



FIELDS – addressing the current and Future skill needs for sustainability, digitalization, and the bio-Economy in agriculture: European skills agenda and Strategy

Table of Contents

1	LOGISTIC DETAILS FOR THE FIELDS KICK-OFF DINNER LOCATION.....	2
1.1	HOW TO REACH THE RESTAURANT.....	2
1.2	RESTAURANT DESCRIPTION	2



Project FIELDS



Co-funded by the
Erasmus+ Programme
of the European Union

1 Logistic details for the FIELDS kick-off dinner location

Dinner location: Ristorante Circolo dei Lettori, first floor, via Bogino 9, 10123 Torino.

Time: 20:00 of 3 February 2020.

1.1 How to reach the restaurant

Path from University to Dinner location (Ristorante Circolo dei lettori)



1.2 Restaurant description

The culinary heart of the Circolo degli Artisti, now the Circolo dei Lettori restaurant.

La Tampa is a hole, or tavern: that is how this place where patrons of the Circolo degli Artisti met was called, a jovial venue thanks to both its décor and its regulars. Bartolomeo Gallo describes it as a spicy and distinctive feature of daily life there, Set up in the past-war period by irreverent artists in the palace's

Project FIELDS



Co-funded by the
Erasmus+ Programme
of the European Union

mezzanine rooms, La Tampa gradually grew in size and renown until it took on its unmistakable character: a tavern and art club, a lay temple of festive dinners and heated debates on issue that have always been dear to painters, sculptors and academics, a place of intellectual inspiration based on culinary meditation..

Under its low vaulted ceilings, vividly decorated by Felice Vellan and his associates, legions of artists and lovers of cheerful life and conversation have passed through illustration guests, painters, sculptors, famous musicians, great stage actors and actress of Turin's theatres, famous conductors and Turin's aristocrats.

A collection of portraits hang from the walls of La Tampa, a collection that first began as a game at a costume party for the royal wedding of Umberto of Savoia and Maria José of Belgium, and which then continued to grow, thanks to new works of art donated by artists, until it reached its current size, with approximately a hundred of particular artistic and historical importance,

Today there is still a high-quality restaurant specializing in traditional Piedmont dishes, reinterpreted in light-hearted way and featuring seasonal produce. The restaurant offers buffets, working lunches and themed dinners prepared by a team of young professionals headed by its Chef Stefano Fanti.