



Media Contact:
Debora Bridges/Bridges Media Group
602-466-2128/db@bridgesmediagroup.com

**MANGIA! MANGIA! (*Eat! Eat!*) AT ESTATE HOUSE
FOR TRADITIONAL SUNDAY DINNER**

Chef Gio Osso Serves Up Grandma's Favorite Italian Recipes

SCOTTSDALE, Ariz. – December 1, 2009 – Estate House, the stylized yet charming waterfront restaurant, is making it deliciously easy and affordable to keep the Sunday family dinner tradition. Beginning January 3rd, Chef Gio Osso will serve up his Italian Grandma's prized recipes every Sunday.

Estate House's special Italian menus will feature crowd-favorites such as Mozzarella in Carrozza; Cozze fra diavolo (Prince Edward Island mussels in a spicy tomato sauce); Linguine alle vongole (Linguine with baby clams, pancetta, chiles, in a white wine sauce); Pasta al forno (Baked spinach pasta, Bolognese, béchamel and prosciutto cotto); Branzino al Marechiaro (Mediterranean sea bass with a lightly spiced tomato sauce); Pollo ai carciofi (Roasted chicken with artichoke, garlic and lemon) and of course, the classic Tiramisu (house made lady fingers dipped in espresso and mascarpone crema) and Biscotti al cioccolato (Twice cooked pistachio cookies dipped in chocolate).

The cost of the Simple Sunday menus will be \$29/person and includes appetizer, entree and dessert. The menus will change weekly. The regular Estate House menu, featuring creative American Contemporary dishes, will also be offered.

Italian favorites have been part of Chef Osso's culinary "schooling" since he was a boy. Osso spent his childhood in Paola, Calabria Italy; a beach town where he fished crystal clear waters for fresh seafood, foraged wild porcini mushrooms and hunted for small game birds and wild boar. Osso's Nona (Grandma) helped him master Italian specialties, with the perfect dash of garlic and splash of olive oil. They are just the right dishes for

family dining even today, appealing to finicky kids and hungry dads alike. Enhancing the tradition of family Sunday dinner is Estate House's inviting setting and relaxed yet sumptuous décor. Digging into a heaping plate of lasagna at Estate House feels like dinner at a luxuriously comfy Italian countryside estate. Rather than views of vineyards, guests enjoy views of the sparkling downtown Scottsdale canal front. Terraces invite al fresco dining where outdoor fireplaces cast a warm glow. Buon Appetito!

About Estate House

Estate House is a multi-level lunch and dinner house featuring delightfully inventive American Contemporary by the expert hands of Executive Chef Gio Osso. The main dining room is warmly inviting with a relaxed ambiance derived from the juxtaposition of European countryside comfort and polished, stylized features. For pre-or post dinner libations, *Upstairs at Estate House* is situated on the third floor. Blending the sophistication of a glamorous, uptown city lounge with the comfort of a well-appointed living room, guests enjoy live entertainment and a distinctive seasonal lounge menu. Estate House is open Sunday-Thursday from 5pm-10 pm and Friday/Sat. 5pm -11pm. Upstairs hours: Tuesday-Sunday 5:00 pm – 1:00 am Lunch hours are 11:30 am-2:00 p.m. daily (except Sunday.)

Estate House is located at 7134 E. Stetson Drive Suite 200 Scottsdale, AZ 85251. For more information call 480-970-4099 or visit the website at www.estatehouseaz.com.

###