

MONTERUBBIANO



<< Monterubbiano, Castello del Piceno difficile ad espugnarsi, posto su di un elevato colle vicino a Fermo, è luogo ben noto sia pel movimento commerciale, sia per l'acume dell'ingegno degli abitanti; rinomato per l'aria salubre, le acque freschissime e l'abbondanza di olio e di frumento. >>

_ Ioannes Garzoni, storico del sec. XV

This very ancient village is situated on the top of a singular hill, at 463 mt above the sea level.

The origin gets lost into the legends of the first inhabitants of Picene area, whose existence is proved by the numerous tombs spread throughout the area and the small necropolis with their many grave goods that are collected today in the museum center of San Francesco.

Monterubbiano was chosen by the Roman colonists who gave to this village the Latin name of "Urbs Urbana" or "Urbana Civitas", which means precisely "Roman city".

After the fall of the Roman Empire, Monterubbiano was destroyed by Goths.

It was rebuilt gradually about 1000s, thanks to the Benedictine monks of Montecassino, and later to the Farfa's monks. During the rise of medieval communes, Monterubbiano also dealt with problematic vicissitudes.

In the 15th century it fell under the domain of Francesco Sforza, who widened and fortified the walls. Afterwards, Monterubbiano was governed by the Papal State.

Great personalities were born in this village and thanks to them, Monterubbiano became famous throughout

Italy and then in the world.

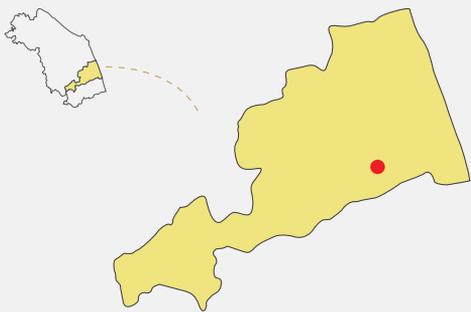
From Matteo, Lucido e Giacomo, the brothers of St. Francis, to Cesare Pagani, a renowned painter, to Benedetto Mircoli, the illustrious doctor and rector of the university of Camerino, to Luca Galli, a famous architect. From Temistocle Calzecchi Onesti, a celebrated scientist, to Carlo Calzecchi Onesti, his son and famous restorer, to Rosa Calzecchi Onesti, the renowned translator of Homer and Virgilio's works, who created new Homeric translation canons.

There is also Gaetano Mircoli, a cabinet - maker and scholar of Alessio Donati of Offida, whose works can be admired in churches and monasteries of Le Marche and Umbria region.

In this "open-air museum" nature, landscape, culture, science, and art seem to be connected to each other in an indissoluble way, creating dynamics with the modern world that bring out the liveliness, intelligence, and mildness of Monterubbiano's inhabitants.

Monterubbiano has obtained the award of the Orange Flag** by the Italian Touring Club.

It has 2232 inhabitants and it is situated in the province of Fermo.



Ⓜ <http://www.comune.monterubbiano.fm.it/>

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How to get here:

A 14 - Highway exit at Pedaso, northbound

A 14 - Uscita P.S.G.\ Fermo, southbound

Coord: 43°3'6"N - 13°45'5"E

Altitude: 344 above the sea level

Surface: 28,09 Km²



INFO UTILI

It is worth visiting:

- The church of S. Stefano e Vincenzo (St. Stephen and Vincent);
- The church of S. Giovanni Battista ed Evangelista (St. John Baptist and Evangelist);
- The church of San Francis, which currently is an auditorium, is part of the museum which was in the past a monastery built by Matteo de Mattei in 1247.

- **Carnival period:** re-enactment of the ancient tradition of "mmazza Carnovà" . Taste the typical polenta with stockfish on the pastry board.
- **GOOD FRIDAY** (every two-year period): the solemn procession of the Dead Christ. Sunday of Holy Pentecost: "Sciò la Pica" - re-enactment of the arrival of Picene population in Le Marche region.
- **JUNE:** "Agrifestival Tractor".
- **JULY:** "Festival of Arrostiticini" (Abruzzo's lamb skewers) - in Rubbianello.
- **JULY:** "Festival of Artist Association - in the historical center.
- **JULY:** "Nights Notes" - Live music and concerts in the historical center.
- **JULY:** "Festival of polenta with stockfish" - in the historical center.
- **AUGUST:** "Rustic dinner" - this dinner is organized by the association of muleteers on the first Tuesday of August, in the historical center.
- **AUGUST:** "Festival of Tagliatelle Fritte" - It is organized by the Monterubbiano's USD (amateur sporting union) on 10th,12th,13th August in the historical center.
- **SEPTEMBER:** "Scartozzà e Polente" - historical re-enactment and gastronomic stands in Rubbianello.
- **SEPTEMBER:** "Feast of St. Nicholas" - an event dedicated to the saint patron St. Nicholas of Tolentino. It is held in the historical center.
- **OCTOBER:** "Feast of Our Lady of the Rosary"- in Montotto.
- **DECEMBER:** "Monterubbiano: the village of crèches"- it is held in the San Francis auditorium.



San Francis museum center - civic museum



Municipal Palace

Tagliatelle Fritte

This renowned delicacy was created by the former restaurant Pazzi of Monterubbiano, about 1980s.

This recipe was so appreciated that became soon the most imitated one even among the inhabitants of Monterubbiano.

Ingredients:

- 500 gr of tagliatelle
- 250 gr of béchamel (20gr of butter, 20 gr of flour, and 250 gr of milk, salt and grated nutmeg)
- 200 gr of fresh mozzarella
- 350 gr of minced meat
- 2 eggs
- Flour
- Breadcrumbs
- Extra-virgin olive oil
- Grated Parmesan cheese
- Tomato sauce
- Peanut oil for frying

Method

The recipe is secret!

However, according to some clues, the recipe seems to be like as follows.

Cook the minced meat in a pan, then add the mozzarella and béchamel; boil the tagliatelle, and then drain them when still al dente. Toss the mix, that has been cooked before, with the tagliatelle on a pastry board, and then left it to cool for one night. Form the mix into balls (the size has to be similar to that of a tennis ball), coat them in the flour and in the eggs, and then cover in breadcrumbs.

Heat a suitable container with enough oil to come half way up the sides of the balls, and then fry them up to they turn golden brown. They are served with ragu and a sprinkling of grated Parmesan cheese.

➔ Do you know it

This dish has become famous in Italy and in the world thanks to the Festival of Tagliatelle Fritte, organized by the Monterubbiano's USD and "L.Centanni" Pro Loco since 1994.



