

# CUCINA ITALIANA

Another word for Italian cuisine? Bontà. It's a synonym for superb service and ambience too

SINCE HIS ARRIVAL IN SINGAPORE, LUCA PAZZERA, THE AWARD-winning chef-partner of contemporary Italian restaurant Bontà has, much to his delight, noticed important similarities between the Italians and Singaporeans: both countries share one pastime—food. The Bergamo native's first foray into the Singapore culinary scene unfolds at none other than the bustling River Valley Road, where the restaurant sits in the heart of the wining and dining centre of the city.

Bontà, which means 'delicacy' in Italian, has been gaining in popularity as an authentic contemporary Italian experience. With signature dishes such as the homemade linguine in black ink cuttlefish sauce, as well as the roasted Mediterranean seabass fillet, its menu excites all the senses. True to his training at the prestigious San Pellegrino School of Hoteliers, chef Luca takes his food very seriously: he uses only the best and freshest produce in his cooking. "My cooking style is just simplicity with emphasis on using top-quality ingredients, with a keen sense of taste, texture, presentation and execution," says Luca. "I am largely influenced by the ingredients and cuisine of Northern Italy, very authentic yet with my personal signature modern touch."

Besides it's a la carte menu, Bontà also offers guests a new sumptuous set lunch every week, as well as a gourmet set dinner of the chef's signature dishes—highly recommended to first-time

visitors to the restaurant. To complement the food, Bontà also has a comprehensive wine list of over 200 labels featuring Italian gems accompanied by a selection of Old and New World wines.

Equally inviting is the romantically decorated alfresco dining area, with rustic beaded lanterns and candle light making the area a cosy place to relax and unwind in the evening. Inside the restaurant is a swanky and modern area, furnished with an elevated bar and eye-catching lamps from Italy. Those looking for a venue to organise a party also have the option of using the mezzanine floor, where the chic private dining room is located.



Blessed with a spacious loft-like interior, a very chill-out candle-lit alfresco dining area, great service and most of all, the award winning Chef Luca, Bontà welcomes guests to an authentic taste of Italy in a cosy and elegant ambience.

During the weekend, Bontà sheds its glamorous image for something more family-friendly. On Sundays, Bontà's BYO (Bring Your Own) and Family Day ensures fun for everyone from the grandparents to the little ones! Feel free to bring a bottle of your favourite wine, as corkage fees are waived on Sundays.

