

FOR IMMEDIATE RELEASE

Live a Little: Go Big! at Osteria Mozza

Award-winning restaurant presents new large format dishes and fresh handmade pastas

SINGAPORE (19 October 2017) – Osteria Mozza at Marina Bay Sands has unveiled an array of new large-format dishes for sharing with family and friends. Highlighting rich Italian flavours perfected with the use of time-honored cooking techniques and the best imported produce, these big plates showcase the generosity of Osteria Mozza’s award-winning cuisine, and make for an impressive centerpiece at any dinner table.



Relish classic Italian flavours with Osteria Mozza’s new big plates (L-R): Porterhouse, Bone Marrow Pie, and Double Cut Tomahawk Pork Chop

The **Beef Cheek & Bone Marrow Pie** pays homage to Chef Nancy Silverton’s Restaurant *Chi Spacca*, Mozza’s sister restaurant in Los Angeles. The pot pie features a roasted veal femur bone shrouded in a buttery golden-brown pie crust. Guests can tear open the crumbly pastry to reveal a pool of succulent beef cheek meat that has been stewed with caramelised mushrooms and cippollini onions, and dip into the center of the bone to scoop out buttery bone marrow. Baked for an hour to reach golden-brown perfection, this pie pairs perfectly with ripe, full-bodied red wine, and makes for the perfect comfort food.

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Meat-lovers continue their delight in the **Dry-Aged Porterhouse** and **Double-Cut Tomahawk Pork Chop**. The spectacular 1kg Porterhouse steak is premium 150-day grass-fed Black Angus beef from Queensland, Australia that is aged for 45 days to heighten its flavour. Another impressive dish is the **Double-Cut Tomahawk Pork Chop**, a tender pork chop with two elongated meaty rib bones twice the size of a usual serving portion. Encrusted with Osteria Mozza's signature house fennel rub and then rendered over a blazing grill, the flavourful spice rub infuses the meat and results in a luscious and juicy piece of pork chop.



The Fried Whole Snapper is another highlight in Osteria's new line-up of large format dishes

Enjoy the **Fried Whole Snapper**, a whole New Zealand snapper doused in agro dolce, a tangy Italian sweet and sour sauce. The fish is scored on both sides and fried till the skin is crisp and meat is fork-tender. A generous serving of tangy Italian sweet and sour capsicum-onion sauce is then ladled over the fish, and topped with fried Tuscan kale leaves.

Fresh handmade pastas daily

Osteria Mozza also offers arguably the widest selection of fresh handmade pastas in Singapore, with 14 different types of pastas made in-house. To ensure authenticity, texture and taste, the restaurant only uses specialty flour imported from Campania and Abruzzo. From farfalle to corzetti and tortellini, each intricate piece of pasta is a labour of love, made in-house everyday by talented pasta artisans, under the watchful eyes of Executive Chef Peter Birks. The different shapes are then served that same evening, paired with specific sauces classic to the various regions of Italy, such as Apulia and Piedmont. This reflects founders Mario Batali and Nancy Silverton's shared personal philosophy and passion for using simple, fresh ingredients, and transforming them into flavourful dishes that stay true to their regional heritage.

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Osteria Mozza serves a variety of fresh handmade pastas, in 14 different shapes and sizes

Osteria Mozza also serves several types of fresh housemade gluten-free and vegetarian pastas, such as the **Corzetti Stampi**, with eggplant, olives & ricotta, and the **Ricotta Gnocchi** with wild mushrooms, asparagus & peas.

The new large format dishes and pastas are now available for dinner at Osteria Mozza. The **Beef Cheek & Bone Marrow Pie** is priced at S\$65++, while the prices for **Dry-Aged Porterhouse** (from S\$130), **Double-Cut Tomahawk Pork Chop** (from S\$60), and **Fried Whole Snapper** (from S\$90) vary, depending on size. For reservations, please email mozza-reservations@marinabaysands.com or call +65 6688 8522. For more information, please visit <http://www.marinabaysands.com/osteria>.

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