



Our traditions your holidays

User's manual

www.casadinonnanuccia.com

SERVICES & FACILITIES

TRASPORT AND DIRECTION

Guests should be aware that a car is almost essential at Casa di Nonna Nuccia although our own town is Fabriano only 6,200 kilometres away.

CAR

Remember you must have your driving licence, insurance and car registration documents with you when you're driving - spot checks are common. Italian law also requires you to keep your dipped headlights on during **daylight** while driving on all main roads, and to wear a fluorescent waistcoat if you get out of your car when broken down on a main road.

Diesel (gasolio), LPG (GPL in Italian) and methane (metano) are available in this area . Although petrol stations are closed for a long lunch break and all day Sunday, you can buy petrol - as long as you have some crisp Euro notes - from the 24-hour machines in the forecourt.

RAILWAY STATIONS

The nearest station is Fabriano where you can catch all trains for different kind of direction. You can find all Italian train timetables in English at Trenitalia website.

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BUSES

There are timetables available at home

AIRPORT

The closest airport is Ancona Airport, Piazza Sandro Sordani, 60015 Falconara Marittima Ancona

ITALIAN LANGUAGE

The advantage of coming to this part of Italy is that you will bump into fewer foreign tourists. The disadvantage is that locals are less likely to speak good English. A few words of Italian help enormously. In any event, you will find the people of this area very patient and friendly, and shopkeepers anxious to understand what you are looking for. As in every country in the world, words like "Good morning" (buongiorno), "please" (per favore/per piacere) and "thank you" (grazie) will help you a long way.

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BANKS

There are different kind of banks in Fabriano. If you have a credit or debit card you will find these, the easiest way to get money. Banks are open from 8.30 until 13.30 and from 15.00 to 16.00 Monday to Friday only – they are closed on Saturday.

CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA - AGENZIA 16

27, Piazzale Mateotti - 60044 Fabriano (AN)
ph: 0732 4048

UNICREDIT BANCA - FABRIANO ZONGHI

53, Via Zonghi - 60044 Fabriano (AN)
ph: 0732 777002

BANCA DELL'ADRIATICO

26, Via Cavallotti Felice - 60044 Fabriano (AN)
ph: 0732 627658

BANCA POPOLARE DELL'ETRURIA E DEL LAZIO

AGENZIA DI FABRIANO
41, Via Alighieri Dante - 60044 Fabriano (AN)
ph: 0732 5557

MONTE DEI PASCHI DI SIENA - AGENZIA DI FABRIANO

21, Viale Zonghi
AN Fabriano
ph: 0732 627006,0732 629268

CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA - AGENZIA 10 DI FABRIANO

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74, Corso Della Repubblica
AN Fabriano
ph: 0732 5424

FONDAZIONE CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA
73, Corso Della Repubblica - 60044 Fabriano (AN)
ph: 0732 251254,0732 233042

CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA
36, Via Don G Riganelli
AN Fabriano
ph: 0732 708260,0732 7081

MPS BANCA PERSONALE
4, Piazza Garibaldi Giuseppe
AN Fabriano
ph: 0732 21050,0732 251859

CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA - AGENZIA 11
54, Piazza Garibaldi
AN Fabriano
ph: 0732 251142

BANCA DELL'ADRIATICO
71, Via Dante
AN Fabriano
ph: 0732 251686

BANCA DELL'ADRIATICO
66/B, Viale Martiri Della Libertà
AN Fabriano
ph: 0732 627915

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BANCA DELLE MARCHE - SEDE FABRIANO 061

44, Via Martiri Della Liberta - 60044 Fabriano (AN)
ph: 0732 5810

CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA - AGENZIA 26

52, Via Martiri Della Liberta - 60044 Fabriano (AN)
tel: 0732 251557

CASSA DI RISPARMIO DI FABRIANO E CUPRAMONTANA - AGENZIA 27

28, Viale XIII Luglio - 60044 Fabriano (AN)
ph: 0732 627239

UNICREDIT BANCA - FABRIANO DANTE

175, Via Dante - 60044 Fabriano (AN)
ph: 0732 777003

BCC DI PERGOLA - AGENZIA DI FABRIANO

33, Via Dante
AN Fabriano
ph: 0732 251573

BANCA POPOLARE DI ANCONA - FILIALE 1

16, Piazza Miliani
AN Fabriano
ph: 0732 635311

CREDIT CARDS

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Most larger shops and restaurants around Varano take them. Down by the coast and in larger towns they are even more widely accepted. Petrol stations all take them.

