

la strada

R I S T O R A N T E

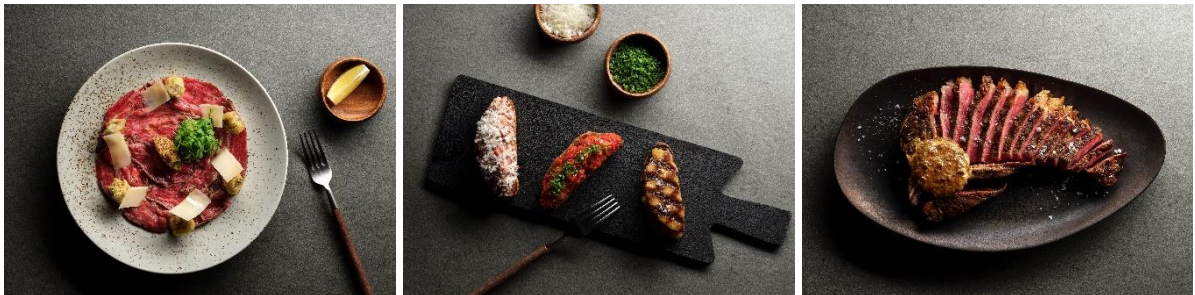
FROM RUSTIC TO MODERN – A WHOLE NEW LA STRADA IS UNVEILED

Singapore, 17 May 2018 – Iconic Italian restaurant La Strada gets a facelift – and an injection of new life. Unveiled alongside a sleek contemporary look is a classic Italian cuisine distinctly reimaged by head chef Dalton Fong.

THE CUISINE

An intensive 10-day culinary pilgrimage to Italy, many meals and even more experimentations later, head chef Dalton Fong presents a whole new cuisine for La Strada. Here, he recreates quintessential Italian flavours using the best ingredients from all over the world – from diamond shell clams from New Zealand and organic salmon from Ireland, to Joselito Iberico from Spain and USDA prime ribeye.

These are transformed into spreads for sharing and beautifully plated individual portions that allow the premium produce to shine. Some stand-out dishes include a decadent take on the humble bruschetta crostini: a cold seaweed pasta adorned with sea urchin, oscietra caviar, diamond shell clams and lime dressing. A seemingly simple dish of spaghetti all’aragosta puts the spotlight on the natural sweetness of San Marzano tomatoes and Maine lobster, while a hearty treat of Australian Mottainai Omega lamb spare ribs, artichoke hearts, fava beans and potato stew make an elegant tribute to the rustic roots of Italian cuisine. End the meal on a sweet note with La Strada’s range of desserts which include Cannoli and the all-time favourite Limoncello Tiramisu.



(Left to Right) Beef Carpaccio, Bruschetta Crostini, Controfilletto

Also new on La Strada’s menu is a Grigliato section. Prime cuts from USDA prime ribeye to Bangalow pork chop and Maine lobster are expertly grilled over hickory-charcoal in a Josper grill. Rich, succulent, and laced with a kiss of smokey flavor, they deliver a taste that is at once rustic yet refined.

Complementing the renewed La Strada cuisine is a carefully curated selection of wines. Restaurant Manager & Sommelier Benedict Lee puts the focus on sustainably farmed, organic and biodynamic wines to deliver wholesome deliciousness in every drop. With the latest Coravin system adopted, even the most premium and rare bottles are made available by the glass – a perfect accompaniment to the refined cuisine.

THE EXPERIENCE

The five year-old street-side 'ristorante' sheds its rustic charms for sleek sophistication. Before entering, be greeted by two handsome terrazzo pillars – hand-crafted in Italy and featuring large pieces of Italian marble – which flank the entrance of the renewed space, setting the stage for Chef Fong's modern Italian cuisine. While the design is sleek and clean, the space is softened by a rich tapestry of textures – from timbre accents and brass trims, to plush upholstery and greenery. Soak up the sincere and convivial style of service that aims to make every guest feel right at home in an elegant yet comfortable setting.

RESTAURANT INFORMATION

Address:

Shaw Centre, 1 Scotts Road, #01-13

Singapore 228208

Tel: 6735 6656

Email: lastrada@lesamis.com.sg

IG: www.instagram.com/lastradasg/

FB: www.facebook.com/lastradasg

Seating Capacity: 56

Operating Hours:

Open daily

Lunch 12noon to 3pm. Last order 2pm

Dinner 6.30pm to 11pm. Last order 9.30pm

Signature dishes:

Beef Carpaccio

Cannoli

Capellini

Chitarra Alla Carbonara

Controfiletto

Limoncello Tiramisu

Maiale

Rotolo

Sea Urchin Bruschetta

Grigliato Section – From the Hickory-Charcoal Grill