



## FRANCO GIACOMINO

### Profile

*Yes, there is a base of Agnolotti, veal with tuna sauce and traditional Tomino cheese from Piedmont. But, above and beyond the tradition, there are more modern and whimsical dishes, which bind for example the traditional minced raw meat with fines de claire oysters and horseradish mousse or potatoes gnocchi with a filling of artichokes and prawns. In short, the game is clear: there is one piece of Piedmont and a touch of tantalizing sophistication.*

*The tradition that is renewed for the reborn Betulla Restaurant in Trana, Cavallito and Lamacchia, Repubblica newspaper - Turin, 16 February 2013*

After a long European wide training path (he also attended pastry courses at the “Lenôtre à Plaisir” Institute in Paris), chef Franco Giacomino has collected work experience in different localities, as well as in prestigious and also starred restaurants, scattered throughout Italy. Turin, Milan, Florence, Porto Cervo, Cervinia, Alassio. Since 2000 he has been the owner of the restaurant “La Betulla”, in the province of Turin. It has now become a point of reference for true lovers of traditional Cuisine from Piedmont, and his cuisine doesn't lack of innovation, year after year, in the constant attempt to please the clients with an original and never predictable offer, without departing too much from the typical cuisine of the region that remains its staple and at the same time adopting a view at three hundred and sixty degrees, inserting also international cuisine in its menu proposals.