

Press Release



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Savour the flavours of springtime aperitivi at Osteria Mozza

*Seasonal spring/summer cocktails launched at Osteria
Mozza's Amaro Bar*



(L-R) *Whiskey Smash, The Derby, Farfala*

Singapore (29 May 2013) – The well-loved cocktail menu at *Osteria Mozza's Amaro Bar* gets a slick update this spring/summer as fresh seasonal herbs and fruits come into full bloom.

Mr. Lucas Swallows, Bar Manager of *Osteria Mozza*, said: "Putting together the latest *aperitivi* menu has been a hugely enjoyable process. Each cocktail features flavours that are light, refreshing and reminiscent of all the things summery."

One of the highlights on the new seasonal menu is the *Farfala*, which translates to 'butterfly' in Italian. The inspiration for this *aperitivo* came from a dress of the same name in a famed designer's spring/summer collection. Ingredients like tarragon, strawberry and vodka come together to create a fluttery modern Mozza classic.

Another must-try is the *Sculaccione* - a unique tequila-based cocktail originally developed at *Osteria Mozza* in Los Angeles. Pretty in pink, this summery cocktail is a blend of tequila blanco, Campari, grapefruit, lime and a dash of bitters. The recipe for this crowd-pleasing favourite has been featured in Nancy Silverton's *The Mozza Cookbook* and a recipe that is both easy to follow and hard to resist.

The new *aperitivi* menu also sees the debut of *The Derby*, a drink mixed in celebration of one of the oldest spring-time sporting events, The Kentucky Derby. Often dubbed "The Most

Exciting Two Minutes In Sports" in the United States, this intoxicating mix of Bourbon, Italian vermouth, Grand Marnier and lime pays homage to the traditional beverage served at the race, though it does promise to last a little longer than 'two minutes'.

Alongside the Amaro Bar's delicious aperitivi offerings, its '*Acque Fresche*' menu features five mouth-watering artisanal sodas made-to-order using fresh seasonal citrus, herbs and berries. Fresh herb syrup infusions are home-made for sodas like the *Limonata di Basilico e Mente*, a zingy combination of basil and mint syrup infusions with freshly hand-pressed lemon and lime. The *Timo e Pompelmo* brings the taste of springtime, combining a thyme syrup infusion with freshly hand-pressed grapefruit. Guests can also enjoy an accompaniment of delectable *antipasti* and Mozzarella Bar specialties with their *aperitivi* to create the ultimate opening act to the meal ahead.

Osteria Mozza's cocktails are priced at S\$22++ each and their non-alcoholic *acque fresche* are priced at S\$10++ each. Antipasti and Mozzarella Bar items are priced at S\$16++ onwards. The *Amaro Bar* serves *aperitivi* during dinner service, which runs daily from 5:00pm – 11:00pm. *Amaro Bar* accepts only walk-ins while dinner reservations at the restaurant can be made at mozzareservations@marinabaysands.com or +65 6688 8522. Brunch is available on Sundays from 12:00pm – 2:00pm.

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