SUPERMARKET

Here you are a list of supermarkets closed to you

COOP FABRIANO

Via Dante, 270 / C - 60044 Fabriano (AN)
ph: 0732626255 f: 0732250755

COAL

69, Viale Serafini - 60044 Fabriano (AN)
ph: 0732 626846

8, Piazza Giacomo Matteotti - 60044 Fabriano (AN)
ph: 0732 677302

26, Via Bruno Buozzi - 60044 Fabriano (AN)
ph: 0732 3536

EUROSPIN

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60, Via Cortina San Nicolo' - 60044 Fabriano (AN)
ph: 0732 736193

Viale Lamberto Corsi - 60044 Fabriano (AN)
ph: 0732 627889

SUPERMERCATI SIMPLY

57, Viale Zonghi - 60044 Fabriano (AN) | mappa
ph: 0732 629193

Snc, Via XIII Luglio - 60044 Fabriano (AN) | mappa
ph: 0732 22987

21, Via Dante Alighieri - 60044 Fabriano (AN) | mappa
ph: 0732 63581

71, Piazza Garibaldi - 60044 Fabriano (AN) | mappa
ph: 0732 3766

CITY CENTRE "IL GENTILE"

20, Via Bellocchi Mario - 60044 Fabriano (AN)
ph: 0732 251622

MARKET DAYS

The weekly morning markets held in the local towns are worth a visit, especially the ones at Fabriano and Sassoferrato. Here are the nearest:

Friday Sassoferrato – Saturday Fabriano. Note that parking is not easy on market days and may require a longish walk.

FOOD

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In most of the town's supermarkets, the food is on the shelves for you to help yourself, except for the delicatessen counter, where you also need to ask for bread. When ordering from the delicatessen counter, most things are sold in units of *etti* (*un'etto/due etti*) one *etto* = 100 grams, or slightly less than a quarter pound. For small quantities it is common to use a half *etto* (*un mezz'etto*).

Traditional local bread - *pane comune* - is unsalted and many guests, used to salted bread, find it tasteless. *Conad* (see below) sells *ciabatta* and *pane pugliese* both salted; if you want wholemeal bread ask for *pane integrale* - *Alimentare* sell a particularly good *integrale*. Remember that shops sell out of bread quickly and by the afternoon there is often little choice. In emergencies you can buy packaged, sliced white bread called *pan carré* which makes passable toast but is otherwise inedible.

Here a useful wordlist:

cheese - *formaggio*

- *pecorino* (nostrano)- ewe's milk cheese (local)

- *parmigiano* (*gratugiato*) - parmesan cheese (freshly grated)

milk (full/semi-skimmed) - *latte* (*intero/parzialmente scremato*)

fresh cream - *panna fresca* (there is no "single" or "double cream" - all *panna fresca* is halfway between the two and only just whips up thick with a lot of work. If you want cream to go with a dessert a better bet is *mascarpone* cream cheese.

bread - *pane* (bought by the half kilo or kilo (*mezzo kilo/un kilo*))

"parma" ham - *prosciutto crudo* cooked ham - *prosciutto cotto*

olives – *olive*

The main kind of fruit & vegetables that you can find at our shops, depending on season, are:

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apples - mele
aubergine - melanzane
bananas - banane
broad beans - fave
courgettes - zucchine
cucumber - cetriolo
fennel - finocchio
french beans - fagiolini
garlic - aglio
lemons - limoni
lettuce - insalata
melon - melone
nectarine - pesche noce
onions - cipolle
oranges - arance
peaches - pesche
peas - piselli
peppers - peperoni
potatoes - patate
rocket - rucola
tomatoes - pomodori
water melon - cocomero or anguria

At the butcher's counter you'll find:

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beef - manzo
chicken - pollo
lamb - agnello
liver - fegato
pork - maiale
rabbit - coniglio
steak (beef/pork) - bistecca (di manzo/di maiale)
sausages (excellent) - salsicce
turkey - tacchino
mince (lean) - carne macinata (prima scelta)

SPECIALITY FOOD

Prodotti Tipici - There is a smart "speciality" shop in Fabriano called **Alimentare**; you'll find it in the city centre. They sell excellent olive oil, cheeses, real balsamic vinegar, the best regional wines, and chocolates. You have to taste the typical salami of this area which is called "Fabriano salami" as the name of the city.

If you are in the countryside around Fabriano you have to taste the famous larded salami produced in many farms in this area. It became famous because Giuseppe Garibaldi tasted and appreciated it, there is also a letter in which he talks about **Fabriano salami**. You should know that the first phase of the process consists of cutting the fat (only the one of the back, the better) in cubes and in the preparation of noble parts of the pig (leg and shoulder) also cut and then chopped. The mixture lean and lard are seasoned with salt, pepper and peppercorns. The whole is then aged in the intestine "budello gentile", the most suitable to its maturation. The "Fabriano larded salami" is produced from the end of September to the beginning of May and it must age at least two months in cellars and attics with ventilated air (cells aging at a controlled temperature, would spoil the organoleptic qualities), but they can mature up to five or six months. Covered with a dark brown mold, the salami is hard and rough to the touch. The flesh is firm, dark red, with lard and white fine grain. It was a product that was never missing on the tables of the Marches people, both for the taste and for the high tradition of the art of Norcineria reserved to this product.

