

Press Release



FOR IMMEDIATE RELEASE

***Osteria Mozza* launches new Bellini brunch menu on Sundays**

Hearty new Italian-inspired dishes to celebrate Sundays



(L-R) *Grilled Chopped Wagyu Beef Crostino, Olive Oil Fried Egg and Green Peppercorn Sauce, Rosemary Sage Sausage and Soft Scrambled Eggs with Sturion Caviar, Creme Fraiche and long cooked greens*

Singapore (04 May, 2012) – *Osteria Mozza* can now also be enjoyed on leisurely Sunday afternoons as the highly popular restaurant unveils its brunch menu.

A first for the restaurant, its brand-new Sunday Bellini brunch menu features a twist on the champagne brunch with original dishes from celebrated chef Nancy Silverton, Los Angeles's "Queen of Brunch", who along with Mario Batali is co-owner of *Osteria* and *Pizzeria Mozza*.

Mr. Will Simons, General Manager of *Osteria Mozza* said: "Singapore has been very kind and welcoming to our restaurants and we are thrilled to be offering our guests another side of our love of dining with an authentic Nancy Silverton brunch. The experience of dining in *Osteria Mozza* during dinner is kind of glowing and full of energy, but we found that by day that it shows a different side, rather lighthearted, pleasant, just the right kind of place to lean back with a Bellini (prosecco mixed with blood orange juice of fresh peach puree) or a spicy Bloody Mary with your friends and family. Nancy came to Singapore in March to work with our Executive Chef David Almany, and I can't wait for everyone to try the dishes they put together. Delicious, rustic, beautiful – everything an *Osteria Mozza* meal should be."

Start off your brunch with a spread of savory and sweet pastries prepared by pastry chef Ariana Flores. *Ariana's Pastry Assortment* features freshly baked items including croissants, scone, miniature loaves of banana bread and sticky buns.

Sink your teeth into the fragrant and crispy *Roasted Pork alla Toscana*, a dish of pork shoulder and belly that have been slowly roasted overnight for an aromatic burst of flavours. This cooking method tenderizes the meat while retaining the juices and essence, producing succulent belly and tender pork shoulder that falls right off the bone. With a side of Cranberry beans and Cavolo Nero, this dish captures the spirit of a Tuscan country breakfast.

If you are in the mood for seafood, there is the *Smoked Sea Trout Cakes Benedict* – *Osteria Mozza's* take on the classic Eggs Benedict. The deeply colored Tasmanian Sea Trout is cooked on a cedar plank atop the wood-burning grill to capture a touch of smokiness, then made into a patty and topped with soft poached eggs and homemade Hollandaise Sauce. The highly popular *Soft Scrambled Eggs* from Nancy Silverton's kitchens has also made it onto *Osteria Mozza's* brunch menu. This comforting dish of scrambled eggs has an added touch of decadence as light crème fraiche and long cooked greens are folded into it and Sturia caviar spooned over the top. Other dishes include the light seared Yellowfin tuna salad with anchovy toast and a grilled vegetable panino *alla Campania* with herbed aioli.

Guests also have the option of enjoying side dishes such as *Blueberry Ricotta Pancakes*, *Maple Sage Sausage*, *Fried Potatoes with Rosemary* or the best fresh fruits California has to offer, hand selected and flown directly from the world-famous Santa Monica Farmer's Market. Diners can also enjoy a variety of Bellinis and prosecco for S\$18++ each or S\$50++ for a free flow of drinks. The bar's spicy Bloody Mary garnished with salame or the classic New Orleans's brunch cocktails the Ramos Gin Fizz are just some of the *apertivi* available.

Osteria Mozza's brunch menu starts from S\$45++ per person onwards and reservations can be made at +65 6688 8522 or mozza-reservations@marinabaysands.com. Brunch is available on Sundays from 12:00pm – 2:00pm. Dinner service continues at 5:00pm – 11:00pm daily.

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