Press Release





FOR IMMEDIATE RELEASE

Osteria Mozza Welcomes the Weekend with New Lunch Offerings

Indulge in delicious, affordable dishes perfect for the entire family

Singapore (1 August 2016) – Osteria Mozza by celebrity chefs Mario Batali, Nancy Silverton and Joseph Bastianich is proud to launch a new weekend lunch for the entire family. Welcome the end of the work week with a more relaxed, casual ambience and menu that embraces true Italian Cucina. Featuring a sumptuous selection of fresh salads, bruschette and Osteria Mozza's signature mozzarella antipasti plates to start, guests will also be spoilt for choice with unique handcrafted pastas, Italian sandwiches and hearty main dishes.

Osteria Mozza invites guests to discover the restaurant's unique twist on Italian cuisine with a menu inspired from culinary adventures in New York, Bologna and throughout Italy.

"In Italy, the dining table sets the stage for family gatherings and celebrations. This was our inspiration for creating a more laidback feel for weekend lunch, where guests can enjoy the warmth and hospitality of a satisfying Italian meal with the family. We are also very proud to welcome into our Mozza family, new General Manager David Marazzi and Executive Chef Peter Birks," says Mario Batali.

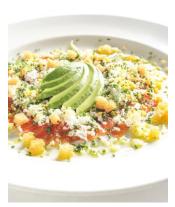
Starters to Savour

From its freestanding mozzarella bar, guests can order fresh, hand pulled **Mozzarella** served simply with Prosciutto di Parma. Also enjoy a decadent **Burrata with Cured Tomatoes** anointed with herb infused oil and garnished with oregano, basil, orange zest and bread crumbs before being finished with extra virgin olive oil and aged balsamic vinegar. In addition to a trio of Bruschette that include a **Ricotta Bruschetta** with braised artichokes, pine nuts, currants and mint pesto, enjoy a host of vibrant salads such as the **Red Endive, Fennel & Parmigiano Reggiano** with anchovy date dressing. Other noteworthy starters include a classic **Vitello Tonnato**. Veal girello is gently poached in an aromatic stock before being delicately sliced and laid on a bed of tuna mayonnaise and confit tuna. Diners will also enjoy the **Salmon Gravlax**, cured in a mixture of dill, sugar and salt for 12 hours. The dish is then garnished with lemon zest, shaved boiled egg, chive croutons and avocado before receiving a final flourish of sea salt, and lemon olive oil.









(L-R): Burrata with Cured Tomatoes, Vitello Tonnato, Salmon Gravlax

Rustic, Hearty Mains

Osteria Mozza completes its menu with a selection of comforting, hearty main dishes perfect for that leisurely lunch. Enjoy delicious egg dishes that include **Eggs and Polpette**. Meatballs are hand rolled and made with minced pork shoulder, breadcrumbs, milk, garlic, parsley, fennel seeds and parmesan before being baked and served with a duo of poached eggs, housemade ricotta cheese and tomato sauce. Tuck into the restaurant's **Eggs Florentine**, served on a bed of cream spinach. Alternatively indulge in a selection of pastas that include the **Rotolo**, stuffed with ricotta, silver beet and pecorino.





(L-R): Eggs and Polpette, Rotolo



Guests will also enjoy a duo of Italian inspired sandwiches stuffed with delicious fillings, from a **Grilled Vegetable Panino** alla Puglia with burrata to an **Italian BLT** with pancetta, rucola, vine ripened tomatoes and basil aioli.

A selection of fish and meat main dishes are also on offer and include the **Sea Trout** with Umbrian lentils and red cabbage sottocetto, and a **Tuscan Roast Pork** with arugula and salsa verde.

In addition to ala carte menu options, Osteria Mozza also offers a three course set lunch. Priced at \$48++ per person, the menu provides a choice of starter, pasta and dessert. The restaurant also features a dedicated children's menu, showcasing a selection of pastas, fresh juices and gelato at \$25++ per child.

Mozza's weekend lunch is available from 12pm – 3.30 pm on Saturdays and Sundays. Last order is at 2.30pm. To make a booking, call +65 6688 8522 or visit http://www.marinabaysands.com/restaurants/celebrity-chefs/osteria-mozza.html

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