

## FOOD

Crispy apple crumble with pistachio ice cream and cinnamon emulsion



a velvety double espresso creme brulee (\$12 each). ANNETTETAN

**Bonta Italian Restaurant**  
**Where:** 207 River Valley Road, #01-61, UE Square River Wing  
**Enquiries:** 6333 8875, [www.bonta.com.sg](http://www.bonta.com.sg)  
**Opening hours:** Noon to 2.30pm, 6.30pm to 11pm daily (closed for lunch on Saturday)

Homemade pappardelle with braised duck ragout



mellow in its tomato-based ragout.

In contrast, the basil tomato sauce and fresh crabmeat was light and sparkling on the palate with perfect homemade pasta that will make you want to persuade an Italian nonna to come work in your home kitchen.

Also good was the Sardinian black mussels in spicy tomato sauce and garlic croutons (\$22). The flavours were fresh and piquant. However, some of the small mussels bore a slightly muddy taste.

Evidently, the tomato-based dishes are the winners of the new menu here. And one more must-try to add to that is the sea bream fillet cartoccio (\$36). Essentially, the fish is cooked in a sealed paper bag with mussels, clams, tomatoes, capers and basil.

As it cooks, the flavours of the ingredients swirl around inside the bag, infusing the fish as it steams. The result is a wonderfully tender fillet that tastes of the Mediterranean Sea. And it's so light and healthy, it is practically guilt-free.

Well, until you get to dessert. The new crispy apple crumble (\$12) is much like a millefeuille, with paper-thin layers of puff pastry layered between soft pieces of the fruit. This is served with a side of pistachio ice cream.

There's also a silky blackcurrant cheesecake served with sour cream or

### FOOD REVIEW

# Three's a charm

**On its third anniversary, Bonta Italian restaurant has a new, winsome menu of light, fresh flavours**

IT'S been three years since Bonta Italian Restaurant and Bar opened its doors at UE Square. Since then, it has built a firm following with its simple yet elegant food, and warm service that makes friends out of customers.

To commemorate its third anniversary, the restaurant has given itself a new look and new spaces, such as a bar area for pre-prandial drinks as well as a private dining room on its mezzanine floor.

And to match is a new menu, which includes what the restaurant calls "10 of the finest dishes from around Italy".

Personally, I've always been a fan of executive chef Luca Pezzera's pastas. His sauces and noodles are always perfectly balanced in terms of texture and flavour.

So it's no surprise that the new homemade pappardelle with wild boar ragout (\$26) and black ink tagliolini with jumbo crabmeat in spicy basil tomato sauce (\$28) impressed me.

Both pastas were toothsome and firm, and both absorbed the flavours of the sauces so that there was depth in every bite. The meat of the wild boar had been stewed to fall-apart tenderness and was wonderfully

Man with the pasta touch: Executive chef Luca Pezzera



Sauteed Sardinian black mussels

