
MONTENAPO

RISTORANTE DELLA MODA

Contact: Adele Gutman
HKHotels & Hospitality
212.201.1153
adele@hkhotels.com

**MONTENAPO RESTAURANT TO BRING AN ELEGANT UPSCALE DINING EXPERIENCE
TO THE HEART OF THE BROADWAY THEATRE DISTRICT**

*HOUSED WITHIN THE NEW YORK TIMES BUILDING MONTENAPO OFFERS CREATIVE,
ORIGINAL CUISINE FROM ALL REGIONS OF ITALY*

***RESTAURANT'S DESIGN ELEMENTS AND MENU TO COMPLEMENT RENZO PIANO'S
ARCHITECTURAL MASTERPIECE OF LIGHTNESS AND TRANSPARENCY***

For immediate release

(New York, NY) April, 2009 — Montenapo – a 200 seat restaurant and bar, facing the unique and beautiful inner birch-and-moss garden in the center of The New York Times Building, will open May 20, 2009. Occupying 5,200 square feet of glass-enclosed dining space, the contemporary design harmonizes with the luminous aesthetic of the much heralded newspaper building as will its modern take on classic Italian fare.

“We are delighted to offer our guests an outstanding dining experience in the heart of Times Square that is refined yet relaxed, sophisticated yet unpretentious.” said Jozef Juck, Managing Partner of Montenapo, which is also owned by HKHotels & Hospitality. “We took great care to pay homage to Renzo Piano’s magnificent tower of space and light, by giving Montenapo an exciting airy, open design that is also warm and inviting.”

Executive Chef German Lucarelli, who had a long career with Bice Restaurant in Paris, London, and most recently New York, before taking over the kitchen at Montenapo, has created an eclectic menu for the fine-dining restaurant.

“The principal concept of Montenapo is natural and organic ingredients,” said Lucarelli, who designed the menu with world renowned Italian Master-Chef Giacomo Gallina. “The menu is authentic Italian cuisine with a commitment to the freshest and finest seasonal ingredients. We want to create truly inspired dishes thoughtfully prepared in a way that allows the natural flavors to be savored.”

The restaurant’s name is a casual diminutive for Via Montenapoleone – an elegant street in Milan famous for fashion and jewelry shops. Chef Lucarelli promises a traditional yet informal, approach to his dishes to be enjoyed in a beautiful atmosphere with an engaging staff dedicated to providing a personalized dining experience.

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Serving lunch and dinner, Chefs Lucarelli and Gallina showcase their bold interpretation and imaginative approach to incorporating incredible flavors, delicacies and varieties of foods into their menu. Appetizers include herb-cured buffalo carpaccio with celery and mustard drizzle, pancetta-wrapped green asparagus in tallegio cheese sauce and poached egg, and aged Parma ham with burratina and Sicilian tomatoes.

Pasta course offerings are split into *the Modern*, with dishes like dry vermouth and lemon zest trofie pasta with baby scampi bisque, and honey mint ricotta-filled mezzaluna with sweet tomato sauce; and the *Classic*, featuring fresh vongole linguini with Spumanti wine sauce, large home made pappardelle with lamb ragout and thyme, and acquarello organic carnaroli rice with Iranian saffron parmesan cheese, white wine, onion, edible gold flakes and drizzled with a red wine reduction.

The Piatti Principali - such as baked lugurian filet of dentice (red snapper) with fingerling potatoes and olives, anis-scented Tuscan zuppa di pesce with cherry tomato broth, veal chop Milanese with verbena salad, and original Ossobuco Montenapo - accent the Chefs' flair for versatility and style.

A chef's table for eight to ten people will offer a menu customized to the desires of the group as well as visits from the chef to share insights as to how their meal was prepared. Montenapo will also feature an extensive selection of wines, exclusively from Italy – except for the champagnes, which will come from France.

Upon entering Montenapo, all eyes will gravitate to the fabulous birch-and-moss garden with its 50-foot-tall paper birch trees – a focal point as guests enter the restaurant on W. 41st Street between 7th and 8th Avenues. A staircase leads down from the street to the dramatic dining space with its 23-foot-high ceilings and floor to ceiling windows on three sides.

“It is a grand space and we brought an intimate and comfortable feel to it with lush woods, rich fabrics, and azure-toned lighting that creates a soft blue glow day and night,” said Juck. “The design of the space as well as the menu at Montenapo relates not only to the beautiful architecture but also but to the overall values of quality, honesty and authenticity.”

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About HKHotels

The innovative and much acclaimed HKHotels collection includes the glamorous Hotel Giraffe on 26th and Park Avenue South; the book-lovers paradise, the Library Hotel on 41st and Madison Avenue; the country French Style Hotel Elysee on East 54th and Madison Avenue; and the Moroccan motif Casablanca Hotel on 43rd, just off Broadway. Currently, designs for new HKHotels are in the works in other key locations in the US, Canada and Europe. For more information on Henry Kallan or any of the HKHotels, please contact Adele Gutman at 212.201.1153 or visit: www.hkhotels.com.