



MEDIA ALERT
For immediate release

DELIGHT YOUR SENSES WITH NEW CONTEMPORARY ITALIAN INSPIRED DISHES



New dishes [Clockwise from top left]: Clams (\$24), Pork Secreto (\$36), Spinach Ricotta Ravioli (\$24), Seafood Spaghettini (\$32)

Singapore, 21 February 2020 – Offering quality Italian cuisine at wallet friendly places, LINO introduces a brand new menu including a new **3-course set dinner format at only \$38**. Fans of their signature handcrafted 48-hour proofed wood-fired pizzas will be glad to know that two new pizza flavours will be added. A new fragrant and savoury option to boot, the **BBQ Chicken Pizza (\$26)** comes topped with sautéed onions, BBQ sauce, fior di latte and toasted sesame. Enjoy the fresh flavours of the sea with the **Seafood Pizza (\$29)** topped with fresh tiger prawns, scallops, squid, clams, garlic and fior di latte for an umami bomb in each bite.

With the aim of delivering quality home-style Italian cuisine that delivers on taste, flavour and presentation, LINO's new dishes are created to delight each and every guest that steps through its doors. Utilising fresh produce, classic cooking techniques are employed to bring out the maximum flavours in each dish.

LINO



Picture: Manilla Clams in white wine, garlic and aromatic herbs (\$24)

Start your meal with a hearty bowl of **Manilla Clams (\$24)**. The meaty clams are stewed in white wine, garlic and aromatic herbs, best enjoyed with a side of toasted bread.



Picture [L-R]: Spinach Ricotta Ravioli (\$24) and Seafood Spaghettini (\$32)

No Italian restaurant experience is complete without choosing from our Primi Piatti section of the menu. New pastas on the menu include the **Spinach Ricotta Ravioli (\$24)** with brown butter, pine nuts, sage and grated parmesan. If you're dying for a seafood option, our **Seafood Spaghettini (\$32)** and **Scallop Risotto (\$32)** will make your dreams come true.



Picture: Char-grilled Iberian Pork Secreto 250gm (\$36)

For those who love a good meaty main, the new **Char-grilled Iberian Pork Secreto 250gm (\$36)** uses a secret cut of meat hidden behind the shoulder and below the back fat of the Iberian pigs. Cooked to the perfect tenderness, each bite delivers a pleasant nutty flavour.

To end your dining experience on a sweet note, LINO presents a unique take on a traditional dessert – **Coconut Crème Brûlée (\$12)** as well as a classic **Bread & Butter Pudding (\$12)** with cinnamon custard and vanilla ice-cream.

Escape from the hustle and bustle of the city and head over to LINO where you can indulge in an Italian dining experience set amidst the urban greenery of Binjai Park. LINO's new menu will launch on **10 February 2020**.

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About LINO

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. 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 and comforting, handmade pizza, pasta, and a variety of other hearty Italian favourites. Choose from a specially curated selection of wines, cocktails, mocktails and a list of other drinks to go along with your meal.

Restaurant Information

Address: 7 Binjai Park, Singapore 589821

Contact No: 6463 5282 / 9738 0891

Email: linorestaurant@lesamis.com.sg

Website: <https://www.linorestaurant.com>

Facebook: <https://www.facebook.com/linorestaurantsg/>

Instagram: <https://www.instagram.com/linorestaurant/>

Operating Hours:

Daily

- 12pm – 2.30pm (Last order 2pm)
- 5.30pm – 10.30pm (Last order 10pm)

Seating Capacity:

65 (Indoor)

38 (Outdoor)

Menu

Food Images

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