

Why to dine here?

In our Restaurant you can enjoy in very relaxing atmosphere and friendly environment. [a link](#)
We have 5 stars by TripAdvisor , and only in city with most wagyu beef .
[a link](#)



How to book a table?

If you would like to book a table just make a Phone call (555 555 5555) or easily send Request and our stuff will answer you in short period.



Happy hour on Friday evening

Visit us on Friday evening (20:00 - 21:00) order Wagyu beef and get glass of Lambrusco red wine.

Clickable

Clickable

Clickable

Clickable

La Tana

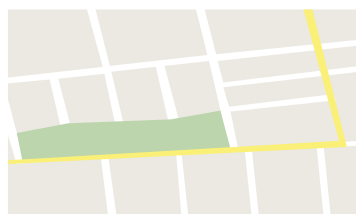


Contact us :

Phone : 555 555 5555

Email:latana@gmail.com

Address : Santa maria della salute 00/01

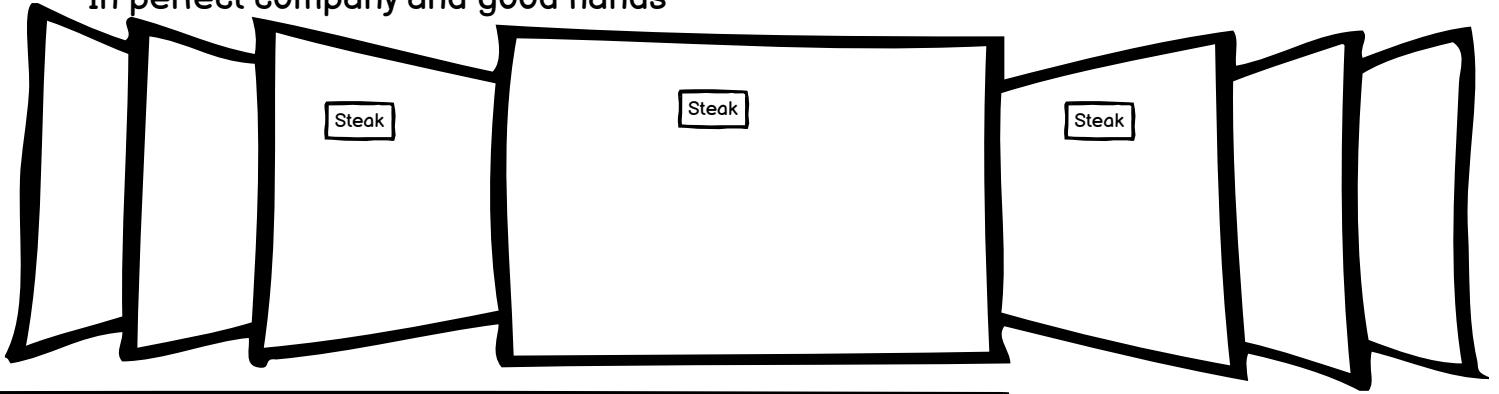


Hours
Monday – Saturday : 17:30 – 01:00
Sunday: Closed

OUR DIGITAL TRACKS



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WHAT IS WAGYU?

The breed Wagyu is a Japanese beef breed from the Tajima-line. Until 150 years ago they were used as working animals and were only rarely crossed with beef breeds from the west. That's why today the characteristics of the Wagyu breed have remained unchanged.

The most noticeable difference between Wagyu and other beefs, is that the former can store more fat in their muscle fibers. Together with good feeding and a long and stress free breeding, the best meat results out of it.

Since Wagyu beefs have become meat suppliers, they have been bred to reach a high marbling degree. So have other breeds' fat been reduced because of the low demand. Taste and tenderness have mostly been lost because of this fat reduction.

The Wagyu "population" that we find nowadays mostly originates from a few animals that were transported to the United States for scientific purposes. There has since then been a strict embargo on the export of Wagyu genetics. That's why Wagyu cattle is rare outside Japan.

Wagyu

THE MEAT

Wagyu meat is the best and most expensive meat in the world - that is said. There are good reasons for that: It's visibly marbled, a sign of intramuscular fat. This marbling makes it particularly tender and full of flavour.

