



Dear Guest,
we hope that here at the Locanda, you can feel the authenticity with which we have grown the grain, the delicacy with which we milled it and the care with which we have shaped our pasta.
After much pasta, bread and cheese offered by Tullia and Alma at the Monastery, we decided to open the Locanda in 1989 to welcome the many people who came to learn about our experience and to see how we made pasta.
We have not stopped since then, because for us, relationships are born around a set table.

OUR INGREDIENTS

We have a sort of obsession with the origin of the ingredients: they must be organic, possibly local, even better if they are produced by farmers who are members of our chain or by dear friends.

From our pantry we use wheat flours for bread and focaccia; legumes and soups; extra virgin olive oil; rice and, of course, our durum wheat and ancient grain pasta (Khorasan Graziella Ra; Senatore Cappelli; Emmer).
The complementary products are the result of collaborations with historical organic companies in Italy, with extraordinary stories, which we would like to share with you.



FAIR COOPERATION

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

«Girolomoni è membro dell'Organizzazione Mondiale del Commercio Equo e Solidale. La Cooperativa è conforme agli standard WFTO, e dimostra di essere un'impresa guidata da una missione, che mette le persone e il pianeta al primo posto».



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 knead the semolina in a short time, in the pasta factory next door, which is pervaded by its scents.



GOOD PASTA

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

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

GRANO DURO DURUM WHEAT	
TENACITÀ / TENACITY 	SAPORE / FLAVOUR Sapidità, mineralità e leguminose / Savoury with mineral, leguminous notes 
PROFUMO / AROMA Crosta di pane, grano e leguminose / Crusty bread, wheat and legumes 	CARATTERE / CHARACTER Il grano classico / Classic wheat 

GRAZIELLA RA KHORASAN SEMI WHOLE DURUM WHEAT




The feminine wheat

Selected and grown by us close to our pasta factory, a pure line of ancient Khorasan wheat, grown in the Mediterranean Basin in the past. The recovery of this line of Khorasan wheat (known as Turanic wheat) is the result of intensive work, starting from the seed. We started with a population of lines and then selected a pure one, which we called 'Graziella Ra'. It is named after a girl, Graziella Fanti, the daughter of the man who brought us the first sack of wheat. She was 17 years old when she was killed by the Nazis; she was carrying a basket of laundry, which they thought she was using to hide food for the partisans. The second part of the name "RA" is a tribute to the Sun in ancient Egypt, the element that recharges the earth with light and heat that is essential to our life and to our wheat. From analysis conducted by the University of Urbino, it turns out to be a grain with a good content of proteins, mineral salts and selenium, a powerful antioxidant. From a kilo sack at the end of the 1970s, we managed to grow about one thousand quintals in 2020!

In the field: Graziella Ra Khorasan wheat is grown within 30 km of the mill and pasta factory in Isola del Piano. It has very tall stems and large spikes supplied with long awns: a triumph of amber yellow that we can observe from our windows!

At the table: Analyses carried out by the University of Urbino show that it is a wheat that is particularly rich in proteins, minerals and selenium, a powerful antioxidant.

Ingredients: organic Khorasan semi whole wheat (*Triticum turanicum*) flour.

GRAZIELLA RA - KHORASAN KHORASAN WHEAT	
Triticum turgidum turanicum Linea pura di grano khorasan da noi selezionata, coltivata in passato nel Bacino del Mediterraneo / Our specially selected pure line of Khorasan wheat, as grown in the Mediterranean Basin in the past	
TENACITÀ / TENACITY 	SAPORE / FLAVOUR Dolce amidaceo e miele di acacia / Starchy sweet and acacia honey 
PROFUMO / AROMA Note dolci fresche e di nocciola / Sweet, crisp notes and hazel nuts 	CARATTERE / CHARACTER Il grano femminile / Feminine wheat 

ME NÙ

STARTERS

Summer

Herb marinated beef carpaccio, zucchini, yoghurt and roasted hazelnuts ^(4; 5; 10) € 14,5

