



Cooking has its essence and beginnings in tradition and in the calendar of annual festivities and... family memories of meals shared together on special occasions... So depending on the festivity our guests can try the traditional treats: at Christmas we have the 'spignoli' fried battered vegetables or anchovies and the 'ziti di magro' pasta served with a sauce made of tuna and olives; at Easter we have the 'piconi' a sort of ravioli which is filled with a cheese and egg mix and oven baked, and the cheese bread which is eaten with salami or the sweet lemon bread made with raisins and candied fruit. Of course our kitchen always offers "Timballo" the lasagne typical of the area, cannelloni, ravioli and the irresistible 'frittura ascolana' a selection of fried vegetables (fresh from our vegetable garden). The most well-known element of the 'frittura ascolana' are the stuffed olives and fried sage leaves. For the main course try our succulent roast meats which are cooked in a wood oven that radiates the seductive aroma before the dishes reach your table... Lastly we offer a wide variety of freshly baked cakes: 'zuppa inglese' - trifles, jam, custard and fruit tarts, homemade ice-creams, crunchy biscuits, typical '-ciambello di mosto' - cake made with wine must...In winter you can eat in front the roaring fireplace in the original kitchen or in the renovated tempera painted formal dining room; in summer you can enjoy your meals on the terrace or the gardens in the poolside dining area where our guests can enjoy their meal beneath the star-lit sky...

Villa Cicchi has a long history of support for the arts and has always been deeply involved in promoting musical events within its walls. In fact the Villa has hosted many concerts beneath the stars featuring musicians from around the world, playing prearranged and selected pieces of works from the collections of famed musicians such as Rogers and Hammerstein, and the classics of Vivaldi to name only a few. Singers too have graced the gardens accompanied by string quartets in many musical occasions and events such as the Ascoli Piceno Festival. Maestro Michael Flaksman began these magnificent concerts at Villa Cicchi over twelve years ago and the Villa proudly carries on this tradition every September along with other magical musical occasions throughout the year.



HOW TO REACH US: From A14, take the San Benedetto del Tronto exit - direction Ascoli Piceno - (Superstrada Ascoli Piceno - San Benedetto del Tronto) then take the exit for Rosara - turn left - after 100m. turn right at the turnoff for Rosara - drive for about 1km and the entrance to Villa Cicchi is on your right.

FOR INFORMATION ON: ACTIVITIES, COURSES, ACCOMMODATION OR RECEPTIONS/PARTIES

Villa Cicchi

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Villa Cicchi

COUNTRY HOUSE HOLIDAY RESORT
CHARMING AGRITOURISM

a Taste of the Marche



Villa Cicchi... charm, authenticity, character...

This lovely 16th century village residence is situated in the hills overlooking Ascoli and its natural surroundings that have remained unchanged since the time when the Romans arrived here more than 2000 years ago.

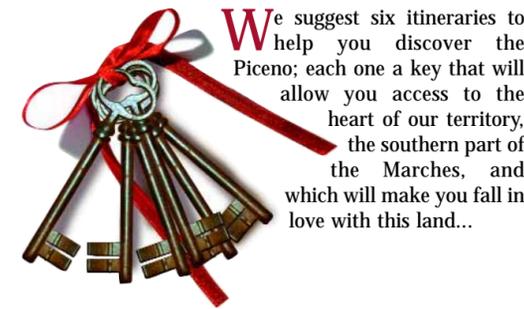
In 1800, Don Angelo Angelini, the owner sold the property to the Marchese Guidi, who oversaw the renovation and redecoration of the villa in the tempera painting style of the School of RAFFAELE Foggenardi. In 1917 the villa was purchased by the Cicchi Family who still reside here. Under the Cicchi family management the villa underwent a long period of restoration which started in 1989. In the year 1995 the Villa opened as an Agrotourism 'Bed and Breakfast' for vacations, wedding receptions, meetings and parties where it is possible to dine on the cuisine typical of the local area.

Villa Cicchi is an authentic Agrotourism with 40 acres of land, which is farmed according to organic methods. There are olive groves, vineyards and fruit trees as well as two hectares of vegetable gardens, crop fields, and woods. Villa Cicchi also contains a breeding farm for wild boar, rabbits, geese, poultry and other small farmyard animals.

All of this allows for the consumption of genuine organic products of the highest quality that represent the basis of the Marchegiana cuisine. Our guests can enjoy our home made products and purchase these treasures of our land: delicious jams, jellies, vegetable pates and above all a choice of two selections of extra virgin olive oil.