The fine fat veins aren't unhealthy at all, on the contrary! The fat is composed in a balanced way of Omega 3 and Omega 6 fatty acids which the body makes on (add "make its own and therefore has to be assimilated through food. Wagyu beef presents up to 30% more unsaturated fatty acids compared to the beef meat of other breeds

Wagyu steak

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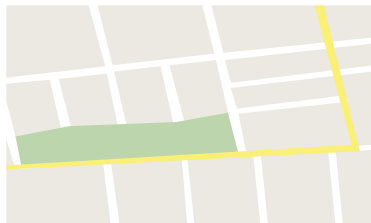


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In perfect company and good hands

Restourant Menu

Winelist

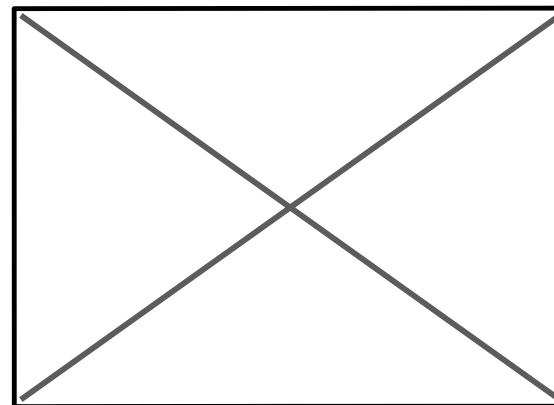
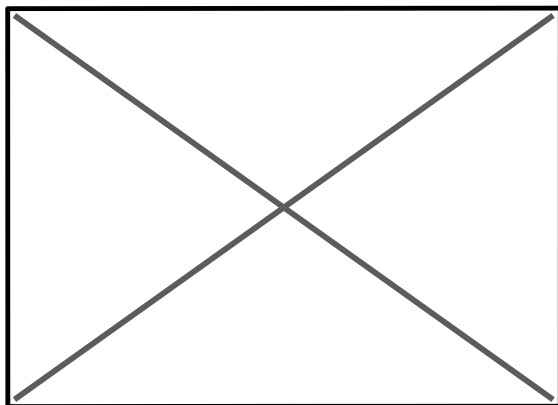
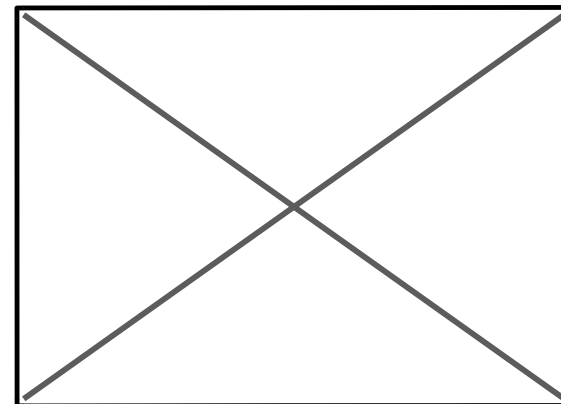
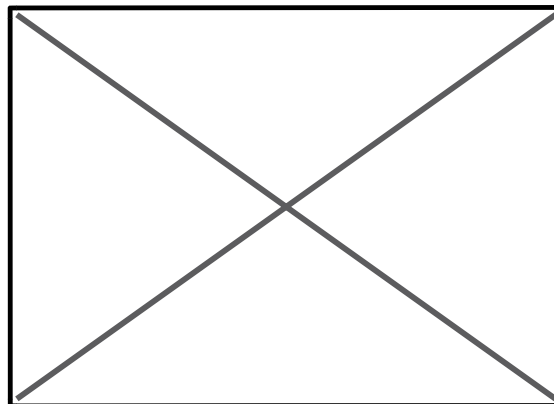
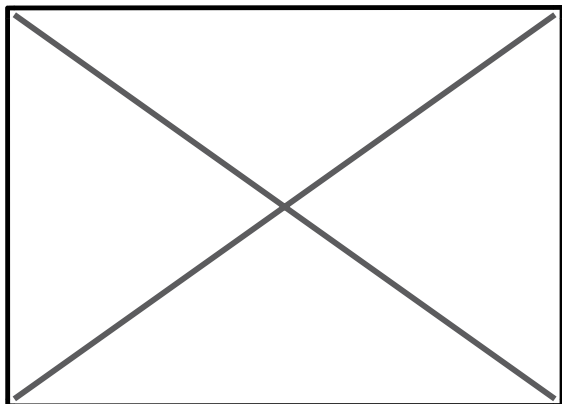
GET IN TOUCH

Wagyu

Gallery

Events

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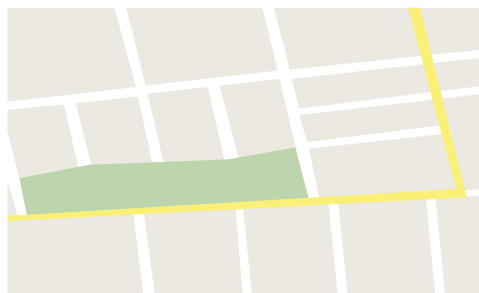
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Wine is an important part of the dining experience.

The focus is on enjoyment, it goes without saying that our wines are stored in our stone wine cellar under excellent climactic conditions.



Click the image!

A passion for meat

La Tana Beef Grill, which prepares meat in an especially healthy way, at temperatures of 900° Celsius using extremely short treatment times with no additional fat.



Click the image!

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