Selection of local cured meats and cheeses, "giardiniera" (vegetables in vinegar) and warm focaccia ^(1; 4; 14) € 20

Tomato salad, buffalo mozzarella, basil and fried bread ^(1; 4; 9) € 12,5

Semi-whole bread crust, mashed potatoes and rosemary, smoked scamorza cheese, ham ^(1; 4) € 13

Chickpeas and lentils burger, stewed vegetable ratatouille, turmeric mayonnaise ^(1; 2; 3; 4) € 11

FIRST COURSES

Semi-whole durum wheat Farfalle (Khorashan "Graziella Ra" ancient wheat) with creamy zucchini sauce and zucchini flowers; roasted pumpkin seeds and citrus zest ^(1; 4; 5) € 12
(a dish dedicated to our rural women on the occasion of Pesaro 2024)

(info about the wheat used at the infographic on the side page)

Tortello (fresh pasta) filled with ricotta and lemon, datterini tomato sauce, basil pesto and cacioricotta cheese ^(1; 2; 4; 5) € 14

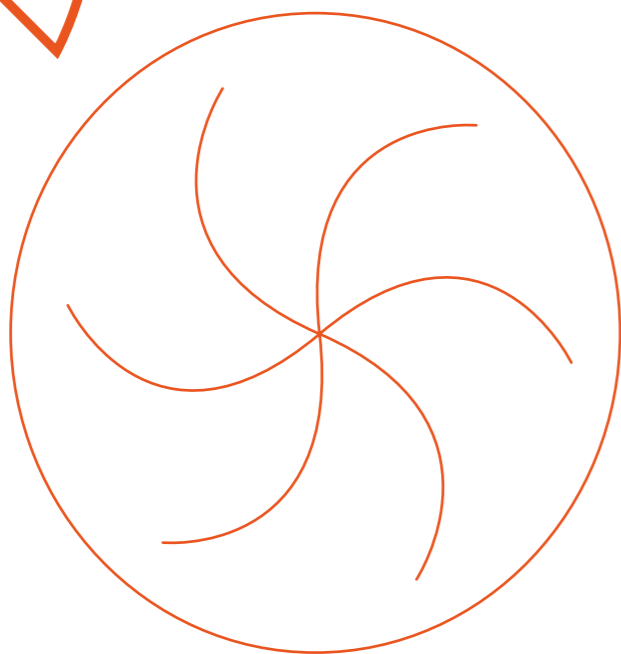
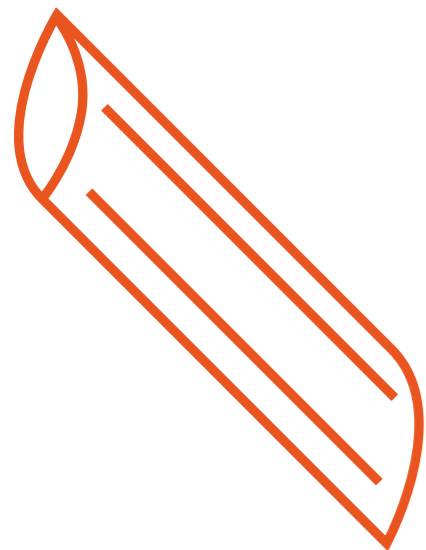
Spaghettoni Girolomoni carbonara and truffle ^(1; 2; 4) € 14,5
 (info about the wheat used at the infographic on the side page)

Cappelletti (fresh pasta filled with meat), pecorino cheese fondue and summer black truffle ^(1; 2; 4; 5; 14) € 16

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





ME NÙ



Summer

SECOND COURSES

Free-range chicken prepared with the traditional recipe of Montebello ^(4; 9; 14)	€ 18,5
Grilled Montefeltro beef tagliata, Maldon salt flakes, rocket and tomatoes	€ 22,5
Pork ribs cooked at low temperature, grilled zucchini, sweet and sour caramelized onion sauce ^(4; 5; 14)	€ 17
Eggplant parmigiana ^(1; 4; 10; 14)	€ 14,5

