


campogrande

Bed & Breakfast



www.campograndeitalia.com

T: 0578 298989

The Sights, Sounds and Tastes of Umbria.

Music: Umbria is famous for its love of Jazz and its Jazz festivals. In July across the region there is the one of the biggest Jazz festivals, '*Trasimeno Blues*', as well as '*Bianco, Rosso Blues*' throughout the year. Many concerts are free.

Wine- As might be expected, being on the Umbrian-Tuscan border, there are many varied vineyards with many wine tours available. Of course the most internationally famous Umbrian wine is Orvieto but there are many others. In Montalcino in Tuscany, for example, is the home of the famous Brunello. We have only selected a few vineyards below to help you on your way!

Tenuta Vitalonga is located at Ficulle in Umbria.

Basic Wine tour- at 15 euros per person this includes a course of wine tasting as well as cold cuts and bruschetta.

The Lunch and Tour- this is the basic tour plus a 5 course meal with 3 wines to taste all for 35 euros per person.

Both tours have to be booked in advance; English is spoken.

Tel. 39 0763 836 722 E: info@vitalonga.it

Skype: [tenuta.vitalonga](https://www.skype.com/name/tenuta.vitalonga)

www.vitalonga.it

Other recommended vineyards include:

Madrevite is the most local vineyard being based in Vaiano in Castiglione del Lago. Their wines include Capofoco 2007, Glanio 2007 and Che Syrah sarà 2008. **There are 3 separate tours which can be booked and all free!** By prior arrangement, minimum of 6 people there is an opportunity to have a 'light lunch' of bruschette, bean soup speciality of the trasimeno area, with cheese and salad for 15 euros per person. **English is spoken also.** Contact Simone.

Tel/fax: 39 075 95 27 220 E: info@madrevite.com

www.madrevite.com

Tenuta Corini is a family run vineyard of the same name based in Montegabbione in Umbria. They specialize in casteldifiori, frabusco and camerti.

www.tenutacorini.it

Tenuta le velette is based in Orvieto, Umbria-a great selection of the classic orvieto wines.

www.Levelette.it

Winetrecase - famous for the Buongoverno 2006 are based in Cetona, Tuscany.

www.Winetrecase.it

Neri Vini - famous for their ca' viti and Orvieto white based in Orvieto, Umbria.

www.Neri-vini.it

Art & History:

Città della Pieve for the famous painter Il Perugino. Also Cortona, Perugia, Siena and Assisi and Chiusi for its Etruscan collection.

Spas:

The Sensorali Terme in Chianciano and natural hot waters of San Casciano dei Bagni and Bagno Vignoni.

Antiques:

Perugia and Arezzo have monthly markets.

Festivals:

The famous local (Città Della Pieve) *Palio dei Terzieri* from 10th August-10 day medieval pageantry, Perugia: the chocolate festival in October. And there are numerous other festas and sagras throughout the year!

Vista:

The famous winding cypress tree lined roads of Monticciello, La Foce and S222 for Chianti.

Beach/Lakeside



There is a beach in Castiglione del Lago on Lake Trasimeno, which is only 20 minutes away.

Food

The most noteworthy characteristic of Umbrian cuisine is its simplicity. It relies strongly on seasonal produce such as mushrooms and wild asparagus, on wild delicacies such as truffles, on vegetables, cereals, regionally reared meat particularly pork and game – either cooked over the fire or worked into cured hams. Truffles play an important part in many Umbrian dishes, starting from hors d'oeuvres such as *crostini al tartufo* – made with black truffles, *crostini alla norcina* – made using anchovies, truffles and chicken liver, and *chicken liver crostini* – made with chicken liver, capers and a squeeze of lemon.

Besides an abundance of meat dishes, generally either grilled over the fire or cooked on the spit with an abundance of herbs. Umbria also boasts particularly tasty soups: one made with chick peas, the other with chestnuts and spelt (a kind of Etruscan wheat). *bucatini* and *picci* are specific types of pasta used in this region and *carpa* (perch) and *anguilla* (eel) and other fresh water fish are also seen in cooking especially in the trasimeno area. As we are so near the Tuscan border, wild boar and hare are also very popular.

Restaurants

Name	Address	Tel	Closed
Il Contadino al Poggio dei papi	S. Litardo, 34	0578297027	Closed Wednesday
Trattoria da Bruno	Via P. Vannucci, 90/92	0578298108	Closed Monday
Dandy's	Via Garibaldi, 20/22	0578299320	Closed Wednesday
Ristorante Maraska di Ferretti Giorgio	Via S.S. 71 Umbro Casentinese, 52	0578222170	Closed Wednesday
Il Capriccio	S.S 71, 27-Loc. San Litardo	0578298105	Closed Tuesday
Il Pozzetto	Via Stradone,178 Moiano	0578294598	Closed Monday
La Fonte del Folletto	S.S. 71 Nord, 13/15	0578298752	Closed Tuesday
Le Sibille	Viale Cappuccini, 7	0578298927	Closed Monday
Nardelli	Via G. Di Vittorio, 62-Ponticelli	0578248081	Closed Sunday
Osteria del Duca	Via Pò di Mezzo, 3	0578299866	Closed Monday,

		3398270317	Tuesday and Thursday
Piccolo Eden	Via S.Lucia, 53	0578297065	Closed Tuesday
Quo Vadis	S.P. 308 di Fondovalle - Ponticelli	0578249030	Phone to ask
Ristorante Pizzeria Taverna del Perugino	Via P. Vannucci, 37	0578298848 Fax 0578075187 tavernadelperugino@fastwebnet.it www.tavernadelperugino.com	Closed Monday
Trattoria Serenella	Via Fiorenzuola, 38/32	0578299683	Closed Wednesday
Lo Zafferano	Via I. Vanni, 1	0578298063	Restaurant closed Tuesday, pizzeria closed Wednesday
Ristorante Silvana	Via del Gesù	0578298311	Closed Monday
Mor.di	Via Marche-Po' Bandino	057820879	Closed Sunday
La Locanda della Picca	Loc. Il Poggio	0578299403	Closed Tuesday and Wednesday lunchtime

Enoteche

Cantina del Saltapicchio	Via Marconi ,26	0578 298435	Closed Wednesday
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Our Recommendations:

Città della Pieve;

Trattoria Serenella for daily specials not on the menu-reasonably priced.
The Pizzeria at Taverna del Perugino.

Monteleone d'Orvieto:

La Tana del Gufo-Pizzeria and speciality grilled meats.

Tel: 0763 834756

Cell: 347 9283736

www.latanadelgufo.com

email: info@latanadelgufo.com

Closed Tuesday, only opened at night except Sunday for lunch as well.

Castiglione del Lago:

La Taverna di Julio-Ristoranti e Pizzeria

Via Trasimeno n:1, 23

Tel. 075-9659268

Closed Monday

GMB-Buffet-Refreshments-fresh cakes, pastries and chocolates-Retail Industrial estate-Pucciarelli-Castiglione del Lago. Tel: 075 951547. Closed Monday, open for lunch until 2.30pm and 4pm till 8pm.