

Press Release



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Experience classic aperitivi at Osteria Mozza

Time-honored Italian tradition brought to life at Osteria's Amaro Bar



(L-R) *Berry Cobbler, Gordon's Cup, Singapore Sling (1913), Negroni.*

Singapore (23 May, 2012) – The much-loved Italian tradition of *aperitivi* is now taking center stage at *Osteria Mozza's Amaro Bar* under a new cocktail program. The newly launched menu consists of the much-loved classic *aperitivi* as well as refreshing spring/summer cocktails made with fresh seasonal herbs and fruits.

Aperitivo is originally defined as 'an alcoholic drink taken before a meal to stimulate the appetite'. The practice of having evening *aperitivo* has since evolved to become not only an opening to a meal, but an experience in itself. It gives guests a chance to relax to the soothing taste of a well-made cocktail, socialize and nibble small but delicious bites as dinner approaches.

Osteria Mozza provides the perfect setting for *aperitivi* with its warm buzzing atmosphere and the welcoming ambience of its *Amaro Bar*. Mr. Lucas Swallows, Bar Manager of *Osteria Mozza* said: "We are excited to present our guests with this new *aperitivi* experience. The new cocktail menu has been specially designed to complement the selection of authentically Italian *antipasti* and fresh cheeses available from our famed *Mozzarella Bar*. The idea is for the guest to savor different flavors, and slowly open up their palates to prepare for a fantastic dinner ahead."

Making an appearance on the new cocktail menu is one of the granddaddies of all *aperitivi*, the *Negroni*. Invented in Italy in the 1920s, this heady mix of dry gin, Italian vermouth and *Campari* is garnished with a deftly burnt and intoxicatingly aromatic sliver of orange peel-guaranteed to ignite the appetite. The new menu also takes on a local classic- the famed *Singapore Sling* – and gives it an Italian twist. *Osteria Mozza*'s unique recipe pays homage to the much-loved iconic cocktail and celebrates its roots in Singapore culture. This version combines dry gin, cherry brandy, and *Benedictine Dom* with bitters, lime and soda, to delightful effect.

Swallows added: "What makes mixing classic cocktails a challenge is their nature of tradition and familiarity. Great skill is required to ensure the perfect balance of flavors using premium spirits and fresh seasonal fruits. All the citrus we use in our cocktails are hand-pressed fresh, to-order. The same techniques of balance are also true for making each of our non-alcoholic artisanal sodas."

Osteria Mozza's '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.

Delectable *antipasti* and Mozzarella Bar specialties combine with the *aperitivi* to create the ultimate opening act to the meal ahead. Guests can enjoy a wide variety of antipasti including *Prosciutto di Dan Daniele* with pear & fett'unta, *Smoked Sea Trout Salad* with green beans, jalapenos and toasted almonds, and *Grilled Octopus* with potatoes, celery and lemon. *Burrata* and *mozzarella* are air-flown in fresh every other day to ensure the highest quality and most luscious flavor that is evident from the very first creamy bite.

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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For Media Enquiries

Elzena Ibrahim (+65) 6688 3047 / elzena.ibrahim@marinabaysands.com

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