SIDE DISHES

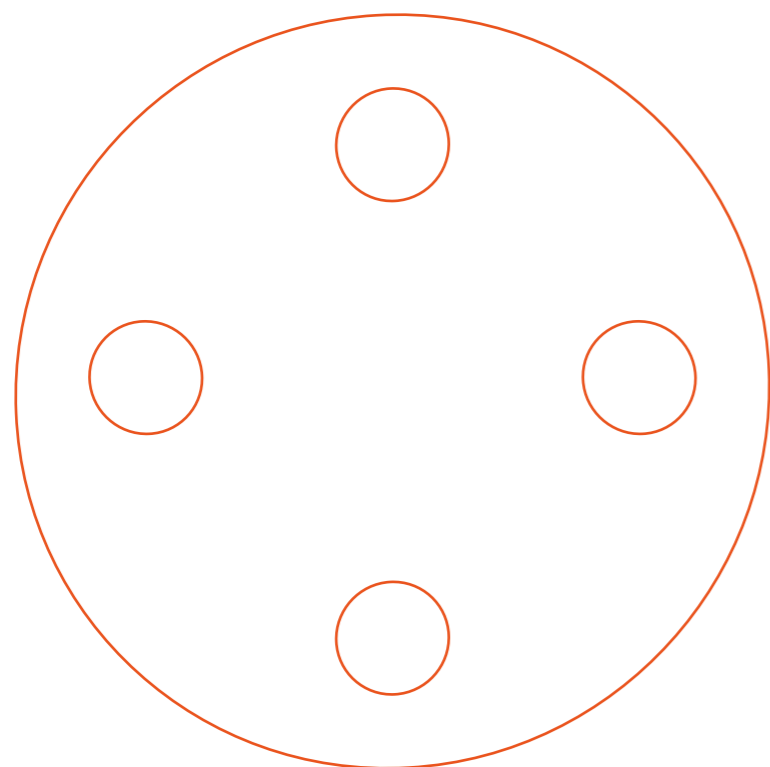
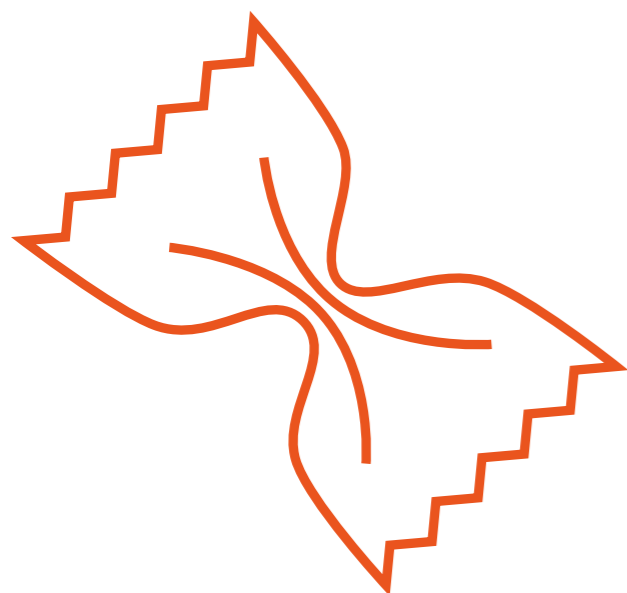
Potatoes au gratin ^(1; 9)	€ 6
Stewed vegetable ratatouille	€ 6,5
Grilled zucchini	€ 5,5
Fresh vegetables in vinegar ⁽¹⁴⁾	€ 6
Tomato and rocket salad	€ 5,5

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ME NÙ

DESSERT

DRINKS



Summer

Mascarpone mousse with creamy coffee and almond crumble ^(1; 2; 4; 10)	€ 6,5
Coriander honey semifreddo with strawberry and ginger sauce, salted pistachios ^(1; 2; 10)	€ 6,5
La Solida Piña Colada (coconut pudding and fresh ananas) ^(1; 10)	€ 6,5
Our almond Cantucci (butter biscuits) and sour cherry wine ^(1; 2; 4; 10; 14)	€ 7,5
Microfiltered water <small>(pursuant to Ministerial Decree No. 25 of 7 February 2012)</small>	€ 2
Soft drink	€ 3
Coffee	€ 1,5
"Caffè corretto", coffee served with a bit of liqueur	€ 2,5
Barley coffee ⁽¹⁾	€ 2
White grappa	€ 4
Barrique grappa	€ 4,5
Bitter drinks	€ 3,5
Cover charge	€ 2,5