The rooms look out onto the large terrace where breakfast is served in summer. The view from the terrace opens out onto the park, the pool and beyond the towering cypress trees the ancient city of Ascoli Piceno and the valley of the Tronto River can be seen. ... As originally conceived the VILLA contains only six bedrooms; small, adjacent rooms which communicate one with the other. Each room has its own original furnishings: antique beds in wrought iron or mahogany and walnut, antique dressers and hand embroidered and/or crocheted window coverings and bedding set against a backdrop of artisan décor that runs from the painted walls to the frescoed ceilings. Each room is unique, but they all share an atmosphere of serenity and refinement.





We suggest six itineraries to help you discover the Piceno; each one a key that will allow you access to the heart of our territory, the southern part of the Marche, and which will make you fall in love with this land...



the Colours

Photographic expeditions amongst History, Art, Nature, Folklore, Famous Historical Figures... Ascoli Piceno, the city of art, offers glimpses of rare harmonic beauty and original details of light and effects which can be studied and captured with your camera... Every season of the year offers the possibility of an exciting photographic adventure through the city's winding streets, town squares or piazzas, as well as the surrounding local villages and mountains of the Piceno area. In the company of teachers or fellow photo enthusiasts you will discover the photo reporter in you...



the Heart

The Ascolano Ceramics from the biscuit phase to decoration: the creation of a small work of art...

A one week course during which you will learn about the art of ceramic making in Ascoli from Paci to Matricardi, from Fama to Spada... and you will learn to use the potter's wheel starting from the contact with the raw earth, the making of the biscuit, decoration and all the phases necessary for you to be able to take your own personal creations home with you.

the Tastes

Home cooking, products of the land, fish and crustaceans from the sea and the river, truffles and chestnuts from the mountains, liqueurs from the cantinas, traditions, special treats from the city... secret, antique recipes of the Ascolane families... You can choose to either come for a weekend or to follow a full immersion course of seven to ten days and spend time discovering the secrets of the traditional Picena cuisine. Courses are held in the Villa's kitchen. In this magical atmosphere where it is easy to imagine lavish banquets of the past, antique recipes are reinterpreted and brought up to date. Guests are taught the techniques of selecting ingredients, harmonizing flavours and serving the dishes: the art of entertaining at home...



the Dream

We will accompany you step by step in the realization of your most romantic dream... Villa Cicchi will become your home on the day of your Wedding, we will make you feel at home, together we will plan your unique, once in a lifetime special day. All the areas of the villa will be at your complete disposal.

The terraces, the park, the pool, the wine cellars, the gallery, the living rooms, the tempera painted dining room, the green room, the guest room: a variety of settings that you can explore and use to give a personal touch to your special day...

Celebrating your Wedding day here will be a completely unique experience because of the love, vitality, passion, and past traditions that you will find here. These feelings will reach out to surround you and your guests making your ceremony an unforgettable experience.

The key word to understanding our way of working is authenticity... if you, like us, believe that being authentic is important you will make our home the starting point for your new life together...



the Courage

The towering natural landscape of the Sibillini, the rock walls, the natural woodland tracks and the cascades of ice...

A brief weekend getaway in this stress free environment will allow you to relax and to reflect while regenerating your strength, courage and capacity to face the adverse challenges that life offers. In these perfectly secure surroundings you can tackle the hiking trails under the guidance of alpine guides and professional excursionists and come to know the natural environment of the Piceno area. Try your hand at rock climbing or ice pick climbing, excursions, alpine skiing and hiking... Courses can be tailored to suit your tastes and individual skills, abilities, strengths and desires. At the end of your stay you will find you are completely re-energized and you will return to work and your daily routines with renewed and refocused enthusiasm as a result of your back to nature experiences.



Pleasure

Detoxify from your daily routine, purify your body and mind, nurture your spirit and reawaken all your senses. Learn to embrace the natural beauty of your surroundings and rediscover the wonder of the magnificence of music or the sounds of nature such as the singing of the various birds, breathe the natural scents of the earth and feel the life flow through your veins... Start with pampering your body to slowly get in contact with your own soul... This is possible thanks to healthy, nutritious meals and relaxing activities like yoga classes, QIGONG exercises, massage therapies and dynamic meditation, but, above all relax and reconnect with yourself while enjoying the serene surroundings of this corner of the world where you will have all your needs catered to and your wellbeing is at heart.