



For Immediate Release

05 July 2009

New Menu Items

Chef Luca introduces traditional Italian countryside favourites

In April 2009, Bontá Italian Restaurant & Bar celebrated its successful second year of operations. Attesting to its reputation as a premier Italian restaurant, Bontá achieved excellent ratings in Singapore Tatler's Best Restaurant Guide for both its local and regional editions. In a continuing effort to satisfy the local appetite for authentic Italian cuisine, Chef Luca Pezzera has added an enticing line up of new menu items featuring traditional Italian countryside cuisine, available from 1st July 2009.

Bontá, which means 'delicacy' in Italian, is set amidst the bustling wine and dine belt of the famed Mohammed Sultan Road. Specialising in Northern Italian cuisine with an assortment of dishes from other parts of Italy, its modern representation of authentic Italian dishes has won over both locals and expatriates alike. Helmed by award-winning Bergamo native, chef/partner Luca Pezzera, whose cooking philosophy lies in the art of simplicity, using only top quality and freshest ingredients to retain the authenticity of the dishes.

Boasting an illustrious culinary career, which has taken him to many parts of the world and as such away from home for almost two decades, the Bergamo native recalls his birthplace with fondness. "I recently reminisced eating at a quaint countryside villa in my hometown and that inspired me to re-create those traditional dishes for Bontá's new menu," says Chef Luca.

Featuring 10 traditional favourites from both Bergamo and the region, the dishes reflect the culinary preference of the countryside folks where veal is king, rice prevails over pasta, and rich butter is the hallmark of all recipes.

The new selection of enticing Italian countryside favourites adds to the repertoire of authentic Italian dishes at Bontá, among them signature items such as the Angel Hair Pasta with 'Live' Lobster, cooked with chilli, olive oil and basil; Grilled Kurobuta Pork Rack served with caramelised black figs and wild berry sauces; and the Warm Melted Chocolate Cake with rum raisin ice cream and chocolate sauce. "These latest creations stay true to my cooking philosophy at Bontá, that is to emphasise on the original flavours of the different cuisines from Italy and present it with a modern touch," says Chef Luca with a tinge of pride.

Here are the highlights of the new menu:

First Flavours



Vitello Tonnato S\$20

A favourite summertime dish of thinly-sliced veal loin served with light tuna sauce and herbs oil. A speciality of Bergamo.



Grilled Jumbo King Prawns S\$22

Garnished with Tropea onion salad and single vineyard extra virgin olive oil from Carpineto.

Pasta



Homemade Garganelli S\$25

Served with Duck Ragout and Summer Herbs



Penne S\$23

With mixed vegetables, tomatoes, basil and mozzarella cheese



Risotto S\$24

With Sardinian saffron and green asparagus

Main Courses



Barolo Braised Milk-fed Veal Shank S\$34

Served with Parmesan Risotto and Borlotti Beans Ragout. A Bergamo favourite.



Mixed Seafood Grill S\$38

A selection of popular seafood items such as the 'Live' Lobster, King Prawns, Salmon and Atlantic Cod served with basil lemon dressing .



Grilled Beef Angus S\$42

Beef Tenderloin with pan-seared goose liver, roasted potato and porcini mushroom sauce.

Desserts



Oven-roasted Peach S\$12

With ricotta and orange-thyme sauce



Rhubarb Crumble Pie S\$12

Served with vanilla ice cream and mixed berry sauce.

With its convenient locale, Bontá is perfect for business meal or casual lunch with friends. Its daily set lunch (including Sundays and Public Holidays), consisting of a three-course meal is priced at only S\$28++. And for those who prefer a little privacy, Bontá offers its private dining room, located on the mezzanine floor, away from the common dining area. The pristine area is adorned with crystal chandeliers accentuated with black fabric shades and is situated next to the wine cellar that stores its most expensive wine collection. For reservation, please call (65) 6333 8875 or email reservation@bonta.com.sg.

For media enquiries, food reviews or further press information, please contact:

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(Appointed PR Agency for The Bontá Group)

New Menu Items (Available from 1st July 2009)

First Flavours

Vitello Tonnato S\$20
Thinly sliced veal loin served with light tuna sauce and herbs oil

Grilled jumbo king prawns S\$22
With Tropea onion salad and Carpineto single vineyard extra virgin olive oil

Pasta

Homemade Garganelli S\$25
Served with duck ragout and summer herbs

Penne S\$23
With mixed vegetables, tomatoes, basil and mozzarella cheese

Risotto S\$24
With Sardinian saffron and green asparagus

Main Course

Mixed seafood grill S\$38
Selection of our most popular seafood
Including 'Live' Lobster, King Prawns, Salmon, Atlantic Cod.
Served with basil lemon dressing

Barolo braised milk fed veal shank S\$34
Served with Parmesan risotto and Borlotti beans ragout

Grilled Black Angus beef tenderloin S\$42
With pan-seared goose liver, roasted potato and Porcini mushroom sauce

Dessert

Oven roasted peach S\$12
With Ricotta and orange-thyme sauce

Rhubarb crumble pie S\$12
Served with Vanilla ice cream and mixed berry sauce

Fact Sheet

Cuisine Type:

Refined, authentic northern Italian cuisine with a modern touch, together with an assortment of special ingredients, condiments and seasonal native produce from other regions of Italy.

Address:

207 River Valley Road, #01-61 UE Square River Wing, Singapore 238275

(junction corner of Mohamed Sultan Road and Unity Street)

Tel: (65) 6333 8875

Fax: (65) 6333 8655

Email: reservation@bonta.com.sg

Website: www.bonta.com.sg

Operating Hours:

12.00pm to 2.30pm daily for lunch (closed for lunch on Sat)

6.30pm to 11.00pm daily for dinner

Floor Space:

3,000 sq ft

Seating Capacity:

96 persons (Indoors - 44 | Alfresco - 34 | Private dining - 18)

Event Capacity:

250 persons (standing) (Indoors – 100 | Alfresco – 150)

Parking Facilities:

Available at UE Square, Unity Square and Robertson Walk