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PROFUMO / AROMA  Note dolci fresche e di nocciola / Sweet, crisp notes and hazel nuts	CARATTERE / CHARACTER Il grano femminile / Feminine wheat

Summer

VEGAN



STARTERS



Tomato salad, buffalo mozzarella,
basil and fried bread ^(1; 4; 9)

€ 9

FIRST COURSES



Semi-whole durum wheat Farfalle (Khorashan "Graziella Ra" ancient wheat) with creamy zucchini sauce and zucchini flowers; roasted pumpkin seeds and citrus zest ^(1; 4; 5) € 12
(a dish dedicated to our rural women on the occasion of Pesaro 2024)

(info about the wheat used at the infographic on the side page)

SECOND COURSES



Chickpeas and lentils burger, stewed vegetable ratatouille, turmeric mayonnaise ^(1; 2; 3; 4)

€ 13

SIDE DISHES



Potatoes au gratin ^(1; 9)

€ 6



Stewed vegetable ratatouille

€ 6,5



Grilled zucchini

€ 5,5



Fresh vegetables in vinegar ⁽¹⁴⁾

€ 6



Tomato and rocket salad

€ 5,5

DESSERT



La Solida Piña Colada

(coconut pudding and fresh ananas) ^(1; 10)

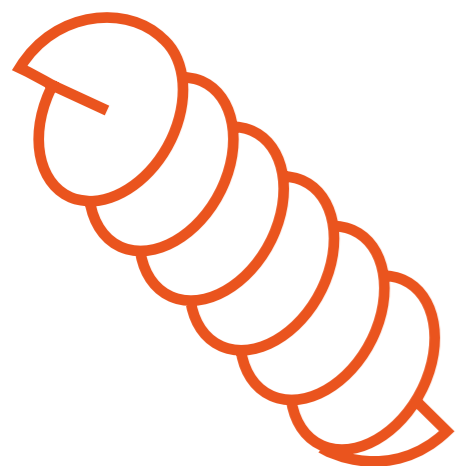
€ 6,5