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The **Norcineria**, was an art born at the border between the Doric Region (Ancona), and the Umbria and later developed in the territory of the region from the hinterland to the sea with a significance perhaps not found in other Italian regions. This art, with its rites, was mainly based on the respect given to the "Norcino", who was called in for butchering of pigs due to his skill in making the "Pista" (the operations of processing the products derived from pork) or, as it was called in the Marche "La salata". The tradition of Norcineria in Fabriano and surrounding areas, handed down from generation to generation, is filled with delicacies and other products derived from the processing of other parts of the pig, such as the famous ciabuscolo said "ciavusco" in the local language, the loin, the coppa di testa and ending with the "loin master." Some parts of the pig are also packaged in fresh food such as the sausages or the "soppressato" that are so soft that can be spread on bread and eat it right after it is produced. These are fresh products that don't need any aging to release their full flavour. A visit to one of the local farms, will be an unforgettable experience to get to know our tradition and to enjoy the best sausage products manufactured in a completely handmade old manner.

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SPECIALITY WINES

Whites:

The Marche's pride is **Verdicchio** made from the local grape with the same name. This green-tinged wine with a distinctive bitter finish goes well with the region's Adriatic fish. It is among Italy's best-known dry whites, and has come a long way since the commercially successful but mediocre Verdicchio of twenty odd years ago. The two DOC (the official Italian equivalent of the French *Appellation Contrôllée*) versions are - **Verdicchio dei Castelli di Jesi** and **Verdicchio di Matelica**. The *Riserva* versions of both wines have now been given the elite DOCG category. The other Marche DOC whites include **Bianchetto del Metauro** and **Colli Pesaresi Bianco** from the north, **Esino Bianco** and **Colli Maceratesi** from the central Marche, and **Falerio**, and **Offida Pecorino** and **Passerina** from the south.

Reds:

While the Marche is known world-wide for its white wine, the region also makes some outstanding reds. Around the Conero peninsula, **Rosso Conero**, made from the Montepulciano grape, is a rich, perfumed wine that often reaches greatness - the *riserva* version now boasts the coveted DOCG description on its label. **Rosso Piceno**, and the even better **Rosso Piceno Superiore** from the south, blend Montepulciano and Sangiovese grapes. A red sparkling oddity is **Vernaccia di Serrapetrona**, normally a sweet dessert wine but also available in a drier *secco* version; this is Le Marche's other DOCG red wine. Other Marche DOC reds include **Sangiovese dei Colli Pesaresi** around Pesaro, **Esino Rosso** and the delicious intensely-scented **Lacrima di Morro d'Alba**, both from the central Marche, **Vernaccia di Pergola** in Pesaro e Urbino province, and **Colli Maceratesi Rosso** from around Macerata.

DOCTORS AND DENTISTS

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If you have medical or dental problems during your stay we can put you in contact with a local doctor and dentist. European Union guests can claim back the cost of treatment but this is not always easy; unless treatment is going to be costly, it is much simpler and not expensive to see the doctor as a paying private patient.

Fabriano hospital has an excellent 24-hour casualty department - look for the red *Primo Intervento*. A number of our guests have had minor problems solved there without difficulty.

Viale Stelluti Scala 26 - 60044 Fabriano (AN) tel: 0732 7071 numero verde: 800 098798

PHARMACIES

Farmacia Cerrotti Snc Di Girolamo & Helvia Cerrotti

Via G. Miliani, 1

ph: 0732-4959;

Farmacia Comunale Fabriano Srl - N. 1

Via Guglielmo Marconi, 5

Farmacia Comunale N.2 Fabriano

Via Dante, 270/A

Farmacia Giuseppucci Vito

Piazza Matteotti, 20

ph: 0732-21215;

Farmacia Monzali Snc

Piazzale G. Miliani, 4/a

ph: 0732-21918;

Farmacia Popolare Boselli

Via Cialdini, 6

ph: 0732-21917;

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Farmacia Silvestrini Tomassina
Via Brodolini Giacomo
(località: Marischio, 105/d)
ph: 0732-252056;

EMERGENCIES

In emergencies dial 112 - alternatively call 113 for the police, 115 for the fire brigade or 118 for an ambulance. These numbers must clearly only be used in a **real** emergency.

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