



PARASOLE

FOR IMMEDIATE RELEASE

MOZZA MIA
PIZZA PIE AND MOZZARELLA BAR

**More Than Pizza:
MOZZA MIA's New Brick-Pressed Chicken
Headlines an Array of New Offerings**

*Minneapolis, Minn.,
February 13, 2012*– First it was the fresh-made mozzarella and the wood-fired pizza. Now it's MOZZA MIA's new signature chicken dish, pasta and panzanella salad that have foodies flocking to downtown Edina.



A Star Is Born: Brick-Pressed Rosemary-Lemon Chicken

“They say a roast chicken is the true test of a great chef,” says Parasole Restaurants founder Phil Roberts. “Our new **Brick-Pressed Rosemary-Lemon Chicken** reflects the combined talents James Beard Award-winner Tim McKee and MOZZA MIA Executive Chef Heather Swan.”

The dish begins with a naturally-raised, free-range bird, delivered fresh from Kadejan Farms in Glenwood, Minnesota. Seasoned with rosemary, garlic and lemon, the half-chicken (de-boned except for a drummie) is brick-

pressed skin-down in a blazing-hot, cast iron skillet and roasted in MOZZA MIA's wood-fired oven.

“While it cooks, we baste the chicken with a lemon and rosemary gremolata, add baby potatoes and escarole, and allow them to cook in the chicken *jus*,” says Swan.

The result: an elementally satisfying roast chicken – naturally juicy, unbelievably tender, and suffused with citrus and herbs. Priced at \$17, **Brick-Pressed Rosemary-Lemon Chicken** is available seven evenings a week.

Sharing the Spotlight....

A quick perusal of MOZZA MIA's menu reveals additional changes:

- **Artichoke Pesto Orecchiette**, an Apulian-style pasta (meaning “little ear”) prepared with Swiss chard, Kalamata olives, goat milk feta and wood-roasted oyster, crimini and shiitake mushrooms, topped with a dollop of house-made artichoke pesto.
- **New Panzanella Salad**. “As popular as our original version was,” says Tim McKee, “we’ve developed an even better recipe of this Florentine bread salad, featuring croutons made from rustic Italian bread, fresh arugula, amarena cherries, candied hazelnuts and Gorgonzola, dressed with extra virgin olive oil and saba (a balsamic-like syrup made from grape must).
- **New Salad Sizes**. Now all of MOZZA MIA's salad offerings come in two sizes: a side version, and a larger portion suitable for sharing.

And coming soon to the Mozzarella Bar near you...

In addition to the house-made mozzarella and cow's milk ricotta MOZZA MIA offers daily, Heather Swan has created a goat's milk ricotta (currently offered as a menu special). Soon she'll introduce house-smoked mozzarella. And this spring, MOZZA MIA will debut –

“I have to stop you right there,” says Swan.

“All I can tell you is, we’re working on something unique in the Twin Cities. In fact, it’s almost unheard of in America. When we introduce it – certainly before summer – you’ll want to give it a press release of its own.”

About MOZZA MIA’s chicken supplier

Perhaps the state’s premier provider of high quality chicken, Kadejan Farms goes to extraordinary lengths to provide the healthiest, most flavorful poultry:

- Chickens are raised naturally in small flocks that are never caged
- The birds are fed whole grains exclusively; no fish, bakery or animal by-products are use
- The chickens are hand-cleaned to minimize the risk of contamination.
- Kadejan chickens are air chilled and contain no added water.

About Parasole

Headquartered in Minneapolis, Minnesota, **Parasole Restaurant Holdings** operates MOZZA MIA in downtown Edina; Chino Latino and Uptown Cafeteria & Support Group along with the rooftop Sky Bar at Hennepin & Lake in Minneapolis; Manny's Steakhouse, The Living Room & Prohibition at the W Minneapolis – The Foshay in downtown Minneapolis; Pittsburgh Blue Steakhouse in Maple Grove and Edina; Salut Bar Américain in Edina and St. Paul; Muffuletta Café in St. Paul's Como Park neighborhood; the Good Earth Restaurants in Edina and Roseville; and Burger Jones in Burnsville and on the north side of Lake Calhoun in Minneapolis.

By joining the Parasole Dining Club, guests have the opportunity to earn points for the dollars they spend and to redeem them for food and drink at any participating Parasole restaurant. Details at Parasole.com.

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