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Antico Borgo – Arcevia

Posted by [begusto](#) on Friday, January 22, 2016 · [Leave a Comment](#)

Antico Borgo: a self-made topchef in the Marche region

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 [Frazione Castiglioni, 86, 60011 Arcevia AN, Italy.](#)

 +39 0731 983001

 [www.antico-borgo.it](#)

Chef: Fabrizio Facchini

One of last year's **culinary discoveries** was for sure restaurant **Antico Borgo** in Arcevia. Antico Borgo is the perfect spot to spend few days relaxing in the beautiful Marche area.

Antico Borgo is a 14th-century stone building located on a hill in the countryside and well known for high quality **Agriturismo**. The premises offer a garden with modern pool and relax seats. The rooms at Antico Borgo feature historic stonewalls and wood-beamed ceilings.





There are many tourist opportunities close by as Antico Borgo is situated in the middle of the Marche area. **Grotte di Frassassi** (18 km), Pergola for truffles (25km) ,Urbino (65km), the wineries in Jesi & Barbara, Loreto with the

Basilica della Santa Casa (45km), Senigallia for culture and the beach (45km) or Sirolo beach (40km).



Once you will enter Antico Borgo, **Samira and Fabrizio** will take care of all your requests. Every evening they serve one of the best ‘value for money’ dinners ever tasted. Chef Fabrizio Facchini cooks with a lot of passion. The kind of **Italian fusion kitchen** combines elements associated with different culinary traditions from Italy and abroad. They serve a beautiful synergy between local products, tradition and several international touches.



Fabrizio is also a strong believer in the **Slow Food revolution**. Slow Food’s Chefs is a supportive network where Italian chefs come together and make a pact with the producers of Slow Food, pledging to cook and promote their products. These Slow Food projects work to protect small-scale producers and to safeguard quality

and traditional products.



We enjoyed a three days stay in this cozy Agriturismo with an **excellent value for money**. Compare the experience with Italian Bistronomy in a unique environment. Great dishes often prepared with only few ingredients but to perfection. A four course menu is being served for 35€ or 27,5€ when you stay half board. Few highlights from our two dinners!



Dinner one:

Burrata di Andria al Pistacchio di Bronte



Capelli ai tartufo Nero Estrivo e Lime



Angus beef ai Lamponi (with raspberry)



Semifreddo of tiramisu



Dinner two:

Battuta di Fassona Piemontese Slow Food: tartare of Piemontese beef, capers, lime, croutons and chervil sauce,



croutons.

Paccheri allo Zafferano, Pistacchio di Bronte Pesidio slow food: pasta paccheri di graniano with pistachio,



saffron.

Maiale Iberico Caramellato: Iberico pork a little caramelized, carpaccio of courgette with yuzu, black sesame



noir.

Gelato alla Vaniglia, Speculoos e Caramello: vanilla ice cream with dulce de leche and a caramel sauce.



Antico Borgo delivers much more than a typical Italian restaurant. Surprising combinations and excellent techniques are used to create an interesting type of Italian Bistronomy. The restaurant offers **creativity, uniqueness and intense dishes**. The service is very personal and friendly, the wine selections work well with the menu's and they offer the best wines from the Marche region. Antico Borgo is one of those places where you go once and for sure want to return afterwards.

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Be-Gusto score: 16/20

Be-Gusto value for money score: 16,5/20

Antico Borgo

Frazione Castiglioni

Localita Castiglioni, Arcevia

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