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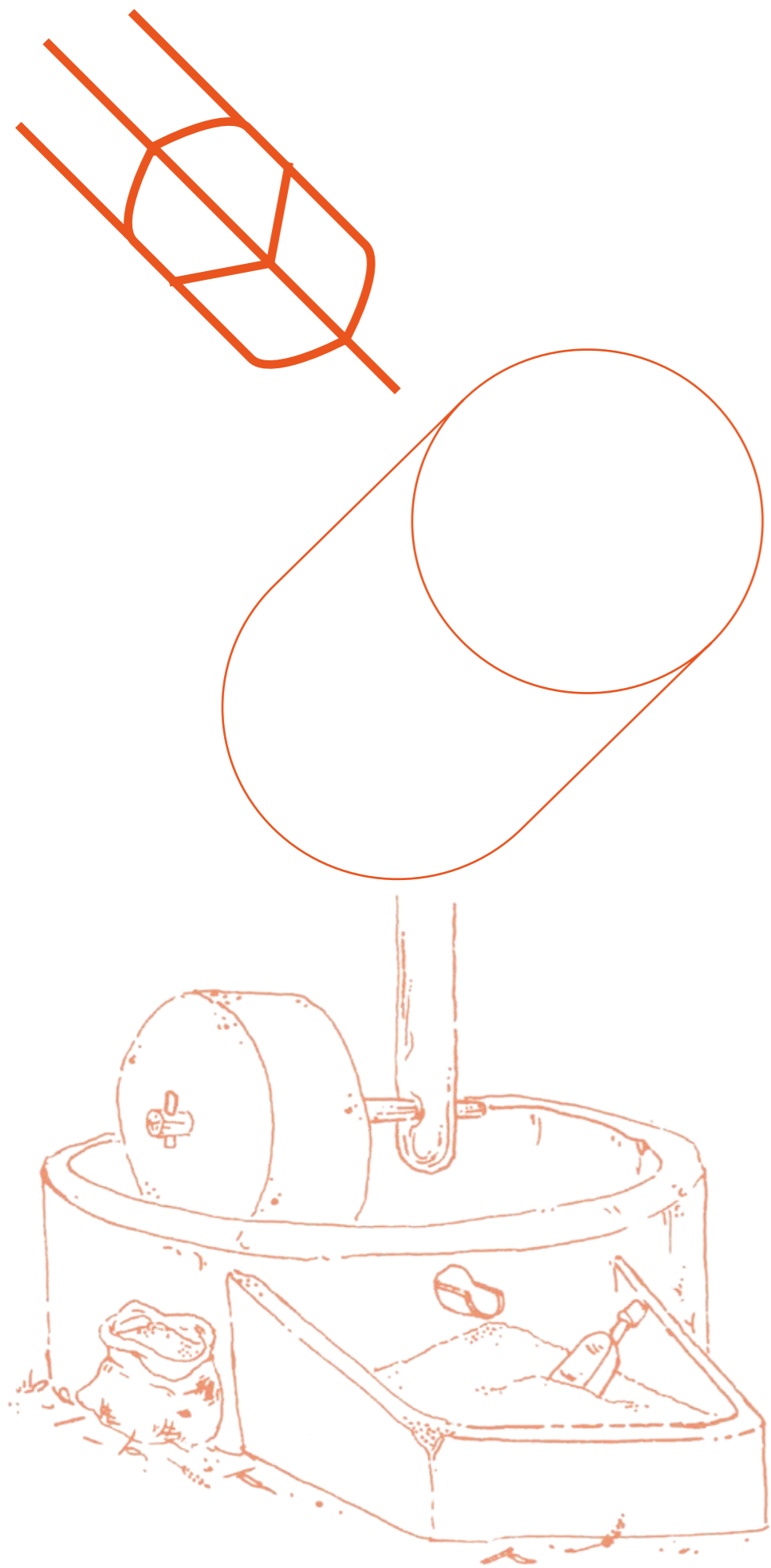
WINES

SPARKLING WINES

WHITE WINES



Spumante metodo Martinotti Chardonnay Brut Settecolli <i>Cantina Villa Ligi, harvest year 2021</i>	€ 20
Spumante metodo Martinotti Selvabolle <i>Cantina Selvagrossa, harvest year 2023</i>	€ 18
Glass of sparkling wine	€ 6
Bianchetto del Metauro DOC - Levante <i>Cantina Villa Ligi, harvest year 2023</i>	€ 15 per glass € 4,5
Bianchetto del Metauro Superiore DOC Campioli <i>Cantina Fiorini, harvest year 2023</i>	€ 17
Marche Bianco IGT - Le Clochard <i>Cantina Calcinara, harvest year 2023</i>	€ 24
Colli Maceratesi Ribona DOC <i>Cantina Podere Sabbioni, harvest year 2021</i>	€ 18
Marche IGP Passerina <i>Cantina La Valle del Sole, harvest year 2022</i>	€ 18,5
Verdicchio di Matelica DOC - Cavallo <i>Cantina Le Stroppigiose, harvest year 2020</i>	€ 22
Offida Pecorino DOC - Irata <i>Clara Marcelli, harvest year 2022</i>	€ 26



WINES

RED WINES

Colli Pesaresi Sangiovese DOC - Ponente
Cantina Villa Ligi, harvest year 2023 € 15
per glass € 4,5

