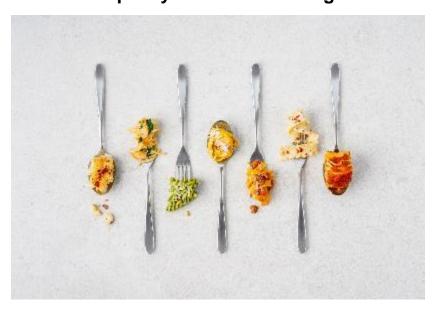


# Press Release For immediate Release

# **Where Simplicity Meets Comforting Classics**



**Singapore, 02 December 2019** – The Les Amis Group is proud to introduce our latest casual restaurant concept — LINO Pasta Bar. Adopting the same philosophy as our sister restaurant LINO where classic cooking techniques are used to bring out the freshest flavours of ingredients. While pastas are the main focus here, the set menus offered for lunch and dinner provide guests with appetiser, main and dessert options for a more customisable dining experience. Expect each bite to keep you coming back for more.

#### The Cuisine

At LINO Pasta Bar, pasta of all shapes and sizes are celebrated and given an opportunity to shine. From long thin strands of spaghetti to twirls of Fusilli and even stuffed Cappellacci, each pasta is treated with love. Dressed with the right accompanying ingredients and sauces to match.





Photo: [L-R] Burrata with tomato and pesto, Green Salad

The lunch (2-course \$18++ / 3 course \$22++) and dinner (3-course \$24++ / 4-course \$30++) set menus feature an array of options to choose from. Those desiring a light and refreshing salad to start can opt for the **Green Salad** containing butterhead lettuce, red oak and frisée, pear slices, walnuts and house dressing. For those desiring something richer, the **Burrata with Tomato and Pesto** will certainly not disappoint.



Photo: Fusilli with Basil Pesto and Turkey Breast

Moving on to the stars of the show – the pastas. Our herbaceous **Fusilli with Basil Pesto and Turkey Breast** is not to be missed. Take a whiff of the dish and allow your senses to be taken over by the fragrant aroma and dark green hues of the sauce.





Photo: Malfade Cacio e Pepe

Those who prefer it plain and simple will certainly fall in love with our **Malfade Cacio e Pepe.** Embrace the curved edges and thicker body of the pasta which provides more surface area for the creamy and cheesy sauce to cling onto. Tossed in Black and Pink Madagascan peppercorns each mouthful is a wonderful marriage of textures and flavours.



Photo: Truffle Macaroni & Cheese

If you're looking for a pasta to take your heart away be sure to order our **Truffle**Macaroni & Cheese, served with generous servings of bacon crumb. While you're at



it, while not try your luck at attempting an Instagram-worthy cheese pull that'll certainly make the next table green with envy.



Photo: Lasagna

For those who prefer to unravel the cheesy layers, our **Lasagna** offers just that. Chunky and robust meat sauce along with a thick oozy béchamel sauce is sandwiched between each pasta sheet layer. Best enjoyed in one big bite!

#### The Space

Tucked away on the third floor of Shaw Centre, the modern 38-seater pasta bar spots both soft pink and olive green hues creating a warm and inviting space. Geometric floor tiles commonly found in Sicilian restaurants help draw reference to its Italian identity. For a burst of colour and liveliness to the space artworks by Filipino visual artist – Pacita Abad are hung up on the walls. Built for the modern-day diner, the centrally located communal table gives diners an opportunity to dine alone or with others. LINO Pasta Bar is the ideal venue for a casual romantic night out or a long overdue catch up with friends.



To celebrate our opening, we're giving you more reason to beat the queue and head out for an early lunch as LINO Pasta Bar will be offering **20% off your total bill** if you dine and pay within the hours of **11.30am to 12.30pm**.

LINO Pasta Bar opens its doors to the public on **2**<sup>nd</sup> **December 2019** and will not be taking reservations until further notice.



#### **About LINO Pasta Bar**

A place where simplicity meets comforting classics. LINO Pasta Bar is a 38-seater casual Italian restaurant offering affordable set menus, with dishes made using classic cooking techniques to bring out the freshest flavours in each ingredient.

## **Restaurant Information**

Address: 1 Scotts Road, Shaw Centre, #03-23, Singapore 228208

Contact No: 6235 4653

Email: linopastabar@lesamis.com.sg

Website: www.linopastabar.com

Facebook: <a href="https://www.facebook.com/linopastabar/">https://www.facebook.com/linopastabar/</a></a>
Instagram: <a href="https://www.instagram.com/linopastabar">https://www.instagram.com/linopastabar</a>

Seating Capacity: 38

# **Operating Hours:**

Open daily

11.30am – 3pm (2.30pm last order)

6pm - 10pm (9.30pm last order)

#### Food images

For more media information please contact:

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