

Fact Sheet



Osteria Mozza and Pizzeria Mozza

Introduction

Osteria Mozza and Pizzeria Mozza is Mario Batali's first venture into Asia, marking another milestone for the chef who has 14 restaurants, eight cookbooks and a host of television shows under his name. Both restaurants will be almost exactly as they are in California, providing two different dining experiences within the same venue.

The centerpiece of the refined and elegant Osteria Mozza is the Mozzarella Bar where a wide array of fresh items from mozzarella, burrata, bocconcini and stracciatella are prepared. The live action behind the Mozzarella Bar warrants a gastronomic and sensational experience for diners at Osteria Mozza. The full liquor bar is backed by a stunning millwork feature and spills onto white marble bar tops where guests can gather to enjoy items from the mozzarella bar. Other menu items include artisanal salumi and handmade pasta along with seafood and meat dishes.

On the opposite side of the restaurant is a more casual setup of Pizzeria Mozza, a bustling, urban burst of flavor and color. Apart from ample offerings of salumi and pizza, the restaurant offers a wine bar with a selection of 100 Italian wines. This energetic and lively section of the restaurant will see chefs at work as they prepare fresh pizzas from two wood burning pizza ovens. Besides its world famous pizzas, other signature menu items include crispy Duck legs with lentils, Lasagna al forno, and the legendary Chopped Salad. Diners will enjoy a relaxing meal amidst the bustling lunch and dinner crowd and light hearted music at the restaurant.

The Team

Mario Batali

Mario Batali was raised in Seattle and had his first taste of culinary training at Le Cordon Bleu in London. But it was an apprenticeship with legendary chef Marco Pierre White and three years of intensive training that equipped Batali with the necessary skills to set up his own establishment.

Apart from being a critically acclaimed chef, Mario Batali is also an award winning author. Together with his larger than life personality on TV, he is arguably one of the most recognized and respected chefs in America today. Batali's flagship restaurant, *Babbo Ristorante e Enoteca*, was opened in 1998 to rave reviews. The restaurant was given the prestigious three-star status and has maintained its status as one of the finest restaurants in New York City. Batali has authored a total of eight cookbooks, sharing some of his best recipes with his readers. As a TV personality, Batali has hosted several programs such as *Iron Chef America* and *Ciao America*. He has previously collaborated with celebrities such as Gwyneth Paltrow and Mark Bittman.

Owen Eden (General Manager)

Owen took on his first restaurant job as a bus boy at a restaurant in Los Angeles, marking his initial exposure to Italian cooking. Over a period of seven years, he continued his love affair with the service industry and moved up the ranks to become a manager. In a complete break from the trajectory of his hospitality career, Owen joined the circus as a juggler. During this time, he never lost his love of delicious food, great wine, and impeccable service. His passion for the industry drew him back where he made the most formative move of his career and accepted a position with Mozza and instantaneously found his home. For three years, Owen worked closely with Mario Batali in Los

Angeles, and studied Italian wine under the guidance of Joe Bastianich. As General Manager, Owen is proud to share Mozza's food, wine and service culture with the community in Singapore.

Karla Mendoza (Executive Chef – Pizzeria Mozza)

Fresh out of college in the Philippines, Karla went directly to culinary school and has not looked back since. Working under some of the best chefs in the US, she has nearly two decades of cooking experience under her belt. Karla is beloved not for her impressive resume, but for her unwavering Filipino heart and spirit. She delights in sharing her culinary craft and making lasting friendships in the industry. Karla is ecstatic to have embarked on this exciting journey in Singapore as the executive chef of Pizzeria Mozza at the Marina Bay Sands.

David Jordan Almany (Executive Chef – Osteria Mozza)

David grew up in Agoura Hills in Los Angeles, California and began cooking passionately at the age of 15. Just one year later he started taking cooking classes and proceeded to attend culinary school in Santa Barbara. Straight out of school, David had the privilege to cook at Tierra Sur under executive chef Todd Arrons, formally of Savoy in New York City and Zuni Café in San Francisco California. He then moved to San Francisco to cook at Zuni Cafe under chef Judy Rodgers. Faced with the opportunity to open Osteria Mozza as sauté cook under Mario Batali, he moved back to Los Angeles. Within six months, he was promoted to sous chef. David is proud to have helped Osteria Mozza earn a Michelin star and a heralded three stars from the LA Times. Now he gladly takes the reins to open Osteria Mozza at Marina Bay Sands as executive chef.

Fast Facts on *Osteria Mozza and Pizzeria Mozza*

- Osteria Mozza and Pizzeria Mozza are located at the Galleria Level of The Shoppes at Marina Bay Sands, #B1 – 42 to 46
- Both restaurants have 110 seats each and two private dining rooms.
- Osteria Mozza showcases a Mozzarella Bar where approximately 16 different kinds of cheeses from Los Angeles and Italy will be available for tastings.
- Two wood burning pizza ovens in Pizzeria Mozza will serve freshly made pizzas and diners will get a full view of chefs preparing the food on the spot.
- The opening hours are as follows
 - **Osteria Mozza**
Dinner 5pm to 11pm
 - **Pizzeria Mozza**
Lunch 12pm – 2pm
Dinner 5pm – 11pm
- Reservations are recommended and can be made at (65) 6688 8522.