Pergola Aleatico DOC - Vernaculum
Cantina Villa Ligi, harvest year 2022 € 19

Marche Sangiovese IGT - Trimpilin
Cantina Selvagrossa, harvest year 2020 € 28

Marche IGT Rosso - Corbú
Cantina Clara Marcelli, harvest year 2020 € 24

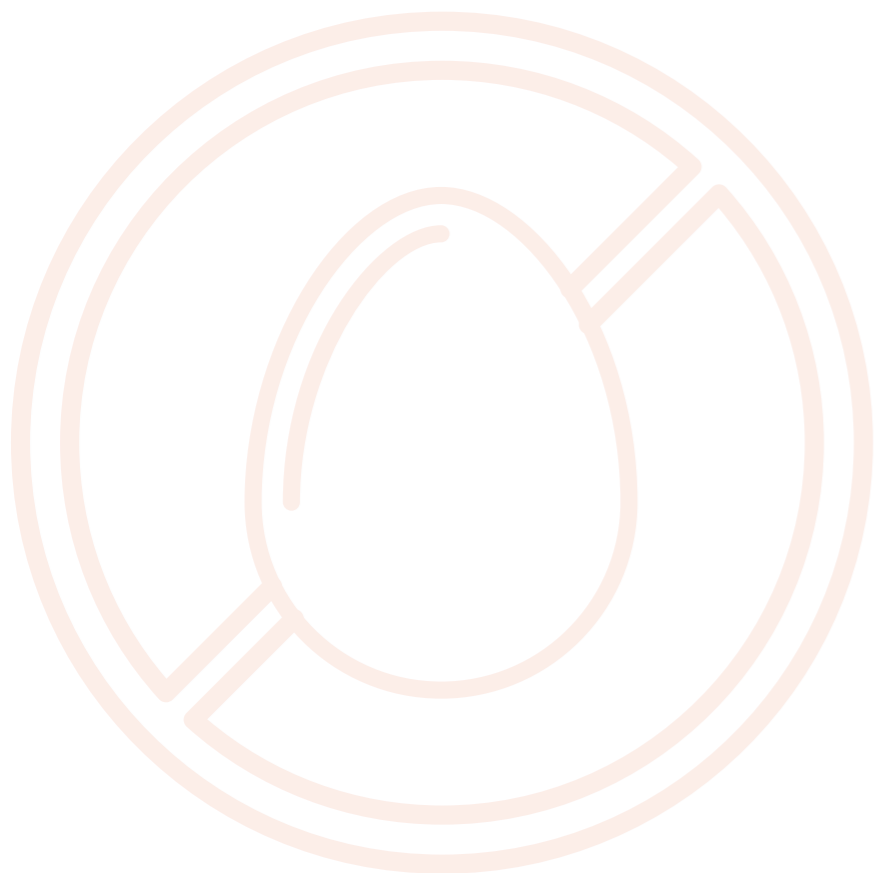
Colli Pesaresi Sangiovese Riserva Luigi Fiorini
Cantina Fiorini, harvest year 2019 € 31

DESSERT WINES

Spumante Moscato
Cantina Fiorini € 17

Vino aromatizzato alla Visciola Wihsila
Cantina Villa Ligi, harvest year 2017 € 22
per glass € 3,5





AL LER GENS

For any intolerances and allergies, guests are asked to read the following mandatory information to the End-Consumer:

The customer is obliged to inform the wait staff of the need to consume food free of certain allergenic substances before ordering.

In any case, we would like to point out that in our kitchen preparations, cross-contamination cannot be excluded.

Therefore, our dishes may contain allergenic substances from the official table according to EU Reg. 1169/11:

1. cereals containing gluten (wheat, emmer, barley, khorasan);
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 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
-



CON TACTS




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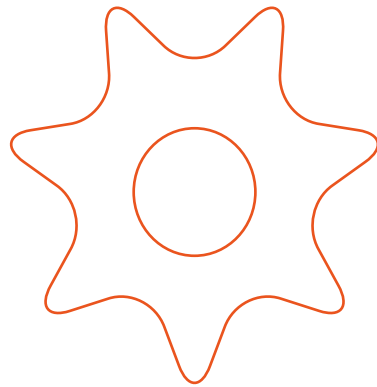
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www.agriturismogirolomoni.it

   [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

