

Bontá Celebrates The Big Three: 3rd Anniversary + New Look + New Menu Offerings

18 Jun 10

This June, Bontá Italian Restaurant & Bar celebrates its 3rd anniversary by unveiling a new look and introducing new wonderful additions to the menu. After three successful years at UE Square, the award-winning restaurant is getting a fresh new look, complete with a new bar area for guests to have aperitifs and for cocktails. Due to popular demand, there will also be a second private dining room on the mezzanine. The revamped Bontá will be unveiled on 21st June, together with 10 new menu additions created by Executive Chef Luca Pezzera.

A Taste Journey Around Italy This summer, Chef Luca puts together 10 of the finest dishes from around Italy to create an unforgettable taste experience for guests. From Sardinia to Veneto, each dish is lovingly cooked to conjure up the mood of its place of origin.

For example, the Sardinian Black Mussels in spicy tomato sauce and garlic croutons are distinctly Mediterranean in its islandic flavours. The Pappardelle with Wild Boar Ragout and shaved Parmesan cheese, on the other hand, is a dish that hails from Tuscany, famous for its wild game.

Classic dishes from Veneto include the famous Homemade Black Ink Tagliolini with jumbo crabmeat in spicy basil tomato sauce and the innovative Seabream Fillet with Cartoccio (the seabream is wrapped in a paper bag filled with rich flavours from mussels, clams, tomato capers and basil). From Chef Luca's own hometown, Lombardy, is the Oven Roasted Rabbit Leg wrapped with Parma Ham, served with grilled polenta in Ligurian olive oil.

Three new desserts will be available: Blackcurrant Cheesecake served with sour cream sauce, Crispy Apple Crumble with pistachio ice cream and cinnamon emulsion and the perfect alternative to your coffee – Double Espresso Crème Brûlée! Buon Appetito!

For media enquiries, please contact:

Joanita Titan
PR Consultant
+65 9388 5217
joanita@alchemy.com

Chongwan Tay Director
+65 9004 3991
chongwan@alchemy.com

Alchemy Consultancy Pte Ltd (Appointed PR Agency for The Bontá Group)

About The Bontá Group

In 2007, Bontá Italian Restaurant and Bar was opened 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. Owned by award-winning Bergamo native, chef/partner Luca Pezzera and food enthusiast, Serena Lim, Bontá (which means "delicacy" in Italian) has deservedly sealed its reputation as a premier Italian restaurant in Singapore. Chef Luca's cooking philosophy lies in the art of simplicity — using only top quality and freshest ingredients to retain the authenticity of the cuisine.

The Bontá Group was then formed in early 2009 with an aim to expand and create new dining concepts in Singapore. In August 2009, the Bontá Group launched District 10 Bistro Wine Bar, serving international fare and quality wines at great prices, catering to a wider audience and to enhance the culture of wine appreciation.

Tel: +65 6333 8875
Fax: +65 6333 8655
Email: reservation@bonta.com.sg
Website: www.bonta.com.sg/
www.district10.com.sg



[View All](#) | [Download \(27K\)](#)



[View All](#) | [Download \(19K\)](#)