti Farm

Brut sparkling wine made using the Martinotti method
from Bianchetto and Verdicchio grapes

€17 ⑨

WHITE WINES

Levante – Bianchetto del Metauro DOC – Villa Ligi Winery

Wine made from 100% Biancame grapes

€ 16 ①

Campioli – Bianchetto del Metauro Superiore DOC

Fiorini Winery

Superior wine made from 100% Biancame grapes

€ 19 ③

Clochard – Marche Bianco IGT – La Calcinara Winery

Wine made from Verdicchio and Chardonnay grapes

€ 25 ④

Kypra – Verdicchio dei Castelli di Jesi DOC Superiore

Ca'Liptra Winery

Naturally produced wine made from 100%
Verdicchio grapes

€ 24 ⑤

Salmagina – Verdicchio dei Castelli di Jesi DOC Superiore

Zaccagnini Winery

Wine made from Verdicchio and Chardonnay grapes

€ 21 ⑥

Passerina – Marche IGT – La Valle del Sole Winery

Wine made from 100% Passerina grapes

€ 19 ⑦

Irata – Offida Pecorino DOPG – Clara Marcelli Winery

Wine made from 100% Pecorino grapes

€ 28 ⑧

RED WINES

Ponente – Colli Pesaresi Sangiovese DOC

Villa Ligi Winery

Wine made from 100% Sangiovese grapes

€ 16 ①

Vernaculum – Pergola Aleatico DOC

Villa Ligi Winery

Wine made from 100% Aleatico grapes

€ 19 ①

Trimpilin – Marche Sangiovese IGT

Selvagrossa Winery

Wine made from 100% Sangiovese grapes

€ 30 ②

Cacciatore di Sogni – Rosso Conero DOC

La Calcinara Winery

Wine made from 100% Montepulciano grapes

€ 24 ④

Corbù – Rosso IGT – Clara Marcelli Winery

Wine made from 80% Montepulciano grapes
and 20% Cabernet grapes

€ 25 ⑧

DESSERT WINE

Wihsila – Red Wine with Sour Cherries – Villa Ligi Winery

Aromatized wine with Visciola sour cherries

€ 24 ①

By the glass € 4



ALLERGENS

For any food intolerances or allergies, guests are kindly requested to read the following mandatory consumer information:

Customers are required to inform the dining staff of the need to consume foods free from specific allergens before placing their order.

In any case, please note that cross-contamination cannot be completely ruled out in our kitchen. Therefore, our dishes may contain allergenic substances listed in the official table pursuant to EU Regulation 1169/11:

1. Cereals containing gluten (wheat, spelt, barley, khorasan)
2. Eggs and egg-based products
3. Soy and soy-based products
4. Milk and dairy products
5. Celery and celery-based products
6. Lupin and lupin-based products
7. Peanuts and peanut-based products
8. Mustard and mustard-based products
9. Sesame seeds and sesame-based products
10. Tree nuts
11. Fish and fish-based products
12. Molluscs and mollusc-based products
13. Crustaceans and crustacean-based products
14. Sulphur dioxide and sulphites

CONTACTS




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Bio Tour

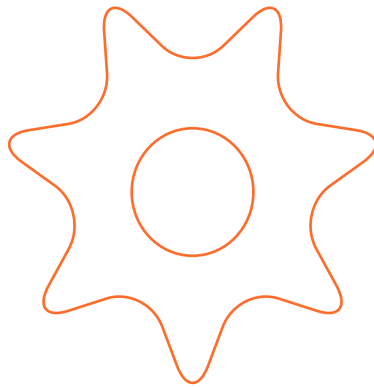
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   [girolomoni; granoturismo](#)



"Eating is not just transforming and cooking food: it is gift, spirituality, friendship, fraternity, beauty, warmth, colour, wisdom, fragrance, simplicity, companionship".

Gino Girolomoni

