

LINO

Concept	<p>LINO is a contemporary, Italian-inspired restaurant located in Singapore's Binjai Park. The name LINO comes from the word linen, which is used to cover pizza dough as it leavens – a traditional method that helps the dough naturally ferment without interference.</p> <p>Our food is rooted in this same philosophy of utilising classic cooking techniques that allow flavours to develop naturally and honestly. We specialise in fresh, handmade pizza, pasta, and small plates, and offer a unique beverage program focused on wine, spritzes, beer, digestifs, cocktails, and coffee.</p>
Cuisine	Modern Italian
Location	7 Binjai Park, Singapore 589821
Social Media/ Website	https://www.facebook.com/linorestaurantsg https://www.instagram.com/linorestaurant/ https://www.linorestaurant.com
Reservations	Telephone: (65) 6463 5282 / (65) 9738 0891 https://www.chope.co/singapore-restaurants/restaurant/lino
Management	Manager: Cynthia Lim Head Chef: Joe Ong
Signature Dishes	<p>Starters: Octopus, Beef Carpaccio, Clams</p> <p>Pasta & Risotto: Pork Bolognese Garganelli, Carbonara Chitarra, Beef Short Rib Fettuccine</p> <p>Fish & Meat: Char-Grilled Iberian Pork Secreto, Braised Lamb Shank</p> <p>Pizza: Burrata, Mixed Mushroom, Margherita</p>
Beverages	<p>Cocktails: Lino Collins, Amalfi Spritz</p> <p>Mocktails: Amalfi Cooler, Ginger Cake</p>
Seating Capacity	Indoor – 65 Al Fresco – 38
Opening Hours	Monday to Sunday and Public Holidays 12.00pm to 2.30pm (2.30pm last order) / 5.30pm to 10pm (10pm last order)
Dress Code	Casual
Prices	\$50/average per pax. Corkage charge at S\$30 per bottle.